

Brunch



STARTERS & SHARED PLATES

BISCUITS & HOUSEMADE APPLE BUTTER	4 for \$5 / 8 for \$8
<i>M. Houston's Housemade Biscuits & Apple Butter</i>	
PECAN & BOURBON SOAKED RAISIN STICKY BUNS	\$8
<i>Cream Cheese Icing</i>	
DEVILED EGGS	\$6
<i>Classic Southern & Pimento-Bacon</i>	
FISH N' PUPPIES	\$13
<i>Fried Grouper, Corn Meal Hush Puppies, French Fries & Green Been Tartar</i>	

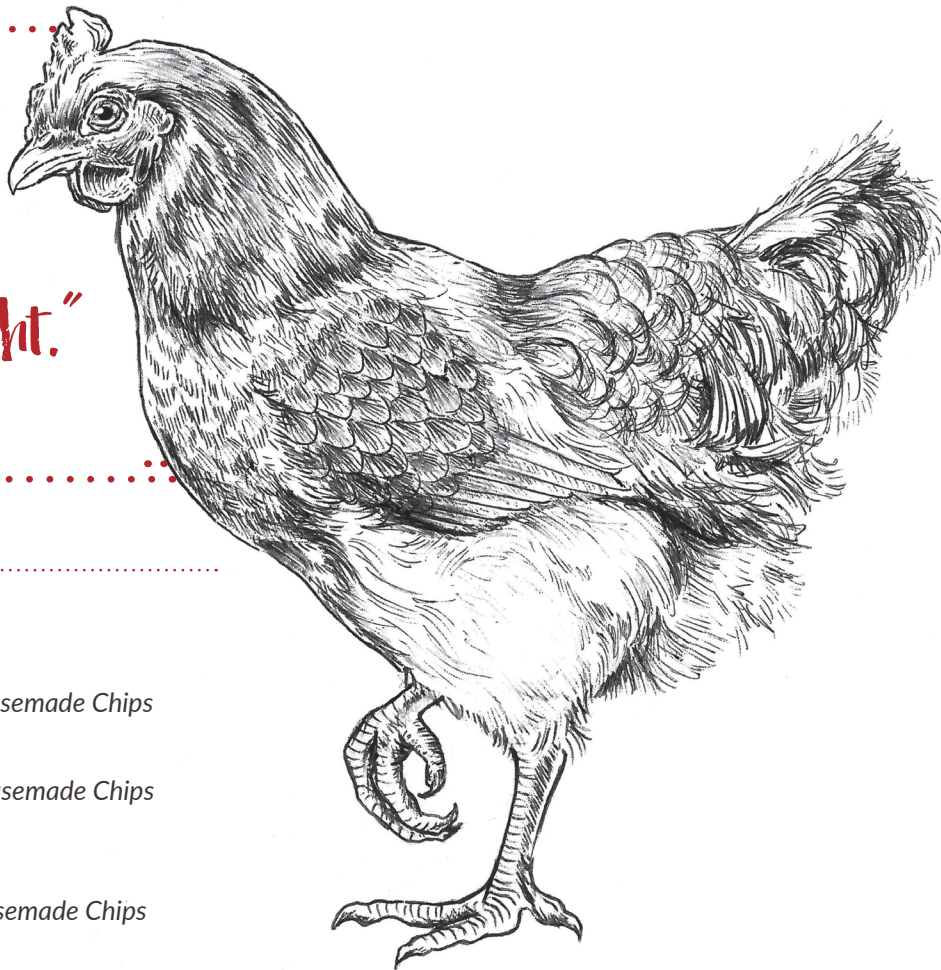
1215 SALAD	\$8
<i>Field Greens, Tomatoes, Feta, Candied Pecans, Cornbread Croutons & Champagne-Cane Vinaigrette</i>	
RED HILLS GUMBO	\$8/\$14
<i>Rich Creole Stew with Smoked Chicken, Gulf Shrimp & Bradley's Sausage, Garnished with Sausage Fried Rice</i>	
THE SOUTHERN SLATE	\$18
<i>Candied Bacon, Country Ham, Pimento Cheese, Deviled Eggs, Candied Pecans, Chef's Selection of Sweet Grass Dairy's Cheese Served with Fig Preserves, Toasted Ciabatta, Lavosh & Cheese Straws</i>	

KEEP ON SIPPIN' ON

**BOTTOMLESS BUBBLES, MIMOSAS, POINSETTIAS
AND SOUTHERN BELLINIS - \$12**

"Too much of anything is bad,
but too much Champagne is just right."

- MARK TWAIN



SAMMICHES

(Substitute Sweet Potato Fries - \$1, Truffled Tator Tots - \$2)

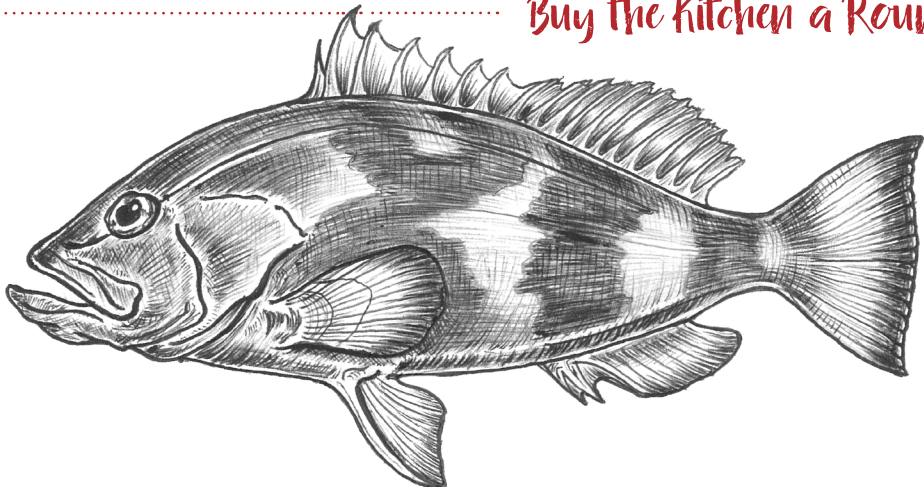
SOUTHWEST CROQUE MADAME - \$13
<i>Housemade Chorizo, Avocado, Queso Blanco, Pico de Gallo & Fried Egg, Served with Housemade Chips</i>
FRIED GREEN TOMATO BLT - \$13
<i>Thick Cut Peppered Bacon, Artisan Lettuce, Sundried Tomato-Basil Aioli, Served with Housemade Chips (Add a Fried Egg - \$3)</i>
GRILLED GROUPEr SANDWICH - \$16
<i>Gulf Grouper, Lettuce, Tomato & Pickled Green Bean Tartar on Brioche, Served with Housemade Chips</i>
BACON, EGG & CHEESEBURGER - \$15
<i>House Ground Beef, Bacon Jam, Fried Egg & Smoked Provolone on Brioche, Served with French Fries</i>

BRUNCH

CORNED BEEF HASH & EGGS	\$15
<i>Our Take on the Classic - Eggs Your Way & Housemade Biscuit with Apple Butter</i>	
STEAK & EGGS	\$16
<i>New York Strip, Home Fries & 2 Eggs Your Way, Topped with Hollandaise</i>	
CRAB CAKE BENEDICT	\$19
<i>Housemade Biscuit topped with Gulf Crab Cake, Wilted Spinach, Herb Roasted Tomato, Poached Eggs & Creole Hollandaise</i>	
CHICKEN & WAFFLES	\$14
<i>Mr. B's Secret Recipe Chicken Tenders, Blueberry-Sriracha Syrup & Fried Sage Leaves</i>	

TWO EGG PLATE	\$13
<i>Two Eggs Your Way, Choice of Two Sides & a Biscuit</i>	
SWEET POTATO PANCAKES	\$12
<i>Topped with Candied Pecans, Apple-Spiced Butter, Powdered Sugar & Served with a Side of Maple Syrup</i>	
BISCUITS & GRAVY	\$12
<i>Fluffy Biscuits, Sausage & Sage Gravy & Poached Eggs (Add Mr. B's Secret Recipe Chicken Tenders - \$4)</i>	
"CIRI" THE BRUNCH LEGEND	\$16
<i>4 Egg Omelet Stuffed with Peppers, Onions, Ham, Sausage, Cheddar & Asiago, Topped with Ranchero Sauce, Lime Sour Cream, Served With 2 Potato & Sweet Onion Hash or a Biscuit</i>	

Buy the Kitchen a Round of Mimosas! - \$12



SIDES

THICK CUT PEPPERED BACON - \$5
BRADLEY'S SAUSAGE LINKS - \$6
2 POTATO & SWEET ONION HASH - \$5
FRESH FRUIT, GRANOLA & GREEK YOGURT TRIFLE - \$6
SMOKED GOUDA CHEESE GRITS - \$6
2 EGGS ANY STYLE - \$4



You are always welcome at our table

Beverages



ENDLESS MIMOSAS - \$12

PICK YOUR FLAVOR: *Traditional, Pointsettia, Southern Bellini, Grapefruit*

Sunday Happy Hour begins at noon
and will continue until close.

COCKTAILS

BEG-YOUR-PARDON NEGRONI - \$9
Miller's Gin, Camapari, Cointreau & Sparkling Wine

GARNET LEMONADE - \$8
T23 Dried Cranberry Vodka, Lemonade & Sprite

BOURBON CREAM SODA - \$8
Brown Jug Bourbon Cream, "Lucky Goat" Cold Brew & Soda

TABLE 23 BLOODY MARY - \$8
Traditional Bloody Mary With Your Choice of Vodka, Garnished With Southern Accoutrements

ICED KEOKE - \$8
"Lucky Goat" Cold Brew Coffee, Timber Creek Coffee Rum, Chocolate Liqueur, & Whipped Cream

T 23 RITA - \$10
Riazul Tequila, T 23 Tangerine/Ginger Sour Syrup, Fresh Lime & Ginger

We Proudly Serve **LUCKY GOAT** Coffee & Cold Brew



WINE BY THE GLASS

PICCINI
Pinot Grigio \$6

4 GRACES
Pinot Gris \$9

KING ESTATE
Pinot Gris \$10

KIM CRAWFORD
Sauvignon Blanc \$9

SILVER OAK/TWOMEY
Sauvignon Blanc \$14

MER SOLEIL
Chardonnay \$12

CHALK HILL
Chardonnay \$10

FARMER'S DAUGHTER BOMBSHELL
Chardonnay \$9

ST. URBANS
Riesling \$9

CONUNDRUM
White Blend \$9

AVISSI Prosecco \$8

CRÉMANT
Brut, Pierre Sparr \$12

CRÉMANT
Rosé, Pierre Sparr \$12

THE SEEKER
Pinot Noir \$7

THE PARING
Pinot Noir \$11

MEIOMI
Pinot Noir \$9

TOAD HOLLOW
Merlot \$7

BROADSIDE
Cabernet Sauvignon \$9

DECOY
Cabernet Sauvignon \$13

GROTH
Cabernet Sauvignon \$19

GASCON Malbec \$7

XILOCA
Garnacha \$7

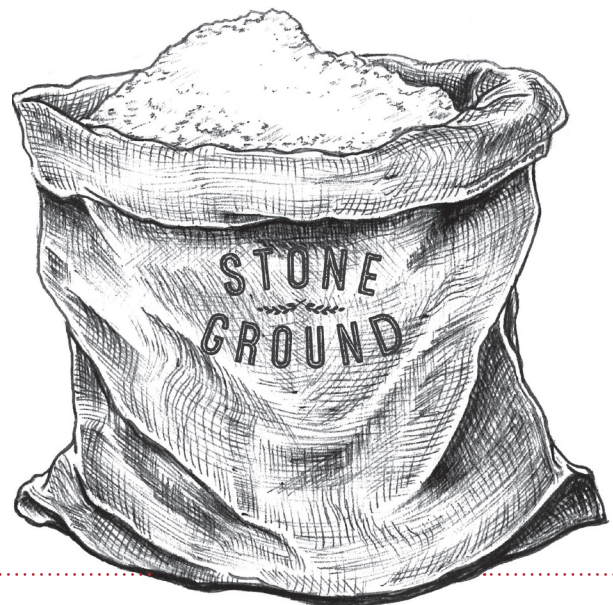
CLINE Syrah \$6

EDMEADES
Zinfandel \$10

SANGRIAS

SPARKLING ROSE' SANGRIA (glass) \$11
Macerated Berries, Sparkling Rose', & Cointreau

KNOCKOUT BLACKBERRY SANGRIA (glass) \$11
Farmer's Daughter Red Blend, Housemade Blackberry Simple Syrup, Cranberry Juice & Orange Liqueur



BEER

Ask your server for today's DRAFT beer selection

CRAFT

BREWERY	BEER	STATE	ABV
ABITA	<i>Purple Haze</i>	LA	4.2%
BELL'S BEER	<i>Two Hearted Ale</i>	MI	7%
BLUE POINT	<i>Toasted Lager</i>	NY	5.3%
FUNKY BUDDHA	<i>Floridian</i>	FL	5.2%
LAZY MAGNOLIA	<i>Southern Pecan</i>	MS	4.5%
MAGIC HAT	<i>#9</i>	VT	5.1%
VICTORY	<i>Golden Monkey</i>	PA	9.5%
VICTORY	<i>Hop Devil</i>	PA	6.7%
YUENGLING	<i>Lager</i>	PA	5%

NON-ALCOHOLIC			
ABITA	<i>Root Beer</i>	LA	N/A

DOMESTIC

BREWERY	BEER	STATE	ABV
ANHEUSER-BUSCH	<i>Bud Light</i>	MO	4.2%
ANHEUSER-BUSCH	<i>Budweiser</i>	MO	5%
ANHEUSER-BUSCH	<i>Michelob Ultra</i>	MO	4.2%
MOLSON-COORS	<i>Coors Light</i>	CO	4.2%
MOLSON-COORS	<i>Miller Lite</i>	CO	4.2%

IMPORTED

		COUNTRY	
GRUPO-MODELO	<i>Corona</i>	Mexico	4.2%
COMMONWEALTH	<i>Kalik Light</i>	Bahamas	4.9%
ANHEUSER-BUSCH	<i>Stella Artois</i>	Belgium	5.2%
ANHEUSER-BUSCH	<i>Stella Cidre</i>	Belgium	4.5%

NON-ALCOHOLIC			
ERDINGER WEISSBRAU	<i>Erdinger</i>	Germany	N/A



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