

Dinner



STARTERS & SHARED PLATES

T23 HUMMUS \$8 <i>Chef Selection of Hummus Made Daily, Carrot Batonettes & Pita Chips</i>
FISH N' PUPPIES \$14 <i>Fried Grouper, Corn Meal Hush Puppies, French Fries & Picked Green Bean Tartar</i>
DEVILED EGGS \$6 <i>Classic Southern & Pimento-Bacon</i>
PECAN CRUSTED OKRA \$8 <i>Roasted Jalapeño Green Goddess</i>
FRIED OYSTERS AND PICKLES \$16 <i>Fried & Served with a Side of Green Bean Tartar</i>
MR. B'S FAMOUS CHICKEN WINGS 10 ct: \$14 / 20 ct: \$23 <i>Your Choice of Hot or Mild Buffalo, Lemon Pepper or BBQ. Celery Sticks & Housemade Gorgonzola Dressing</i>
T23 SPIN DIP \$11 <i>Housemade Spinach Dip Served with Pita Chips and Sister Shubert Rolls</i>
BLACKENED TUNA & FIG \$13 <i>Blackened & Seared Tuna topped with Sriracha Fig Sauce</i>
COCONUT CRUSTED SHRIMP \$12 <i>6 Coconut Crusted Shrimp, Fried & Topped with Orange-Horseradish Marmalade</i>

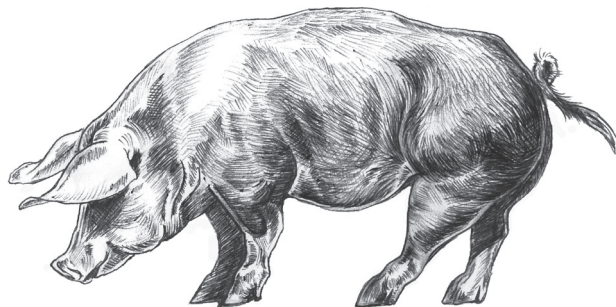
SOUTHERN STYLE EDAMAME \$6 <i>Raw Sugar mixed with Kosher Salt</i>
GORGONZOLA CHIPS \$6 <i>Housemade Potato Chips Topped with Chopped Peppered Bacon, Housemade Gorgonzola Dressing, Sliced Green Onions & a Balsamic Glaze Drizzle</i>
CHEESE CURDS \$8 <i>Beer Battered and Panko Fried, Served with Housemade Gorgonzola Dressing & a side of Buffalo Dipping Sauce</i>
PIMENTO CHEESE AND GUAC \$10 <i>Pimento Cheese with Chopped Peppered Bacon, Housemade Guacamole, Served with Toast Points and Tortilla Chips</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 \$20 <i>Candied Bacon, Air Cured Ham, Pimento Cheese, Deviled Eggs, Honey Drizzled Candied Pecans, Chef's Selection of Sweet Grass Dairy Cheese, Served with Fig Preserves, Baguette Crisps, Poppy Seed Lavosh & Housemade Cheese Straws</i>
BOILED PEANUTS \$5 <i>Your choice of Regular or Cajun</i>

GREENS

(ADD A PROTEIN: Chicken - \$7, Shrimp - \$8, Fried Oysters - \$9, Grilled Salmon - \$8, Steak Tips - \$10)

1215 SALAD \$8 <i>Field Greens, Tomatoes, Feta, Candied Pecans, Cornbread Croutons, & Champagne-Cane Vinaigrette</i>
CLASSIC CAESAR \$8 <i>Crisp Romaine, Asiago Cheese, Ciabatta Croutons & Classic Caesar Dressing</i>
PICKLED BEET & GORGONZOLA SALAD \$8 <i>Field Greens, Tobacco Onions & Candied Pecans</i>

PANHANDLE WEDGE \$8 <i>Pressed Eggs, Shredded Cheddar, Chopped Peppered Bacon, Grape Tomatoes & Housemade Thousand Island Dressing</i>
SOUTHERN SALAD \$8 <i>Field Greens, Cucumber, Green Beans, Red Radishes, Black-Eyed Peas, Craisins, Mandarin Oranges, Gorgonzola Cheese & Tomatoes, Side of Housemade White Vinaigrette</i>



MAIN DISHES

(Add a Salad to any Entrée - \$4)

LUCKY GOAT COFFEE-RUBBED RIBEYE - \$32
Roasted Fingerling Potatoes, Asparagus & Housemade Steak Sauce

SMOKED NEW YORK STRIP - \$31
Garlic Smashed Potatoes, Chef's Vegetables & House Steak Sauce

HAND CUT FILET - \$35
Fresh Herbed Steak Frites, Bacon Brussel Sprouts with a Tomato-Port Buerre Rouge

GULF GROUPE '23' - \$27
Shrimp and Crab Topped and Served Over a Bourbon & Thyme Creamed Corn

FISH OF THE MOMENT - MARKET PRICE
Today's Freshest Boat Delivered Fish, Prepared Simply, Island Rice, Chef's Vegetables, Buerre Blanc

'THREE LITTLE PIGS' - \$19
Sweet Tea Brined Pork Chop, Bradley's Sausage Fried Rice, Chef's Vegetables & Bacon Jam Gastrique

SHRIMP & GRITS - \$22
Gulf Shrimp, Arugula, Mushrooms & Bacon-Tomato Gravy over Smoked Gouda Cheese Grits

PECAN-CRUSTED CHICKEN - \$19
Sweet Potato Mash, Chef's Vegetables & Tupelo Honey-Creole Mustard Crema

HAND HELDS

THE '23' BURGER - \$14
House Ground Beef, Pimento Cheese, Peppered Bacon, Lettuce, Tomato & Red Onion on Toasted Brioche, Served with French Fries

THE SEERSUCKER - \$14
House Ground Beef, Coffee-Bacon Jam, Gorgonzola & Grilled Onions, Lettuce & Tomato on Toasted Brioche, Served with French Fries

SOUTHERN RUEBEN - \$12
Housemade Corned Beef, Pickled Collard Greens, Smoked Provolone & 'ComeBack' Sauce on Rye, Served with Housemade Chips

THE PLAIN JANE - \$12
House Ground Beef, American Cheese, Lettuce, Tomato, Red Onion & Duke's Mayo on Toasted Brioche, Served with French Fries

SUBSTITUTES:

Substitute House Made
Black Bean Patty to any of
Our Burgers - No Charge
Sweet Potato Fries - \$1
Truffled Tater Tots - \$2

Housemade Mac and Cheese - \$4
Tomato, Feta & Basil Salad - \$2
Black-Eyed Pea Quinoa with a
Hint of Lemon - \$4
Add Peppered Bacon to
Any Burger - \$4

OUR SIDES

SWEET POTATO FRIES - \$4
FRENCH FRIES - \$3
HOUSEMADE CHIPS - \$3
SMOKED GOUDA CHEESE GRITS - \$6
CHEF'S VEGETABLES - \$5

TRUFFLED TATER TOTS - \$5
HOUSE MADE MAC AND CHEESE - \$4/\$6
BLACK-EYED PEA QUINOA WITH A HINT OF LEMON - \$4
TOMATO, FETA & BASIL SALAD - \$5

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



You are always welcome at our table