You are always welcome at our table.

Brunch

STARTERS & SHARED PLATES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BISCUITS &amp; HOUSEMADE APPLE BUTTER</td>
<td>$4 for $5 / $8 for $8</td>
</tr>
<tr>
<td>PECAN &amp; BOURBON SOAKED RAISIN STICKY BUNS</td>
<td>$8</td>
</tr>
<tr>
<td>DEVILED EGGS (GF)</td>
<td>$6</td>
</tr>
<tr>
<td>FISH N’ PUPPIES</td>
<td>$16</td>
</tr>
<tr>
<td>FRIED GREEN TOMATOES</td>
<td>$8</td>
</tr>
<tr>
<td>RED HILLS GUMBO</td>
<td>$8/$14</td>
</tr>
<tr>
<td>THE SOUTHERN SLATE</td>
<td>$20</td>
</tr>
</tbody>
</table>

GREENS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1215 SALAD</td>
<td>$4/$8</td>
</tr>
<tr>
<td>CLASSIC CAESAR</td>
<td>$4/$8</td>
</tr>
<tr>
<td>PICKLED BEET &amp; GORGONZOLA SALAD</td>
<td>$4/$8</td>
</tr>
</tbody>
</table>

KEEP ON SIPPIN’ ON

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>MIMOSAS</td>
<td>$5</td>
</tr>
<tr>
<td>TITO’S BLOODY MARY</td>
<td>$5</td>
</tr>
</tbody>
</table>

ask your server about our Sunday Drink Special.

BRUNCH

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>STEAK &amp; EGGS (GF)</td>
<td>$16</td>
</tr>
<tr>
<td>SOUTHERN FRIED FISH FILET (GF)</td>
<td>$18</td>
</tr>
<tr>
<td>RIFF’S BENEDICT (GF)</td>
<td>$14</td>
</tr>
<tr>
<td>CRAB CAKE BENEDICT (GF)</td>
<td>$19</td>
</tr>
<tr>
<td>TWO EGG PLATE (GF)</td>
<td>$13</td>
</tr>
<tr>
<td>GUACAMOLE TOAST (GF)</td>
<td>$9</td>
</tr>
<tr>
<td>CHICKEN &amp; WAFFLES (GF)</td>
<td>$15</td>
</tr>
<tr>
<td>SHRIMP &amp; GRITS (GF)</td>
<td>$22</td>
</tr>
<tr>
<td>HASHTAG’S PEACH COBLER (GF)</td>
<td>$12</td>
</tr>
<tr>
<td>BAGEL &amp; LOX (GF)</td>
<td>$16</td>
</tr>
<tr>
<td>BISCUITS &amp; GRAVY (GF)</td>
<td>$13</td>
</tr>
</tbody>
</table>

FRIED GREEN TOMATOES (GF) $8
4 Fried Green Tomatoes, Fried Crisps with a Side of Remoulade

RED HILLS GUMBO $8/$14
Rich Creole Stew with Chicken, Gulf Shrimp & Bradley’s Sausage, Garnished with Sausage Fried Rice & Sliced Green Onions

THE SOUTHERN SLATE $20
Candied Bacon, Air Cured Ham & Genoa Salami, Pimento Cheese, Deviled Eggs, Honey Dripped Candied Pecans, Chef’s Selection of Cheese, Served with Fig Preserves, Baguette Crisps & Poppy Seed Lavash

Grit Cakes Topped with Poached Eggs, Housemade Biscuits topped with Gulf Shrimp, Mushrooms & Bacon-Tomato Gravy Over Smoked Gouda Cheese Grits & Topped with Arugula

SPICY RIM, PEPPERED BACON, CELERY, PICKLED GREEN BEAN

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

F. SCOTT FITZGERALD

SAMMICHES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>THICK CUT PEPPERED BACON (GF)</td>
<td>$6</td>
</tr>
<tr>
<td>HOUSEMADE SAUSAGE PATTIES (GF)</td>
<td>$6</td>
</tr>
<tr>
<td>2 EGGS ANY STYLE (GF)</td>
<td>$4</td>
</tr>
<tr>
<td>FRUIT CUP (GF)</td>
<td>$3</td>
</tr>
</tbody>
</table>

SIDES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>POTATO &amp; SWEET ONION HASH</td>
<td>$5</td>
</tr>
<tr>
<td>FRESH FRUIT, GRANOLA &amp; GREEK YOGURT</td>
<td>$6</td>
</tr>
<tr>
<td>SMOKED GOUZA CHEESE GRITS (GF)</td>
<td>$6</td>
</tr>
</tbody>
</table>

You are always welcome at our table.

VISIT: table23tally.com | FOLLOW: @table23tally | LIKE: fb.com/table23tally | 1215 Thomasville Rd, Tallahassee, FL | 850.329.2261 | 8/21/2020
MIMOSAS - $5
Traditional, Poinsettia, Southern Bellini, Grapefruit

TITO’S BLOODY MARYS - $5
(ADD FLAIR: Spicy Rim, Peppercorn Bacon, Celery, Pickled Green Bean & Blue Cheese-Stuffed Olives – $4)

ask your server about our Sunday Drink Special.

All day Happy Hour on Sunday!

COCKTAILS

HUMBLE PEACH – $8
Peach Whiskey, Peach Schnapps, Orange Juice, Grenadine

VERY BERRY COLLINS – $9
Bombay Gin, Lemon Juice, Simple Syrup, Blackberries, Garnished with Rosemary Sprig

ICED KEKEO – $8
“Lucky Goat” Cold Brew Coffee, Timber Creek Coffee Rum, Chocolate Liqueur & Whipped Cream

CHERRY PICKIN’ GOOD – $11
Muddled Strawberries, Bitters, Lemon Juice, Simple Syrup, Cherry Juice, Topped with Champagne

PRICKLY PINEAPPLE MARGARITA – $10
Jalapeño infused Camarena Tequila, Bauchant Orange Liqueur, Fresh Citrus Juices and Pineapple, a Dash of Chili Oil, Shaken & Garnished with a Jalapeño Slice

SWEET TEA & KEY LIME – $11
Sweet Tea, Vodka, Lime Juice, Simple Syrup, Sour

“BEETS” BY JOE – $9
Beet Infused Gin, Cucumber, Lemon Juice, Mint

WHISKEY BUSINESS – $10
Evan Williams Bourbon, Sour, Orange Juice, Grenadine

We Proudly Serve LUCKY GOAT Coffee & Cold Brew

SANGRIAS

SPARKLING ROSÉ PEACH SANGRIA (glass) – $11
Muddled Peaches, Peach Schnapps, Sauvignon Blanc, and Topped with Sparkling Rose and Garnished with an Orange and a Lemon Wedge

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

WINE BY THE GLASS (PROGRESSIVE)

WHITE

JCB CRÉMANT, Sparkling Rosé
France ........................................ $12

AVISSI, Prosecco
Italy ........................................... $8

PIERRE SPARR CRÉMANT, Brut
France ........................................... $12

JULIETTE, Still Rosé
France ........................................... $9

FESS PARKER, Riesling
California ...................................... $9

CONUNDRUM, White Blend
California ..................................... $9

PICCINI, Pinot Grigio
Tuscany ......................................... $7

THRIVE, Pinot Grigio
California ..................................... $8

KING ESTATE, Pinot Gris
Oregon .......................................... $10

KIM CRAWFORD, Sauvignon Blanc
New Zealand .................................. $9

HONIG, Sauvignon Blanc
Napa ............................................. $14

BERINGER, Chardonnay
California ..................................... $8

CHALK HILL, Chardonnay
California ..................................... $10

RED

THE SEEKER, Pinot Noir
France .......................................... $8

MEIOIMI, Pinot Noir
Soroma .......................................... $9

THE PARING, Pinot Noir
Santa Barbara .................................. $11

CONUNDRUM, Red Blend
California ..................................... $9

HESS TREO, Zinfandel Blend
Napa ............................................... $8

PENFOLDS KOONUNGA, Shiraz
Australia ....................................... $11

GASCON, Malbec
Argentina ....................................... $7

RODNEY STRONG, Merlot
California ....................................... $9

BROADSIDE, Cabernet Sauvignon
California ....................................... $9

DECOT, Cabernet Sauvignon
Napa ............................................... $13

GROTH, Cabernet Sauvignon
California ....................................... $25

SANGRIAS

SPARKLING ROSÉ PEACH SANGRIA (glass) – $11
Muddled Peaches, Peach Schnapps, Sauvignon Blanc, and Topped with Sparkling Rose and Garnished with an Orange and a Lemon Wedge

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

BUY THE KITCHEN A ROUND OF MIMOSAS! - $12

Proudly serving Proof and other local beers, ask your server for today’s DRAFT selections!

CRAFT BOTTLES/CANS

<table>
<thead>
<tr>
<th>BREWERY</th>
<th>BEER</th>
<th>ABV</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 DAUGHTERS</td>
<td>Cider</td>
<td>5.5%</td>
<td>$7</td>
</tr>
<tr>
<td>BLUE POINT</td>
<td>Toasted Lager</td>
<td>5.5%</td>
<td>$6</td>
</tr>
<tr>
<td>CIGAR CITY</td>
<td>Maduro Brown Ale</td>
<td>5.5%</td>
<td>$6</td>
</tr>
<tr>
<td>FOUNDERS</td>
<td>Porter</td>
<td>6.5%</td>
<td>$6</td>
</tr>
<tr>
<td>FUNKY BUDDHA</td>
<td>Floridian</td>
<td>5.2%</td>
<td>$6</td>
</tr>
<tr>
<td>KONA</td>
<td>Big Wave Blonde Ale</td>
<td>4.4%</td>
<td>$6</td>
</tr>
<tr>
<td>OSKAR BLUES</td>
<td>Mama’s Lil Yella Pills</td>
<td>5.3%</td>
<td>$6</td>
</tr>
<tr>
<td>OSKAR BLUES</td>
<td>Dailes Pale Ale</td>
<td>6.5%</td>
<td>$6</td>
</tr>
<tr>
<td>SWAMPHEAD</td>
<td>Stump Knocker APA</td>
<td>5.6%</td>
<td>$8</td>
</tr>
<tr>
<td>VICTORY</td>
<td>Golden Monkey</td>
<td>9.5%</td>
<td>$8</td>
</tr>
</tbody>
</table>

DOMESTIC BOTTLES/CANS

<table>
<thead>
<tr>
<th>BREWERY</th>
<th>BEER</th>
<th>ABV</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>ANHEUSER-BUSCH</td>
<td>Bud Light</td>
<td>4.2%</td>
<td>$5</td>
</tr>
<tr>
<td>ANHEUSER-BUSCH</td>
<td>Michelob Ultra</td>
<td>4.2%</td>
<td>$5</td>
</tr>
<tr>
<td>MOLSON-COORS</td>
<td>Coors Light</td>
<td>4.2%</td>
<td>$5</td>
</tr>
<tr>
<td>MOLSON-COORS</td>
<td>Miller Lite</td>
<td>4.2%</td>
<td>$5</td>
</tr>
<tr>
<td>YUENGLING</td>
<td>Lager</td>
<td>5%</td>
<td>$5</td>
</tr>
</tbody>
</table>

IMPORTED BOTTLES/CANS

<table>
<thead>
<tr>
<th>BREWERY</th>
<th>BEER</th>
<th>ABV</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>GRUPO-MODELO</td>
<td>Corona</td>
<td>4.2%</td>
<td>$5</td>
</tr>
<tr>
<td>ANHEUSER-BUSCH</td>
<td>Stella Artois</td>
<td>5.2%</td>
<td>$5</td>
</tr>
<tr>
<td>ST. JAMES’ GATE</td>
<td>Guinness</td>
<td>4.2%</td>
<td>$7</td>
</tr>
</tbody>
</table>
Kid's Brunch

MEALS
Comes with a beverage, entree, side item & dessert

GIANT BELGIAN WAFFLE – $5
Add Chocolate Chips – $1
Add Strawberries & Whipped Cream – $2

CHEESEY SCRAMBLED EGGS & BACON – $6

CHICKEN Fingers – $6
Grilled or Fried

GROUPER Fingers – $9
Grilled or Fried

GRILLED CHEESE – $6

SIDES
CHEESE GRITS
FRENCH FRIES
FRUIT CUP

DESSERT
HOUSEMADE VANILLA OR CHOCOLATE ICE CREAM OR COOKIE

13 & under only

WORD SEARCH

M K T Y D Q S O U T H E R N B
H L W C V E G E T A B L E S Z
H Q E P L H Z S R J H P D V G
Q Y N I P C A G Z V E O B U M
W Y T O N C H I C K E N A Q P
A J Y R U K G E G G S G C O S
F N T U F V C G E U C R O S T
F B H M R I Q H E S O I N Z A
L W R K U T D T O M E T W A B
E T E V I H F F G C H S F Q L
S P E K T H F Z L X O K B D E
E Q Z I Y S E M I N O L E R U
W Z O B E L G I A N P Z A I U
S C R A M B L E D E X O U T P
B R U N C H G R G R P P J K E

FIND THESE WORDS

TABLE
TWENTY-THREE
BRUNCH
BELGIAN
WAFFLES
BACON
SCRAMBLED
EGGS
FRUIT
SOUTHERN
SEMINOLE
VEGETABLES
CHICKEN
CHEESE
GRITS
CHOCOLATE
Dessert

FLOURLESS CHOCOLATE AND PECAN BROWNIE (GF) - $8
Served with Vanilla Ice Cream, Chantilly Whipped Cream & Pecan Sauce

BANANA PUDDING - $7
Velvety Custard, Caramelized Bananas, Vanilla Wafers & Chantilly Cream

FLORIDA KEY LIME AND GRAND MARNIER PIE - $7
Graham Cracker Crust, Whipped Cream & Raspberry Coulis

MISS MANDY’S PECAN PIE - $8
Classic Pie, Flaky Crust & Vanilla Ice Cream

SELECTION OF OUR ICE CREAMS & SORBETS, SERVED WITH A FRESH BAKED COOKIE - $5 / $8
Ask your Server for our Daily Selections

BANANAS FOSTER - $8
Bananas Sautéed in Butter, Sugar and Cinnamon, Dark Rum Sauce, Served Hot over Vanilla Ice Cream with Cinnamon Sugar Tortillas

CRÈME BRULÉE (GF) - $7
Ask your Server for Today’s Flavor

T23 BREAD PUDDING - $7
Cinnamon, Pecans & Bourbon with a Hint of Chocolate & Raisins. Topped with Vanilla Ice Cream & Whipped Cream

FLOURLESS CHOCOLATE AND PECAN BROWNIE (GF) - $8
Served with Vanilla Ice Cream, Chantilly Whipped Cream & Pecan Sauce

BANANA PUDDING - $7
Velvety Custard, Caramelized Bananas, Vanilla Wafers & Chantilly Cream

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