

Dinner



STARTERS & SHARED PLATES

ROASTED RED PEPPER HUMMUS \$8 <i>Roasted Red Pepper Hummus Served with Carrot Batonettes & Pita Chips</i>	
FISH N' PUPPIES \$16 <i>Fried Grouper, Corn Meal Hush Puppies, French Fries & Pickled Green Bean Tartar</i>	
DEVILED EGGS (GF) \$6 <i>Classic Southern & Pimento-Bacon</i>	
PECAN CRUSTED OKRA \$8 <i>Roasted Jalapeño Green Goddess</i>	
FRIED PICKLES \$7 <i>Fried & Served with a Side of Ranch</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 \$12 <i>Housemade Spinach Dip Served with Pita Chips</i>	
BLACKENED TUNA & FIG \$13 <i>Blackened & Seared Rare Tuna Topped with Housemade Fig Sauce & a side of Sriracha & Wasabi</i>	
GORGONZOLA CHIPS \$7 <i>Housemade Potato Chips Topped with Chopped Peppered Bacon, Housemade Gorgonzola Dressing, Sliced Green Onions & a Balsamic Glaze Drizzle</i>	
PIMENTO CHEESE AND GUAC \$11 <i>Pimento Cheese with Chopped Peppered Bacon, Housemade Guacamole, Served with Baguette Crisps and Tortilla Chips</i>	

COCONUT CRUSTED SHRIMP \$12 <i>6 Coconut Crusted Shrimp, Fried & Topped with Orange-Horseradish Marmalade</i>	
CHEESE CURDS \$9 <i>Beer Battered and Panko Fried, Served with Housemade Gorgonzola Dressing & a side of Buffalo Dipping Sauce</i>	
RED HILLS GUMBO \$8/\$14 <i>Rich Creole Stew with Chicken, Gulf Shrimp & Bradley's Sausage, Garnished with Sausage Fried Rice & Sliced Green Onions</i>	
THE SOUTHERN SLATE \$20 <i>Candied Bacon, Air Cured Ham & Genoa Salami, Pimento Cheese, Deviled Eggs, Honey Drizzled Candied Pecans, Chef's Selection of Cheese, Served with Fig Preserves, Baguette Crisps & Poppy Seed Lavosh</i>	
BOILED PEANUTS (GF) \$6 <i>Your choice of Regular or Cajun</i>	
FRIED GREEN TOMATOES \$8 <i>4 Fried Green Tomatoes, Fried Crispy with a Side of Remoulade</i>	
CEVICHE \$19 <i>Citrus Marinated Shrimp, Scallops, and Fresh Fish on a Bed of Lettuce, Served with Tortilla Chips</i>	
SOUTHWESTERN EGG ROLLS \$9 <i>Roasted Chicken, Veggies & Black Beans with a Lime Sour Cream Drizzle</i>	

GREENS

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

1215 SALAD \$4/\$8 <i>Field Greens, Grape Tomatoes, Feta, Candied Pecans, Cornbread Croutons, & Champagne-Cane Vinaigrette</i>	
CLASSIC CAESAR \$4/\$8 <i>Crisp Romaine, Asiago Cheese, Ciabatta Croutons & Classic Caesar Dressing</i>	
PICKLED BEET & GORGONZOLA SALAD \$4/\$8 <i>Field Greens, Tobacco Onions, Candied Pecans & Beet Juice</i>	

PANHANDLE WEDGE (GF) \$4/\$8 <i>Pressed Eggs, Shredded Cheddar, Chopped Peppered Bacon, Grape Tomatoes & Housemade Thousand Island Dressing</i>	
SOUTHERN SALAD (GF) \$4/\$8 <i>Field Greens, Cucumber, Green Beans, Red Radishes, Black-Eyed Peas, Craisins, Mandarin Oranges, Gorgonzola Cheese & Grape Tomatoes, Side of Housemade Creamy White Vinaigrette</i>	

HAND HELDS

THE '23' BURGER - \$15
House Ground Beef, Pimento Cheese, Peppered Bacon, Lettuce, Tomato & Red Onion on Toasted Brioche, Served with French Fries

***BRISKET TACOS** - \$14
*Two Soft Shell Tortillas filled with Cabbage, Pico de Gallo & Mr. B's Famous Brisket. Served with French Fries. *when available*

THE SEERSUCKER - \$15
House Ground Beef, Coffee-Bacon Jam, Gorgonzola & Tobacco Onions, Lettuce & Tomato on Toasted Brioche, Served with French Fries

SLOW ROASTED TURKEY & ARUGULA - \$13
*Cranberry Aioli, Smoked Provolone & Sautéed Onions on Ciabatta
(Add Peppered Bacon - \$4, Avocado - \$1)*

SOUTHERN REUBEN - \$13
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 & Pickles on Toasted Brioche, Served with French Fries

SUBSTITUTES:

Substitute Housemade Black Bean Patty to any of Our Burgers - No Charge

Add Peppered Bacon to Any Burger - \$4

Sweet Potato Fries - \$1

Truffled Tater Tots - \$2

Housemade Mac and Cheese - \$4

Tomato, Feta & Basil Salad (GF) - \$2

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

MAIN DISHES

(Add a Salad to any Entrée - \$4)

PROSCIUTTO WRAPPED FILET - \$39
Topped with Crispy Prosciutto, Sautéed Mushrooms, Roasted Garlic, Basil & Marsala Wine Sauce; Served Over Garlic Smashed Potatoes & Asparagus

LUCKY GOAT COFFEE-RUBBED RIBEYE (GF) - \$33
Roasted Fingerling Potatoes, Asparagus & Housemade Steak Sauce

SMOKED NEW YORK STRIP (GF) - \$31
Garlic Smashed Potatoes, Chef's Vegetables & Housemade Steak Sauce

HAND CUT FILET (GF) - \$35
Roasted Fingerling Potatoes, Bacon Brussel Sprouts & Housemade Steak Sauce

GULF GROUPE '23' - \$29
Shrimp and Crab Topped, Served Over a Bourbon-Thyme Creamed Corn, Chef's Vegetables & Lemon Butter Sauce

SHRIMP & GRITS (GF) - \$22
Gulf Shrimp, Mushrooms & Bacon-Tomato Gravy Over Smoked Gouda Cheese Grits & Topped with Arugula

FISH OF THE MOMENT (GF) - MARKET PRICE
Today's Freshest Delivered Fish, Prepared Simply, Island Rice, Chef's Vegetables & Lemon Butter Sauce

BAYOU REDFISH (GF) - \$25
Blackened Redfish Served Over Smoked Gouda Cheese Grits & Topped with Tomato Creole Sauce

'THREE LITTLE PIGS' (GF) - \$20
Sweet Tea Brined Pork Chop, Bradley's Sausage Fried Rice, Chef's Vegetables & Bacon Jam Gastrique

HERB-CRUSTED CHICKEN (GF) - \$20
Topped with Grilled Pineapple; Served with Island Rice, Bacon Brussel Sprouts & Golden Sauce

OUR SIDES

SWEET POTATO FRIES - \$4

FRENCH FRIES - \$3

HOUSEMADE CHIPS - \$3

SMOKED GOUDA CHEESE GRITS (GF) - \$6

CHEF'S VEGETABLES (GF) - \$5

TRUFFLED TATER TOTS - \$5

HOUSE MADE MAC AND CHEESE - \$4/\$6

TOMATO, FETA & BASIL SALAD (GF) - \$5



You are always welcome at our table

Beverages



COCKTAILS

Ask Your Server about Cocktail Specials!

MASON PUNCH - \$9.5

Champagne, Macerated Peaches & House-Pickled Cherries,
Served in a Mason Jar

SHOO FLY - \$8.5

Evan Williams Bourbon, Fresh Citrus Juices, Ginger Beer & Limoncello

WHITE COSMO - \$12

Vodka, Bauchant, St. Germaine & White Cranberry Juice

SOUTHERN PALOMA MULE - \$9.5

Sauza Signature Blue Blanco Tequila, Grapefruit Juice,
Fresh Lime & Ginger Beer

STRAWBERRY LEMONADE MOJITO - \$8.5

Cruzan Light Rum, Housemade Mint Simple Syrup, Fresh Lemon Juice
& Muddled Strawberries and Mint

PECAN OLD FASHIONED - \$12

Old Forester American Whiskey, Pecan Syrup,
Black Walnut Bitters, Orange Peel & House-Pickled Cherry

BOBBY'S SOUTHERN ICED TEA - \$10

Our Long-Island Iced Tea Infused with our Southern Peach Nectar

THE DIRTY GENTLEMAN - \$12

A Gentleman's Pour of Belvedere Vodka and Olive Juice, Bruised into a Martini Glass
& Served with Housemade Gorgonzola Cheese Stuffed Olives

COFFEE MARTINI - \$11

Lucky Goat Cold Brew, Tito's Vodka, Bailey's, Coffee Liqueur,
Shaken hard and strained into a Chocolate Syrup Swirled Martini Glass

BERRY BRUISED - \$10

Camarena Tequila, Fresh Lime Juice, Simple Syrup, Macerated Berries, Muddled
Cucumber and Mint, Bruised and Strained into a Mason Jar topped with Soda and
Garnished with a Lime

PRICKLY PINEAPPLE MARGARITA - \$10

Jalapeño infused Camarena Tequila, Bauchant Orange Liqueur,
Fresh Citrus Juices and Pineapple, a Dash of Chili Oil,
Shaken and Garnished with a Jalapeño Slice

POMEGRANATE MARTINI - \$12

Tito's Vodka, Bauchant Orange Liqueur, Pomegranate Syrup,
Housemade Sour, a Splash of Cranberry Juice, Shaken and Strained
into a Martini Glass and Served with a Rosemary Sprig



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

BEER

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

CRAFT BOTTLES/CANS

BREWERY	BEER	ABV	PRICE
3 DAUGHTERS	Cider	5.5%	\$7
BLUE POINT	Toasted Lager	5.5%	\$6
CIGAR CITY	Maduro Brown Ale	5.5%	\$6
FOUNDERS	Porter	6.5%	\$6
FUNKY BUDDHA	Floridian	5.2%	\$6
KONA	Big Wave Blonde Ale	4.4%	\$6
OSKAR BLUES	Mama's Lil Yella Pills	5.3%	\$6
OSKAR BLUES	Dales Pale Ale	6.5%	\$6
SWAMPHEAD	Stump Knocker APA	5.6%	\$8
VICTORY	Golden Monkey	9.5%	\$8

DOMESTIC BOTTLES/CANS

BREWERY	BEER	ABV	PRICE
ANHEUSER-BUSCH	Bud Light	4.2%	\$5
ANHEUSER-BUSCH	Michelob Ultra	4.2%	\$5
MOLSON-COORS	Coors Light	4.2%	\$5
MOLSON-COORS	Miller Lite	4.2%	\$5
YUENGLING	Lager	5%	\$5

IMPORTED BOTTLES/CANS

BREWERY	BEER	ABV	PRICE
GRUPO-MODELO	Corona	4.2%	\$5
ANHEUSER-BUSCH	Stella Artois	5.2%	\$5
ST. JAMES' GATE	Guinness	4.2%	\$7



You are always welcome at our table

Beverages



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
MEIOMI , Pinot Noir Sonoma	\$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
DECOY , Cabernet Sauvignon Napa	\$13
GROTH , Cabernet Sauvignon California	\$25

SANGRIAS

SPARKLING ROSÉ PEACH SANGRIA (glass)	\$11
<i>Muddled Peaches, Peach Schnapps, Sauvignon Blanc, and Topped with Sparkling Rose and Garnished with an Orange and a Lemon Wedge</i>	
KNOCKOUT BLACKBERRY SANGRIA (glass)	\$11
<i>Farmer's Daughter Red Blend, Blackberry Simple Syrup, Cranberry Juice & Orange Liqueur</i>	



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

BEER

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

CRAFT BOTTLES/CANS

BREWERY	BEER	ABV	PRICE
3 DAUGHTERS	Cider	5.5%	\$7
BLUE POINT	Toasted Lager	5.5%	\$6
CIGAR CITY	Maduro Brown Ale	5.5%	\$6
FOUNDERS	Porter	6.5%	\$6
FUNKY BUDDHA	Floridian	5.2%	\$6
KONA	Big Wave Blonde Ale	4.4%	\$6
OSKAR BLUES	Mama's Lil Yella Pills	5.3%	\$6
OSKAR BLUES	Dales Pale Ale	6.5%	\$6
SWAMPHEAD	Stump Knocker APA	5.6%	\$8
VICTORY	Golden Monkey	9.5%	\$8

DOMESTIC BOTTLES/CANS

BREWERY	BEER	ABV	PRICE
ANHEUSER-BUSCH	Bud Light	4.2%	\$5
ANHEUSER-BUSCH	Michelob Ultra	4.2%	\$5
MOLSON-COORS	Coors Light	4.2%	\$5
MOLSON-COORS	Miller Lite	4.2%	\$5
YUENGLING	Lager	5%	\$5

IMPORTED BOTTLES/CANS

BREWERY	BEER	ABV	PRICE
GRUPO-MODELO	Corona	4.2%	\$5
ANHEUSER-BUSCH	Stella Artois	5.2%	\$5
ST. JAMES' GATE	Guinness	4.2%	\$7



You are always welcome at our table

Kid's Menu



MEALS

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

CHICKEN FINGERS - \$6
Grilled or Fried

GROUPE FINGERS - \$9
Grilled or Fried

GRILLED CHEESE - \$6

MAC-N-CHEESE - \$6

KID'S SIRLOIN - \$10

SIDES

FRESH CUT CHIPS

FRENCH FRIES

CARROT & CELERY STICKS

FRUIT CUP

DESSERT

HOUSEMADE VANILLA OR CHOCOLATE
ICE CREAM, OR A COOKIE

13 & under only



WORD SEARCH

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

FIND THESE WORDS

CHICKEN
GROUPE
GRILLED CHEESE
CHEESEBURGER
TOMATO
OKRA
TABLE
TWENTY-THREE
SALAD
SEMINOLE
BACON
POTATO
SOUTHERN
RUEBEN
CORNE BEEF



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 BRULEE (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*

