Dinner

STARTERS & SHARED PLATES

ROASTED RED PEPPER HUMMUS $8
Roasted Red Pepper Hummus Served with Carrot Batonettes & Pita Chips

FISH ‘N’ PUPPIES $16
Fried Grouper, Corn Meal Hush Puppies, French Fries & Pickled Green Bean Tartar

DEVILED EGGS (GF) $6
Classic Southern & Pimento-Bacon

PECAN CRUSTED OKRA $8
Roasted Jalapeño Green Goddess

FRIED PICKLES $7
Fried & Served with a Side of Ranch

MR. B’S FAMOUS CHICKEN WINGS $14/20 ct: $14
Your Choice of Hot or Mild Buffalo, Lemon Pepper or BBQ. Celery Sticks & Housemade Gorgonzola Ranch

T23 SPIN DIP $12
Housemade Spinach Dip Served with Pita Chips

BLACKENED TUNA & FIG $13
Blackened & Seared Rare Tuna Topped with Housemade Fig Sauce & a Side of Spinach & Wasabi

GORGONZOLA CHIPS $7
Housemade Potato Chips Topped with Chopped Peppered Bacon, Housemade Gorgonzola Dressing, Sliced Green Onions & a Balsamic Glaze Drizzle

PIMENTO CHEESE AND GUAC $11
Pimento Cheese with Chopped Peppered Bacon, Housemade Guacamole, Served with Baguette Crisps and Tortilla Chips

GREENS

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

1215 SALAD $4/$8
Field Greens, Grape Tomatoes, Feta, Candied Pecans, Cornbread Croutons, & Champagne-Cane Vinaigrette

CLASSIC CAESAR $4/$8
Crisp Romaine, Asiago Cheese, Ciabatta Croutons & Classic Caesar Dressing

PICKLED BEET & GORGONZOLA SALAD $4/$8
Field Greens, Bacon Brussel Sprouts, Candied Pecans & Beet Juice

MAIN DISHES

(Assert A Salad to any Entree – $4)

PROSCIUTTO WRAPPED FILET – $39
Topped with Crispy Prosciutto, Sautéed Mushrooms, Roasted Garlic, Basil & Manuka 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 GROUPER ’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 Gastroque

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

COCONUT CRUSTED SHRIMP $12
6 Coconut Crusted Shrimp, Fried & Topped with Orange-Hornedadish Marmalade

CHEESE CURDS $9
Beer Battered and Panko Fried, Served with Housemade Gorgonzola Dressing & a Side of Buffalo Dipping Sauce

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 Fried Ham & Genoa Salami, Pimento Cheese, Deviled Eggs, Honey Dizzled Candied Pecans, Chef’s Selection of Cheese, Served with Fig Preserves, Baguette Crisps & Poppy Seed LavaSh

BOILED PEANUTS (GF) $6
Your choice of Regular or Cajun

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

CEVICHE $19
Crispy Marinated Shrimp, Scallops, and Fresh Fish on a Bed of Lettuce, Served with Tortilla Chips

SOUTHWESTERN EGG ROLLS $9
Roasted Chicken, Veggies & Black Beans with a Lime Sour Cream Drizzle

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 & Tomato Onions, Lettuce & Tomato on Toasted Brioche, Served with French Fries

SLOW ROASTED TURKEY & ARUGULA – $13
Cranberry Aioli, Smoked Provolone & Sautéed Onions on Ciabatta

THE PLAIN JANE – $12
House Ground Beef, American Cheese, Lettuce, Tomato, Red Onion & Pickles on Toasted Brioche, Served with French Fries

THE 23 SLATE

SUBSTITUTES:

Add Peppered Bacon to Any Burger – $4
Sweet Potato Fries – $5
Truffled Tater Tots – $2

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

Hand Helds

THE ‘23 SLATE

SUBSTITUTES:

Add Peppered Bacon to Any Burger – $4
Sweet Potato Fries – $5
Truffled Tater Tots – $2

You are always welcome at our table


Buy the Kitchen a Round of Beer! – $12
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 Blanca 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 Whitey, 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 and 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
Cameron 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 Cameron 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

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
HÖNIG, Sauvignon Blanc Napo .......................... $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
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
Former’s Daughter Red Blend, Blackberry Simple Syrup, Cranberry Juice & Orange Liqueur

BROUGHT TO YOU BY

You are always welcome at our table


Buy the Kitchen a Round of Beer! – $12

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

<table>
<thead>
<tr>
<th>Sangria</th>
<th>Flavor Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>SPARKLING ROSÉ PEACH SANGRIA (glass)</td>
<td>Muddled Peaches, Peach Schnapps, Sauvignon Blanc, and Topped with Sparkling Rosé and Garnished with an Orange and a Lemon Wedge</td>
<td>$11</td>
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<tr>
<td>CONUNDRUM, Red Blend</td>
<td>California</td>
<td>$9</td>
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<tr>
<td>FESS PARKER, Still Rosé</td>
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<td>Tuscany</td>
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**SANGRÍAS**

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

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

**Buy the Kitchen a Round of Beer! - $12**
Kid’s Menu

MEALS

Comes with a beverage, entree, side item & dessert

CHICKEN FINGERS – $6
Grilled or Fried

GROUPER 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

FIND THESE WORDS

CHICKEN

GROUPER

GRILLED CHEESE

CHEESEBURGER

TOMATO

OKRA

TABLE

TWENTY-THREE

SALAD

SEMINOLE

BACON

POTATO

SOUTHERN

RUEBEN

CORNED BEEF

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 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 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
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

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
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