

Dinner



STARTERS & SHARED PLATES

ROASTED RED PEPPER HUMMUS	\$8
<i>Roasted Red Pepper Hummus Served with Carrot Batonettes & Pita Chips</i>	
FISH N' PUPPIES	\$18
<i>Fried Grouper, Corn Meal Hush Puppies, French Fries & Pickled Green Bean Tartar</i>	
DEVEILED EGGS (GF)	\$7
<i>Classic Southern & Pimento-Bacon</i>	
PECAN CRUSTED OKRA	\$9
<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: \$18 / 20 ct: \$35
<i>Your Choice of Hot or Mild Buffalo, Lemon Pepper or BBQ. Celery Sticks & Housemade Gorgonzola Dressing</i>	
T23 SPIN DIP	\$13
<i>Housemade Spinach Dip Served with Pita Chips</i>	
BLACKENED TUNA & FIG	\$15
<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 & GUAC	\$12
<i>Pimento Cheese with Chopped Peppered Bacon, Housemade Guacamole, Served with Baguette Crisps & 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 & 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	\$21
<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)	\$7
<i>Your choice of Regular or Cajun</i>	
FRIED GREEN TOMATOES	\$10
<i>4 Fried Green Tomatoes, Fried Crispy with a Side of Remoulade</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	\$5/\$9
<i>Field Greens, Grape Tomatoes, Feta, Candied Pecans, Cornbread Croutons, & Champagne-Cane Vinaigrette</i>	
CLASSIC CAESAR	\$5/\$9
<i>Crisp Romaine, Asiago Cheese, Ciabatta Croutons & Classic Caesar Dressing</i>	
PICKLED BEET & GORGONZOLA SALAD	\$5/\$9
<i>Field Greens, Tobacco Onions, Candied Pecans & Beet Juice</i>	

PANHANDLE WEDGE (GF)	\$5/\$9
<i>Pressed Eggs, Shredded Cheddar, Chopped Peppered Bacon, Grape Tomatoes & Housemade Thousand Island Dressing</i>	
SOUTHERN SALAD (GF)	\$5/\$9
<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

(All burgers cooked to Medium Well)

THE '23' BURGER – \$17
<i>House Ground Beef, Pimento Cheese, Peppered Bacon, Lettuce, Tomato & Red Onion on Toasted Brioche, Served with French Fries</i>
*BRISKET TACOS – \$18
<i>Two Soft Shell Tortillas filled with Cabbage, Pico de Gallo, Lime Sour Cream Drizzle & Mr. B's Famous Brisket. Served with French Fries. <i>*when available</i></i>
THE SEERSUCKER – \$16
<i>House Ground Beef, Coffee-Bacon Jam, Gorgonzola & Tobacco Onions, Lettuce & Tomato on Toasted Brioche, Served with French Fries</i>
SLOW ROASTED TURKEY & ARUGULA – \$16
<i>Cranberry Aioli, Smoked Provolone & Sautéed Onions on Ciabatta (Add Peppered Bacon – \$5, Avocado – \$1)</i>
SOUTHERN REUBEN – \$15
<i>Housemade Corned Beef, Pickled Collard Greens, Smoked Provolone & 'ComeBack' Sauce on Rye, Served with Housemade Chips</i>
THE PLAIN JANE – \$15
<i>House Ground Beef, American Cheese, Lettuce, Tomato, Red Onion & Pickles on Toasted Brioche, Served with French Fries</i>
THE BLACK BEAN BURGER – \$13
<i>Housemade Black Bean Patty with Lettuce, Tomato & a Roasted Jalapeno Aioli on Toasted Brioche</i>

SUBSTITUTES:

<i>Add Peppered Bacon to Any Burger – \$5</i>	<i>Truffled Tater Tots – \$2</i>	<i>Tomato, Feta & Basil Salad (GF) – \$2</i>
<i>Sweet Potato Fries – \$1</i>	<i>Housemade Mac & Cheese – \$3</i>	<i>Side Salad – \$3</i>

OUR SIDES

SWEET POTATO FRIES – \$4	CHEF'S VEGETABLES (GF) – \$5
FRENCH FRIES – \$3	TRUFFLED TATER TOTS – \$5
HOUSEMADE CHIPS – \$3	HOUSE MADE MAC & CHEESE – \$4/\$6
SMOKED GOUDA CHEESE GRITS (GF) – \$6	TOMATO, FETA & BASIL SALAD (GF) – \$5



You are always welcome at our table

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

MAIN DISHES

(Add a Salad to any Entrée – \$5)

PROSCIUTTO WRAPPED FILET – \$53	PANKO CRUSTED RAINBOW TROUT – \$29
<i>Topped with Crispy Prosciutto, Sautéed Mushrooms, Roasted Garlic, Basil & Marsala Wine Sauce; Served Over Garlic Smashed Potatoes & Asparagus</i>	<i>Pan Fried & Panko-Crusted, Topped with Honey Roasted Cashews, Crispy Artichokes, Basil & Lemon Butter Sauce, Garlic Smashed Potatoes & Chef's Vegetables (Don't want the topping? No worries – Prepared Simply (Grilled or Blackened) (GF) – \$26)</i>
LUCKY GOAT COFFEE-RUBBED RIBEYE (GF) – \$40	'THREE LITTLE PIGS' (GF) – \$23
<i>Roasted Fingerling Potatoes, Asparagus & Housemade Steak Sauce</i>	<i>Sweet Tea Brined Pork Chop, Bradley's Sausage Fried Rice, Chef's Vegetables & Bacon Jam Gastrique (Make it Marsala Style – \$4)</i>
SMOKED NEW YORK STRIP (GF) – \$36	HERB-CRUSTED CHICKEN (GF) – \$22
<i>Garlic Smashed Potatoes, Chef's Vegetables & Housemade Steak Sauce</i>	<i>Topped with Grilled Pineapple; Served with Island Rice, Bacon Brussel Sprouts & Golden Sauce</i>
HAND CUT FILET (GF) – \$49	BACON WRAPPED MEATLOAF – \$28
<i>Roasted Fingerling Potatoes, Bacon Brussel Sprouts & Housemade Steak Sauce</i>	<i>Topped with Crispy Tobacco Onions & Tomato Glaze; Served with Garlic Smashed Potatoes & Chef's Vegetables</i>
GULF GROUPE '23' – \$30	FRIED CHICKEN STRIPS & GRAVY – \$25
<i>Shrimp & Crab Topped, Served Over a Bourbon-Thyme Creamed Corn, Chef's Vegetables & Lemon Butter Sauce</i>	<i>Mr. B's Secret Recipe Chicken Tenders & Sausage & Sage Gravy; Served with Garlic Smashed Potatoes & Collard Greens</i>
SHRIMP & GRITS (GF) – \$26	
<i>Gulf Shrimp, Mushrooms & Bacon-Tomato Gravy Over Smoked Gouda Cheese Grits & Topped with Arugula</i>	
BAYOU REDFISH (GF) – \$26	
<i>Blackened Redfish Served Over Smoked Gouda Cheese Grits & Topped with Tomato Creole Sauce</i>	