

Brunch



STARTERS & SHARED PLATES

- BISCUITS & HOUSEMADE APPLE BUTTER** 4 for \$9 / 8 for \$15
M. Houston's Housemade Biscuits & Apple Butter
- PECAN & BOURBON SOAKED RAISIN STICKY BUNS** \$11
Cream Cheese Icing
- DEVILED EGGS (GF)** \$9
Classic Southern & Pimento-Bacon
- FRIED GREEN TOMATOES** \$13
4 Fried Green Tomatoes, Fried Crispy with a Side of Remoulade

- RED HILLS GUMBO** \$9/\$16
Rich Creole Stew with Chicken, Gulf Shrimp & Bradley's Sausage, Garnished with Sausage Fried Rice & Sliced Green Onions
(only available after Labor Day until Fourth of July)

- THE SOUTHERN SLATE** \$27
Candied Bacon, Chorizo & Genoa Salami, Pimento Cheese, Deviled Eggs, Honey Drizzled Candied Pecans, Chef's Selection of Cheese, Served with Fig Preserves, Baguette Crisps, Pumpernickel Bread & Everything Lavosh

GREENS

(ADD A PROTEIN: Chicken - \$10, Shrimp - \$11, Grilled Salmon - \$12, Steak Tips - \$13)

- 1215 SALAD** \$8/\$12
Field Greens, Tomatoes, Feta, Candied Pecans, Cornbread Croutons, & Champagne-Cane Vinaigrette

- CLASSIC CAESAR** \$8/\$12
Crisp Romaine, Asiago Cheese, Ciabatta Croutons & Classic Caesar Dressing

- PICKLED BEET & GORGONZOLA SALAD** \$8/\$12
Field Greens, Tobacco Onions, Candied Pecans & Beet Juice

- PANHANDLE WEDGE (GF)** \$9/\$13
Pressed Eggs, Shredded Cheddar, Chopped Peppered Bacon, Grape Tomatoes & Housemade Thousand Island Dressing

- SOUTHERN SALAD (GF)** \$8/\$12
Field Greens, Cucumber, Green Beans, Red Radishes, Black-Eyed Peas, Craisins, Mandarin Oranges, Gorgonzola Cheese & Tomatoes, Side of Housemade White Vinaigrette

KEEP ON SIPPIN' ON

MIMOSAS - \$6

Traditional, Poinsettia, Southern Bellini, Grapefruit, Pineapple

TITO'S BLOODY MARY - \$9

(ADD FLAIR: Spicy Rim, Peppered Bacon, Celery, Pickled Green Bean & House Stuffed Gorgonzola Olives - \$6)

BRUNCH

- STEAK & EGGS** - \$25
6 oz Center-Cut Sirloin, Potato & Sweet Onion Hash & Two Eggs Your Way, Served with a side of Hollandaise & Housemade Steak Sauce

- RIFF'S BENEDICT** - \$20
Biscuits Topped with Poached Eggs, Country Ham & Hollandaise, Potato & Sweet Onion Hash

- TWO EGG PLATE** - \$18
Two Eggs Your Way, Choice of Two Sides & a Biscuit

- GUACAMOLE TOAST** - \$16
Housemade Guacamole on Sourdough, Topped with Pico de Gallo, Arugula & a Balsamic Drizzle
(Add Two Eggs Your Way - \$5)
(Add Peppered Bacon - \$7)

- CHICKEN & WAFFLES** - \$19
Chef's Secret Recipe Chicken Tenders, Topped with Blueberry-Sriracha Syrup & Fried Sage Leaves

- SHRIMP & GRITS (GF)** - \$30
Gulf Shrimp, Mushrooms & Bacon-Tomato Broth Over Smoked Gouda Cheese Grits & Topped with Arugula

- SUNDAY MORNING FRENCH TOAST** - \$17
French Toast Topped with Fresh Berries, Candied Pecans & Whipped Cream

- BAGEL & LOX** - \$19
Smoked Salmon Served on a Jumbo Everything Bagel with Caper & Dill Cream Cheese, Choice of 2 Eggs Your Way or Fruit Cup

- BISCUITS & GRAVY** - \$19
Fluffy Biscuits, Sausage & Sage Gravy & Poached Eggs
(Add Chef's Secret Recipe Chicken Tenders - \$10)

- THE BRUNCH LEGEND** - \$21
4 Egg Omelet Stuffed with Peppers, Onions, Ham, Sausage, Cheddar & Asiago, Topped with Ranchero Sauce, Lime Sour Cream, Served with Potato & Sweet Onion Hash or a Biscuit

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

- F. SCOTT FITZGERALD



SAMMICHES

(Substitute Sweet Potato Fries - \$1, Truffled Tater Tots - \$2)

- FRIED GREEN TOMATO BLT** \$19
Thick Cut Peppered Bacon, Artisan Lettuce, Sundried Tomato-Basil Aioli on Challah, Served with Housemade Chips (Add Two Eggs Your Way - \$5)

- GRILLED GROUPER SANDWICH** \$21
Gulf Grouper, Lettuce, Tomato & Pickled Green Bean Tartar on Toasted Brioche, Served with Housemade Chips

- BACON, EGG & CHEESEBURGER** \$20
House Ground Beef, Coffee-Bacon Jam, Egg Your Way, Smoked Provolone, Lettuce, Tomato & Red Onion on Toasted Brioche, Served with French Fries

SIDES

- THICK CUT PEPPERED BACON (GF)** - \$9.5

- BRADLEYS SMOKED SAUSAGE (GF)** - \$8.5

- 2 EGGS ANY STYLE (GF)** - \$6.5

- FRUIT CUP (GF)** - \$6

- POTATO & SWEET ONION HASH** - \$7.5

- FRESH FRUIT, GRANOLA & GREEK YOGURT** - \$9.5

- SMOKED GOUDA CHEESE GRITS (GF)** - \$7.5

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



You are always welcome at our table

Due to the rising cost of accepting credit cards, there will be a 3% surcharge added to credit card transactions.

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Beverages



MIMOSAS - \$6

Traditional, Pointsettia, Southern Bellini, Grapefruit, Pineapple

TITO'S BLOODY MARY - \$9

(ADD FLAIR: Spicy Rim, Peppered Bacon, Celery, Pickled Green Bean & House Stuffed Gorgonzola Olives - \$6)

COCKTAILS

THE 23 AZALEA - \$11

New Amsterdam Gin, Lemon, Pineapple, Grenadine

HUMBLE PEACH - \$12

Evan Williams, Peaches, Peach Schnapps, Orange Juice, Grenadine

GARNET LEMONADE - \$11

Pink Whitney Vodka, Raspberry Vodka, Lemon, Soda Water, Cranberry Juice

ICED KEOKE - \$12

Siesta Key Rum, Grind Espresso Liqueur, Chocolate Liqueur, Cold Brew, & Whipped Cream

THE SPIKE - \$12

Old Forester Whiskey, Honey & Ginger Syrup, Lemon, Topped with Ginger Beer & Rosemary

SOUTHERN PALOMA MULE - \$12

El Jimador Tequila, Lime, Grapefruit, Ginger Beer

ORANGE GROVE - \$11

New Amsterdam Vodka, Bauchant Orange Liqueur, Orange Juice, Lemon & Lime Soda

We Proudly Serve LUCKY GOAT Coffee & Cold Brew

MOCKTAILS - \$7

PALOMA MULE

CUCUMBER MINT

GRAPEFRUIT
ROSEMARY-THYME
SPRITZ

STRAWBERRY MINT
LEMONADE

BLUEBERRY
BASIL LEMONADE



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BEER

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

CRAFT BOTTLES/CANS

BREWERY	BEER	ABV	PRICE
ACE	Pineapple Cider	5%	\$8
FUNKY BUDDHA	Floridian	5.2%	\$7
GOLDEN ROAD	Mango Cart	4%	\$7
ORANGE BLOSSOM	Pilsner	5.5%	\$8
SIERRA NEVADA	Pale Ale	5.6%	\$8
SWAMP HEAD	Big Nose Ipa	7.3%	\$9
OYSTER CITY	Mangrove Pale Ale	8.2%	\$9
OYSTER CITY	Hooter Brown	8.5%	\$9
COPPERTAIL	Cloud Dweller Hazy IPA	6.5%	\$8
O'DOULS	Non-Alcoholic	-	\$7

DOMESTIC BOTTLES/CANS

BREWERY	BEER	PRICE
ANHEUSER-BUSCH	Bud Light	\$7
ANHEUSER-BUSCH	Michelob Ultra	\$7
MOLSON-COORS	Coors Light	\$7
MOLSON-COORS	Miller Lite	\$7
YUENGLING	Lager	\$7
PABST BLUE RIBBON	Lager	\$6

IMPORTED BOTTLES/CANS

BREWERY	BEER	PRICE
GRUPO-MODELO	Corona	\$7
MODELO	Especial	\$7
ANHEUSER-BUSCH	Stella Artois	\$7
ST. JAMES' GATE	Guinness	\$9

WINE BY THE GLASS (PROGRESSIVE)

WHITE

	GLASS	BOTTLE
JCB CRÉMANT, Sparkling Rose', France	\$15	\$56
LAMARCA, Prosecco, Italy	\$11	\$39
GRANDIAL, Brut, France	\$8	\$27
OYSTER BAY, Still Rose', California	\$11	\$39
AUGUST KESSLER, Riesling, Germany	\$10	\$35
MASO CANALI, Pinot Grigio, Italy	\$11	\$39
TEANUM, Pinot Grigio, Puglia	\$10	\$35
KING ESTATE, Pinot Gris, Oregon	\$13	\$47
KIM CRAWFORD, Sauvignon Blanc, New Zealand	\$12	\$43
MOKOROA, Sauvignon Blanc, New Zealand	\$11	\$39
SONOMA CUTRER, Chardonnay, Russian River	\$14	\$51
CHALK HILL, Chardonnay, Napa	\$12	\$43

RED

	GLASS	BOTTLE
SWEET CHEEKS, Pinot Noir, Oregon	\$15	\$55
MEIOMI, Pinot Noir, Sonoma	\$14	\$51
ACACIA, Pinot Noir, Carneros	\$15	\$55
CONUNDRUM, Red Blend, California	\$14	\$51
RABBLE, Zinfandel, Paso Robles	\$13	\$47
ROBERT HALL, Merlot, Paso Robles	\$12	\$43
OPOLO SUMMIT CREEK, Zinfandel, California	\$14	\$51
GASCON, Malbec, Argentina	\$10	\$35
RODNEY STRONG, Merlot, California	\$11	\$39
BAROSSA VALLEY ESTATE, Cabernet Sauvignon, Australia	\$10	\$35
DECOY, Cabernet Sauvignon, Napa	\$16	\$59
LOUIS MARTINI, Cabernet Sauvignon, Sonoma	\$14	\$51

SANGRIAS

PEACH SANGRIA (glass)	\$13
House White Sangria Mix, Peaches, Wycliff Sparkling Rose', Lemon & Oranges	
BLACKBERRY SANGRIA (glass)	\$13
House Red Sangria Mix, Bauchant Orange Liqueur, Blackberries & Oranges	



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