

# Dinner



## STARTERS & SHARED PLATES

<b>CATS N' PUPPIES</b> ..... \$18 Fried Catfish, Corn Meal Hush Puppies, French Fries & Pickled Green Bean Tartar (Substitute Catfish for Grouper, Add \$2)	
<b>DEVILED EGGS (GF)</b> ..... \$8 Classic Southern & Pimento-Bacon	
<b>PECAN CRUSTED OKRA</b> ..... \$12 Roasted Jalapeño Green Goddess	
<b>FRIED PICKLES</b> ..... \$9 Fried & Served with a Side of Ranch	
<b>MR. B'S FAMOUS CHICKEN WINGS</b> ..... 10 ct: \$19 / 20 ct: \$36 Your Choice of Hot or Mild Buffalo, Lemon Pepper or BBQ. Celery Sticks & Housemade Gorgonzola Dressing	
<b>T23 SPIN DIP</b> ..... \$14 Housemade Spinach & Artichoke Dip Served with Pita Chips	
<b>BLACKENED TUNA &amp; FIG</b> ..... \$18 Blackened & Seared Rare Tuna Topped with Housemade Fig Sauce & a side of Sriracha & Wasabi	
<b>GORGONZOLA CHIPS</b> ..... \$9 Housemade Potato Chips Topped with Chopped Peppered Bacon, Housemade Gorgonzola Dressing, Sliced Green Onions, Gorgonzola Crumbles & a Balsamic Glaze Drizzle	
<b>SOUTHWESTERN EGG ROLLS</b> ..... \$12 Roasted Chicken, Veggies & Black Beans with a Lime Sour Cream Drizzle	

<b>PIMENTO CHEESE &amp; GUAC</b> ..... \$13 Pimento Cheese with Chopped Peppered Bacon, Housemade Guacamole, Served with Baguette Crisps & Tortilla Chips	
<b>COCONUT CRUSTED SHRIMP</b> ..... \$12 6 Coconut Crusted Shrimp, Fried & Topped with Orange-Horseradish Marmalade	
<b>CHEESE CURDS</b> ..... \$12 Beer Battered & Panko Fried, Served with Housemade Gorgonzola Dressing & a side of Buffalo Dipping Sauce	
<b>RED HILLS GUMBO</b> ..... \$9/\$15 Rich Creole Stew with Chicken, Gulf Shrimp & Bradley's Sausage, Garnished with Sausage Fried Rice & Sliced Green Onions (Only Available after Labor Day until Memorial Day)	
<b>THE SOUTHERN SLATE</b> ..... \$26 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	
<b>BOILED PEANUTS (GF)</b> ..... \$11 Your choice of Regular or Cajun	
<b>FRIED GREEN TOMATOES</b> ..... \$12 4 Fried Green Tomatoes, Fried Crispy with a Side of Remoulade	
<b>WARM PIMENTO CHEESE DIP</b> ..... \$9 Topped with Green Onions & Bacon, Served with Tortilla Chips	

## GREENS

(ADD PROTEIN: Chicken - \$9, Shrimp - \$10, Grilled Salmon - \$11, Steak Tips - \$12)

<b>1215 SALAD</b> ..... \$7/\$11 Field Greens, Grape Tomatoes, Feta, Candied Pecans, Cornbread Croutons, & Champagne-Cane Vinaigrette	
<b>CLASSIC CAESAR</b> ..... \$7/\$11 Crisp Romaine, Asiago Cheese, Ciabatta Croutons & Classic Caesar Dressing	
<b>PICKLED BEET &amp; GORGONZOLA SALAD</b> ..... \$7/\$11 Field Greens, Tobacco Onions, Candied Pecans & Beet Juice	

<b>PANHANDLE WEDGE (GF)</b> ..... \$8/\$12 Pressed Eggs, Shredded Cheddar, Chopped Peppered Bacon, Grape Tomatoes & Housemade Thousand Island Dressing	
<b>SOUTHERN SALAD (GF)</b> ..... \$7/\$11 Field Greens, Cucumber, Green Beans, Red Radishes, Black-Eyed Peas, Craisins, Mandarin Oranges, Gorgonzola Cheese & Grape Tomatoes, Side of Housemade Creamy White Vinaigrette	

## HAND HELDS

(All Burgers Cooked to Medium Well. No Modifications on Parties Larger than 6)

<b>THE '23' BURGER</b> - \$20 House Ground Beef, Pimento Cheese, Peppered Bacon, Lettuce, Tomato & Red Onion on Toasted Brioche, Served with French Fries	
<b>BRISKET TACOS*</b> - \$21 Two Soft Shell Tortillas filled with Cabbage, Pico de Gallo, Lime Sour Cream Drizzle & Mr. B's Famous Brisket. Served with French Fries. (*When Available)	
<b>THE SEERSUCKER</b> - \$19 House Ground Beef, Coffee-Bacon Jam, Gorgonzola & Tobacco Onions, Lettuce & Tomato on Toasted Brioche, Served with French Fries	
<b>SLOW ROASTED TURKEY &amp; ARUGULA</b> - \$18 Cranberry Aioli, Smoked Provolone & Sautéed Onions on Ciabatta, Served with Housemade Chips (Add Peppered Bacon - \$3.5, Avocado - \$2)	
<b>SOUTHERN REUBEN</b> - \$17 Housemade Corned Beef, Pickled Collard Greens, Smoked Provolone & 'ComeBack' Sauce on Rye, Served with Housemade Chips	
<b>THE PLAIN JANE</b> - \$17 House Ground Beef, Cheddar Cheese, Lettuce, Tomato, Red Onion & Pickles on Toasted Brioche, Served with French Fries	
<b>THE MOCK BURGER</b> - \$20 Beyond Burger Patty with Lettuce, Tomato, Provolone & Roasted Jalapeño Aioli on Toasted Brioche, Served with French Fries	

### SUBSTITUTES:

Sweet Potato Fries - \$1	Side Salad - \$3	Tomato, Feta & Basil Salad (GF) - \$2
Truffled Tater Tots - \$2	Housemade Mac & Cheese - \$2	

## OUR SIDES

<b>SWEET POTATO FRIES</b> - \$6	<b>CHEF'S VEGETABLES (GF)</b> - \$6
<b>FRENCH FRIES</b> - \$5	<b>TRUFFLED TATER TOTS</b> - \$7
<b>HOUSEMADE CHIPS</b> - \$5	<b>HOUSE MADE MAC &amp; CHEESE</b> - \$7/\$9
<b>SMOKED GOUDA CHEESE GRITS (GF)</b> - \$6	<b>TOMATO, FETA &amp; BASIL SALAD (GF)</b> - \$6
<b>BACON BRUSSEL SPROUTS</b> - \$7	

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

VISIT: [table23tally.com](http://table23tally.com) | FOLLOW: @table23tally | LIKE: [fb.com/table23tally](https://www.facebook.com/table23tally)  
1215 Thomasville Rd, Tallahassee, FL | 850.329.2261 | 10/4/2024

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

## MAIN DISHES

(Add a Salad to any Entrée - \$1.5 off)

<b>PROSCIUTTO WRAPPED FILET (GF)</b> - \$56 Topped with Crispy Prosciutto, Sautéed Mushrooms, Roasted Garlic, Basil & Marsala Wine Sauce; Served Over Garlic Smashed Potatoes & Asparagus	<b>PANKO CRUSTED RAINBOW TROUT*</b> - \$30 Pan Fried & Panko-Crusted, Topped with Honey Roasted Cashews, Crispy Artichokes, Basil & Lemon Butter Sauce, Garlic Smashed Potatoes & Chef's Vegetables (*Contains Nuts)
<b>LUCKY GOAT COFFEE-RUBBED RIBEYE (GF)</b> - \$43 Roasted Fingerling Potatoes, Asparagus & Housemade Steak Sauce	<b>SALMON OSCAR</b> - \$31 Grilled and Topped with Lump Crab Meat, Asparagus & Lemon Butter Sauce, Garlic Smashed Potatoes & Chef's Vegetables
<b>HAND CUT FILET (GF)</b> - \$49 Roasted Fingerling Potatoes, Asparagus & Housemade Steak Sauce	<b>'THREE LITTLE PIGS' (GF)</b> - \$26 Sweet Tea Brined Pork Chop, Bradley's Sausage Fried Rice, Chef's Vegetables & Bacon Jam Gastrique (Make it Marsala Style - \$5.5)
<b>GULF GROUPE '23'</b> - \$33 Shrimp & Crab Topped, Served Over a Bourbon-Thyme Creamed Corn, Chef's Vegetables & Lemon Butter Sauce	<b>BACON WRAPPED MEATLOAF</b> - \$30 Topped with Crispy Tobacco Onions & Tomato Glaze; Served with Garlic Smashed Potatoes & Chef's Vegetables
<b>SHRIMP &amp; GRITS (GF)</b> - \$29 Gulf Shrimp, Mushrooms & Bacon-Tomato Broth Over Smoked Gouda Cheese Grits & Topped with Arugula	<b>THE SOUTHERN PLATE</b> - \$26 Choice of Fried Catfish & Green Bean Tartar or Mr. B's Chicken Tenders & Sausage Gravy; Served with Smoked Gouda Grits & Collard Greens
<b>BAYOU REDFISH (GF)</b> - \$30 Blackened Redfish Served Over Smoked Gouda Cheese Grits & Topped with Tomato Creole Sauce	
<b>HERB-CRUSTED CHICKEN (GF)</b> - \$26 Topped with Grilled Pineapple; Served with Sweet Potato Mash, Chef's Vegetables & Country Mustard	



You are always welcome at our table