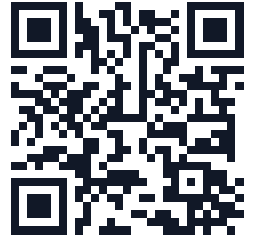


Table 100

100 Ridge Way 39232-3302 · +16014204202 · Updated: Mar 21, 2026

[View online menu](#)



MOST ORDERED 12

Bread Pudding	\$17.00
Brandy caramel, candied pecans, vanilla ice cream	
Deviled Eggs	\$14.50
Applewood bacon, green onions	
Vegetable Plate	\$18.00
Choose 4 of our house-prepared southern side items. (sides shown will vary from your order)	
Tenderloin Beef Filet	\$69.00
8 oz filet with port wine demi glace	
Chicken Piccata	\$34.00
Paneeed chicken, lemon caper butter, angel hair, fresh spinach, mushrooms	
Shrimp and Sausage Gumbo Bowl	\$14.50
Smoked chicken, sausage, white rice	
Pan Seared Atlantic Salmon	\$36.00
Butternut squash risotto, sauteed broccolini, lemon beurre blanc	
Smoked Prime Beef Brisket	\$34.00
Tillamook cheddar mac & cheese, collard greens, smoked tomato bbq sauce	
Kid's Pasta	\$9.60
Thin spaghetti noodles topped with a creamy cheese sauce, garnished with chopped parsley, served with two slices of garlic bread.	
Kid Tenders	\$9.60
Crispy chicken tenders paired with golden fries, served with ketchup and a side of creamy dipping sauce.	
Table 100's Burger	\$23.00
A burger, available in various doneness levels, including all classic and Pittsburgh styles, as well as butterfly cuts.	
Wedge Salad	\$22.00
Tomato, radish, egg, applewood bacon, green onion, gorgonzola, fried onion strings, ranch	

APPETIZERS 10

Fried Crab Claws	\$35.00
Flash-fried, house comeback sauce	

Pork Bites	\$26.00
House-smoked pork belly, sweet mustard glaze	
Sautéed Crab Claws	\$35.00
Sautéed, house comeback sauce (contains peanuts)	
Deviled Eggs	\$14.50
Applewood bacon, green onions	
Jumbo Lump Crab Cake	\$31.50
Pan roasted over a shoepeg white corn and red pepper maque choux, lemon tarragon beurre blanc	
Artichoke Spinach Dip	\$19.50
Warm queso topping, house tortilla chips	
Burrata Caprese	\$22.00
Heirloom tomato, burrata cheese, basil and walnut pesto, balsamic glaze, grilled focaccia	
4 Biscuits W/ Honey Butter	\$10.00
3 Gulf Shrimp and Grits	\$25.50
Applewood bacon wrapped jumbo shrimp, ham hock jus, smoked tomato BBQ sauce, collard greens, Grit Girl grits	
6 Gulf Shrimp and Grits	\$40.00
Applewood bacon wrapped jumbo shrimp, ham hock jus, smoked tomato BBQ sauce, collard greens, Grit Girl grits	

SOUP & SALAD 12

Orchard Salad	\$22.00
Mixed greens, candied walnuts, dried cranberries, fresh apple, Gorgonzola, cider vinaigrette, grilled chicken	
Wedge Salad	\$22.00
Tomato, radish, egg, applewood bacon, green onion, gorgonzola, fried onion strings, ranch	
Shrimp and Sausage Gumbo Bowl	\$14.50
Smoked chicken, sausage, white rice	
Small Wedge Salad	\$13.00
Tomato, radish, egg, applewood bacon, green onion, gorgonzola, fried onion strings, ranch. (full-sized wedge shown)	
Shrimp and Sausage Gumbo Cup	\$8.50
Smoked chicken, sausage, white rice	
French Onion Bowl	\$13.00
Caramelized onions in a savory broth, topped with melted cheese and garnished with chopped green onions.	
Cup French Onion	\$8.50
Caramelized onions in a rich broth, topped with a layer of melted cheese and garnished with chopped green onions.	
Cobb Salad	\$24.00
Turkey, avocado, walnuts, tomato, white cheddar, bacon, egg, fried onion strings, honey dijon vinaigrette	

Small Market Salad	\$5.50
Fresh mixed greens topped with radish slices, shredded carrots, and crispy croutons, drizzled with a creamy dressing.	
Market Salad	\$8.50
Crisp mixed greens with sliced radishes, shredded carrots, and seasoned croutons, drizzled with a creamy dressing.	
Small Caesar Salad	\$7.50
Crisp romaine lettuce topped with creamy Caesar dressing, crunchy croutons, and a sprinkle of grated Parmesan cheese.	
Caesar Salad	\$14.50
Crisp romaine lettuce, crunchy croutons, and shaved Parmesan cheese drizzled with creamy Caesar dressing.	

ENTREES 13

Tenderloin Beef Filet	\$69.00
8 oz filet with port wine demi glace	
Bone-In Ribeye	\$87.00
20 oz Bone-In Ribeye with herb garlic compound butter	
Braised Beef Short Rib	\$42.00
Boneless rib, red wine demi-glace, Grit Girl grits, garlic spinach, fried onion strings	
Pan Seared Redfish	\$43.50
Brabant potatoes, sauteed green beans, tomato caper salsa, lemon beurre blanc	
Pan Seared Atlantic Salmon	\$36.00
Butternut squash risotto, sauteed broccolini, lemon beurre blanc	
Gulf Shrimp Pasta	\$36.00
Angel hair, tomato, scallions, cheese toast	
Niman Ranch Iberian Duroc Chop	\$54.00
16 oz pork chop, pepper jelly pan jus, colcannon potatoes, broccolini gluten free	
Shrimp Platter	\$35.00
Smoked tomato tartar sauce, cole slaw, house-cut fries	
Vegetable Plate	\$18.00
Choose 4 of our house-prepared southern side items. (sides shown will vary from your order)	
Smoked Prime Beef Brisket	\$34.00
Tillamook cheddar mac & cheese, collard greens, smoked tomato bbq sauce	
Chicken Piccata	\$34.00
Paneeed chicken, lemon caper butter, angel hair, fresh spinach, mushrooms	
6 Gulf Shrimp and Grits	\$40.00
Applewood bacon wrapped jumbo shrimp, ham hock jus, smoked tomato BBQ sauce, collard greens, Grit Girl grits	
3 Gulf Shrimp and Grits	\$25.50
Applewood bacon wrapped jumbo shrimp, ham hock jus, smoked tomato BBQ sauce, collard greens, Grit Girl grits	

SANDWICHES 4

Table 100's Burger \$23.00

A burger, available in various doneness levels, including all classic and Pittsburgh styles, as well as butterfly cuts.

Turkey Panini \$18.00

Smoked turkey, provolone, arugula, oven-roasted tomato, basil aioli, ciabatta roll

French Dip \$20.50

Medium rare roast beef, provolone, horseradish aioli, au jus, pickles, hoagie

Fried Chicken Sandwich \$19.50

Pepperjack cheese, sweet tea glaze, tobasco aioli, pickles, brioche bun

KID'S MENU 3

Kid's Pasta \$9.60

Thin spaghetti noodles topped with a creamy cheese sauce, garnished with chopped parsley, served with two slices of garlic bread.

Kid Tenders \$9.60

Crispy chicken tenders paired with golden fries, served with ketchup and a side of creamy dipping sauce.

Grilled Cheese \$9.60

Golden-brown toasted bread with melted cheese, served with a side of crispy fries.

DESSERTS 4

Sticky Toffee Pudding \$17.00

Vanilla ice cream, toffee sauce

Table 100's Big Brownie \$19.50

Dark chocolate fudge, chocolate ganache vanilla ice cream with mixed berry coulis

Cheesecake \$24.00

Chef's Selection

Bread Pudding \$17.00

Brandy caramel, candied pecans, vanilla ice cream

SIDES 29

Grits Lg \$8.50

Mac & Cheese Lg \$8.50

Creamy macaroni pasta in a rich cheese sauce, garnished with fresh parsley.

Brussels Sprouts Sm \$5.50

Crispy Brussels sprouts with a caramelized exterior and tender interior, seasoned to enhance their natural flavor.

Carrots Sm \$5.50

Tender roasted carrots seasoned with a hint of herbs.

Brussels Lg	\$8.50
Butter Beans Lg	\$8.50
Collard Greens Lg	\$8.50
Black Eyed Peas Sm	\$5.50
Collard Greens Sm	\$5.50
Green Beans Sm	\$5.50
Mac & Cheese Sm	\$5.50
Creamy macaroni pasta in rich cheese sauce, seasoned with black pepper.	
Spinach Sm	\$5.50
Gluten Free Roll	\$2.50
Black Eyed Peas Lg	\$8.50
Butter Beans Sm	\$5.50
Risotto Lg	\$8.50
Risotto Sm	\$5.50
Carrots Lg	\$8.50
Coleslaw Lg	\$8.50
Coleslaw Sm	\$5.50
Fries Lg	\$8.50
Fries Sm	\$5.50
Green Beans Lg	\$8.50
Tender green beans lightly seasoned and sautéed.	
Grits Sm	\$5.50
Creamy, finely ground cornmeal cooked to a soft, smooth texture.	
Mashed Potatoes Lg	\$8.50
Mashed Potatoes Sm	\$5.50
Spinach Lg	\$8.50
Asparagus Sm	\$5.50
Asparagus Lg	\$8.50

Delta Breakfast**\$20.50**

Grit Girl grits, greens, ham hock jus, applewood bacon, fried eggs, buttermilk biscuit

Side Bacon**\$4.00**

Crispy, savory bacon strips with a rich, smoky flavor.

Side Biscuit**\$2.00**

Fluffy, golden-brown biscuit with a light, tender crumb.

Redfish Oscar**\$48.00**

Lump crab, hollandaise, Brabant potatoes, sautéed asparagus
