



LUNCH MENU

Soup & Salads

Tomato Basil Crab Bisque~3Cp

Or

Soup Du Jour~3Cp

Lake City Wedge Salad~7

Crisp Iceberg Lettuce, Tomato Basil Relish, & Croutons, topped with a Spicy Tarragon Bacon Ranch Dressing & Fried Red Onions

Spicy Chicken and Mixed Berry Salad ~8

Mix Greens & Fresh Mozzarella accompanied by a Tomato Basil Relish tossed in a Citrus Basil Vinaigrette

Greek Steak and Artichoke Hearts Salad~12

With olives, Feta Cheese, Tomato Basil & White Truffle Vinaigrette

Bistro Salad ~6

Mixed Greens, Roma Tomatoes, Cucumbers, & Fried Red Onions tossed with a Citrus Basil Vinaigrette

Caesar Salad ~7

Chopped Romaine, Parmesan Cheese, & Garlic Herb Crouton tossed with a house made Caesar Dressing,

Bistro Sandwiches

**All sandwiches served with Pasta Salad,
Bistro Salad or Bistro Fries**

118 BLT~8

With Pimento Cheese & Fried Green Tomato

Shrimp Po Boy~9

With Lettuce, Red Onion & Roasted Garlic Aioli

Grilled Marinated Chicken~8

Applewood Smoked Bacon, Provolone, Lettuce, Tomato & Roasted Garlic Aioli

C.A.B Choice Burger~8

Lettuce, Tomato, Fried Onions & House made BBQ Sauce



Baskets & Dipping Sauce

Fried Shrimp ~9

Fried Green Tomatoes ~7

Tempura Fried Zucchini~6

Asiago Truffle Fries ~5

All baskets are served with House made Sauces

BrickOven Flatbreads

Margarita Flatbread ~9

Buffalo Mozzarella, Oven Roasted Tomatoes, Red Tomato Sauce, Fresh Basil

Tomato Basil, Bacon and Shrimp Flatbread ~12

Spicy Sausage & a Tomato Basil Cream Sauce

Spicy Chicken & Sweet Balsamic Onion Flatbread~10

Pickled Green Tomato Relish with Pepper Jack Cheese

Stilton Blue & Boursin Cheese Duck Confit Bacon Flatbread~12

Bacon, Pulled Duck, Pesto Sauce, Blue & Boursin Cheese

Specialty Plates

Sliced Grilled Bistro Filet ~14

Grilled Asparagus, Saffron Goat Cheese Chive Mashed Potatoes
Topped with Rosemary Red Wine Demi Glace & Foie Gras Truffle Butter

Tempura Fried Tilapia and Grits~11

Served over Adluh Grits with House braised Collards & topped with a Herb Aioli

LowCountry Shrimp & Grits~12

With Spicy Sausage & Bacon over Adluh Grits tossed in a
Tomato Basil Cream Sauce

Herb Encrusted Crab Cakes Triptic ~14

Saffron Goat Cheese Mashed Potatoes accompanied by a Pickled Green Tomato Relish
, Topped with a Garlic Aioli

Lake City Pasta~8

Local Vegetables, Select Pasta Sauce

Table 118 is proud to support our community through sourcing ingredients used on our menu with locally sourced meats and fresh vegetables. We hope our guest will enjoy the farm to fork experience.

Thank you for dining with us