

### **SNACKS + SMALL PLATES**

### Deep Fried Deviled Eggs

panko breaded, crispy bacon, scallion \ 8

### Skillet of Cornbread

corn, cheddar, roasted poblano, whipped honey butter \ 7

### Roasted Brussels Sprouts @

smoked bacon, whole grain mustard, parmesan \ 10

### Pimento Cheese & Bacon Jam #

ritz crackers \ 10

#### Soft Pretzel

port cherry mustard + fondue \ 8

### **Dynamite Shrimp**

crispy shrimp, calabrian chile honey, pickled banana pepper \ 12

### Crab & Artichoke Dip #

artichoke, fontina, toasted pita \ 16

### Fire Roasted Oysters

"casino butter", bacon, peppers, garlic, parmesan \ half dozen 18

### Drunken Wings

bourbon szechuan glaze, lemongrass, scallion, aleppo pepper \ 12

### Burnt End Mac & Cheese

bbg brisket, orecchiette, cheese fondue, cornbread crumble \ 13

### Chilled Peel & Eat Shrimp\*

creole seasoning + cocktail sauce half pound \ 14 | pound \ 26

G Gluten Free

<sup>🖐</sup> Gluten Friendly - Please ask your server.

<sup>\*</sup> Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# **CHEESE & MEATS**

Every great meal at T&T begins with a butcher board. Accompaniments will include preserved fruit, house pickles, mustard and toasted baguette.

#### T&T Charcuterie Plate #

3 meats, 3 cheeses with accompaniments \ 25

### Cheese Plate #

3 cheeses with accompaniments \ 15

### House-made Meats #

3 meats with accompaniments \ 15

## **ICED PLATTERS**

Served with lemon wedges, cucumber jalapeño mignonette and cocktail sauce.

### Seafood Tower\* @

a variety of select oysters, chilled shrimp, whole maine lobster, crab claws, marinated fish full tower  $\ \ 75 \ | \ half tower \ \ 40 \ excludes lobster$ 

### Oysters On The Half\*

half dozen (3 varieties, 2 of each) \ 18 dozen (3 varieties, 4 of each) \ 36

### Chilled Peel & Eat Shrimp\* @

creole seasoning + cocktail sauce half pound \ 14 | pound \ 26

### FROM THE BRICK OVEN

#### Mushroom Flatbread

cashew-miso, pickled wood ear mushroom, peanut pesto, pecorino \ 14

### Italian Flatbread

house italian sausage, pepperoni, robusto sauce, provolone piccante cheese, parmigiano-reggiano, basil  $\$  15

### Fig & Prosciutto Flatbread

whipped ricotta, caramelized onions, fontina, saba, arugula \ 16

### Fire Roasted Vegetable Platter @

wood-fired seasonal vegetables + balsamic dressing \ 15

### FROM THE GARDEN

### Clam Chowder

potato, celery, smoked bacon, sherry \ bowl 9 \ cup 6

### T&T Salad @

artisan mixed greens, sherry vinaigrette, shaved radishes \ 6

### Caesar Salad\* #

chopped baby romaine, garlic croutons, parmigiano-reggiano \ 9

### Roasted Beet Salad

greek yogurt, sherry vinaigrette, farro, port pickled cherries, horseradish \ 13

#### Salmon Salad\* @

broiled salmon, baby watercress, shaved brussels, parmesan, sunflower seeds, lemon confit, lemon vinaigrette \ 16

### Steak Salad\*

seared sirloin, arugula, napa cabbage, blue cheese, toasted walnuts, shaved pears, balsamic dressing \ 16

### FROM THE GRINDER

We grind in-house daily to ensure freshness.

Our house grind is certified natural angus chuck, brisket and short rib. Choice of duck fat fries or sweet potato wedges. Sub house salad \$2

### Double Double\*

american cheese, T&T sauce, sliced dill pickles, shredded iceberg  $\$  14 better with bacon  $\$  add \$2

### Steakhouse Burger\*

steak sauce, onion rings, onion aioli, imperial buck cheddar \ 17

### Bison Burger\*

caramelized onions, bacon jam, blue cheese, saba, baby arugula \ 16

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### FROM THE TAVERN

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geechie boy grits, shallot cream sauce, chorizo, cherry tomatoes, aleppo pepper \ 17

### Ahi Tuna Bowl

organic grains, avocado, radish, pickled mushroom, sherry vinaigrette \ 15

### Fish & Chips

beer battered cod, tartar sauce, thrice cooked chips \ 15

### Crab Salad Roll\*

jumbo lump crab, crispy potato strings, challah roll \ 18 with duck fat fries or sweet potato wedges

### Crispy Chicken Sandwich\*

southern fried chicken breast, shaved cabbage slaw, dill pickles, mayo, challah bun  $\$  14 with duck fat fries or sweet potato wedges

### Turkey Panini

herb roasted turkey, bacon, gruyère, rosé jelly, caramelized onion, arugula, rosemary ciabatta \ 14 with duck fat fries or sweet potato wedges

### Beef Brisket Grilled Cheese

texas toast, smoked gouda, caramelized onion, tomato jam, horseradish aioli  $\$  16 with duck fat fries or sweet potato wedges

### LOCAL PURVEYORS

Abundant Seafood | Mt. Pleasant, SC

Ambrose Family Farm | Wadmalaw Island, SC

Anson Mills | Columbia, SC

Ashley Bakery | Charleston, SC

Charleston Coffee Roasters | Charleston, SC

Charleston Oyster Company | Charleston, SC

Coast Brewing Company | N. Charleston, SC

Firefly Distillery | Wadmalaw Island, SC

Grow Food Carolina | Charleston, SC

High Wire Distilling | Charleston, SC

Holy City Brewing | N. Charleston, SC

Keegan-Filion Farm | Walterboro, SC

Lowcountry Shellfish Co. | N. Charleston, SC

Lowland Farms | Johns Island, SC

Mepkin Abbey | Moncks Corner, SC

Palmetto Brewery | Charleston, SC

Revelry Brewing Co. | Charleston, SC

Rosebank Farms | Johns Island, SC

Tradesman Brewing Co. | James Island, SC

Watsonia Farms | Monetta, SC

Westbrook Brewing Co. | Mt. Pleasant, SC

Wholly Cow | Mt. Pleasant, SC