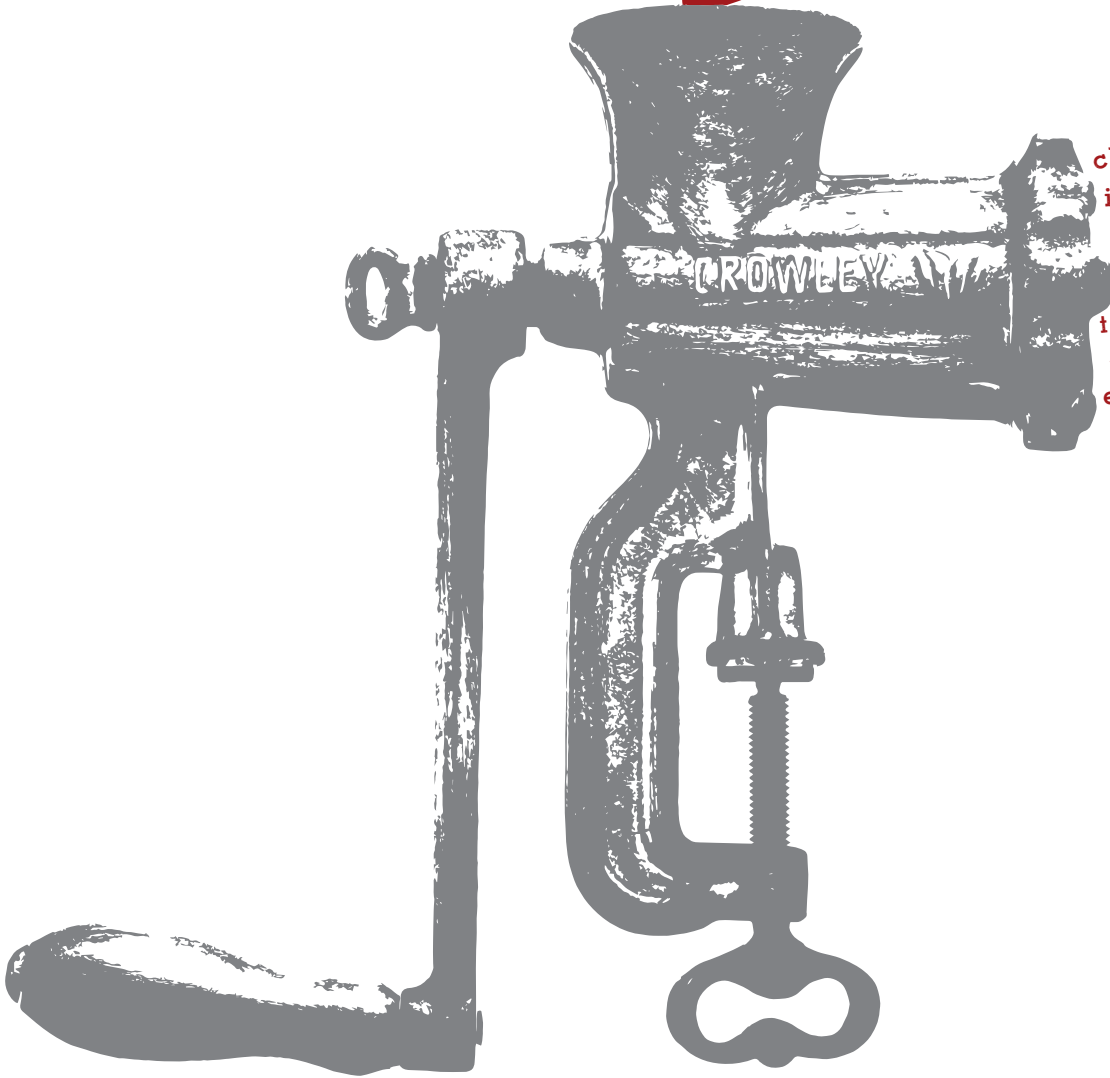


**DINNER MENU**

UPDATED 6.28.19

**welcome**



*cheese & outside dockside  
inside outside meat boards  
the special daily enjoy.  
the barkeep's enjoy. grind  
t&t cheese joy. enjoy. daily toast  
wo enjoy. en burger oven pizza  
enjoy. fired brick & fries*

# 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 <sup>GF</sup>

smoked bacon, whole grain mustard, parmesan \ 10

## Pimento Cheese & Bacon Jam <sup>GF</sup>

ritz crackers \ 10

## Soft Pretzel

port cherry mustard + fondue \ 8

## Dynamite Shrimp

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

## Crab & Artichoke Dip <sup>GF</sup>

artichoke, fontina, toasted pita \ 16

## Fire Roasted Oysters <sup>GF</sup>

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

## Drunken Wings

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

## Burnt End Mac & Cheese

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

## Chilled Peel & Eat Shrimp\* <sup>GF</sup>

creole seasoning + cocktail sauce

half pound \ 14 | pound \ 26

<sup>GF</sup> Gluten Free

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

\* 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 <sup>GF</sup>

artisan mixed greens, sherry vinaigrette, shaved radishes \ 6

### Caesar Salad \* <sup>GF</sup>

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

### Roasted Beet Salad

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

### Salmon Salad \* <sup>GF</sup>

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

### Steak Salad \* <sup>GF</sup>

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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# FOR THE DINNER TABLE

## **Shrimp & Grits** ☒

geechie boy grits, shallot cream sauce, chorizo, cherry tomatoes, aleppo pepper \ 24

## **Grouper**

provençal fish stew, shellfish, chickpeas, olives, saffron aioli, baguette \ 29

## **Pan Seared Scallops\*** ☒

congarree and penn dirty rice + carolina mustard sauce \ 33

## **Crab Cavatelli**

blue crab, house-made ricotta cavatelli, sunflower seed pesto, parmesan, english peas, bread crumbs \ 28

## **Whole Roasted Fish\*** ☒

seasonal whole fish, lemon, capers \ market price

## **Brick Chicken** ☒

smoked chicken jus, mashed potatoes, grilled green beans \ 24

## **Pork Duo** ☒

keegan-filion farms pork, cheddar grits, cider braised cabbage, marinated peaches \ 28

## **Steak Frites\*** 🌿

10oz culotte steak, au poivre sauce, duck fat fries \ 32

## **Prime Beef NY Strip Loin\*** 🌿

20oz bone-in, garlic butter, peanut chimichurri potatoes \ 54

# SIDES FOR THE TABLE

## **Burnt End Mac & Cheese**

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

## **Roasted Brussels Sprouts** ☒

smoked bacon, whole grain mustard, parmesan cream \ 10

## **Geechie Boy Grits** ☒

sweet corn, butter, onions \ 7

## **Mashed Potatoes** ☒

yukon gold potatoes, cream, butter \ 7

## **Grilled Green Beans** ☒

colatura vinaigrette \ 7

## **Fire Roasted Vegetable Platter** ☒

wood-fired seasonal vegetables + balsamic dressing \ 15