

CHEESE & MEATS

Every great meal at T&T begins with a butcher board. Accompanied by: house pickles, red pepper jelly, stout mustard, rustic bread.

Cheese & Charcuterie Plate

4 meats and 2 cheeses with accompaniments \ 25

T&T Housemade Charcuterie Plate

4 meats with accompaniments \ 20



3 cheeses with accompaniments \ 20

SNACKS

Deep Fried Deviled Eggs

bacon, smoked paprika, scallion \ 8

Blistered Shishito Peppers

garlic caramel, roasted garlic, sesame, sea salt \ 10

Skillet of Cornbread

whipped butter + honey \ 7

Roasted Brussel Sprouts GF

smoked bacon, whole grain mustard, parmesan cream \ 10

Pimento Cheese & Bacon Jam GF

ritz crackers \ 10

Pork & Shrimp Dumplings

green cabbage, ginger, sesame, scallion, ponzu \ 12

Pretzel Pull Aparts

port cherry mustard or fondue \ 8

Roasted Poblano & Cilantro Hummus GF

toasted pita \ 7

GF Gluten Friendly

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

ICED PLATTERS

Seafood Tower*

a variety of select oysters, maine lobster tail, atlantic crab claws, poached shrimp, cucumber jalapeño mignonette, cocktail sauce, hijiki aioli \ 65

Oysters On The Half*

select oysters, cucumber jalapeño mignonette, housemade cocktail sauce, hijiki aioli. ask your server for our daily preparations \ market price

SMALL PLATES

BBQ Brisket Twice Baked Potato GF

smoked bbq brisket, sour cream, cheddar, chives \ 12

Fire Roasted Oysters

braised spinach, chinese sausage, ginger aioli \ market price

Chicken Wings

smoked chicken wings + alabama white bbg sauce \ 12

Burnt End Mac & Cheese

bbg brisket + cornbread crumble \ 12

Dynamite Shrimp GF

tempura shrimp + sweet chili aioli \ 12

Peel & Eat Shrimp GF

creole seasoning, lemon, cocktail sauce \ 12

FROM THE BRICK OVEN

Crab & Artichoke Dip

jumbo lump crab, fontina cheese, green onion, toasted pita \ 16

Italian Flatbread

house sausage, pepperoni, genoa salami, marinara, mozzarella, guardinare \ 15

Proscuitto & Fig Flatbread

whipped ricotta, balsamic onions, fontina, arugula \ 16

Lamb Gyro Flatbread

lamb sausage, herbed garlic butter, feta, sliced onion, tomato, taziki \ 15

Mushroom Flatbread

roasted mushroom, pesto, caramelized onions, goat cheese, truffle \ 14

SOUPS & SALADS

Soup of the Season

bowl 8 \ cup 5

Seasonal Gumbo

jasmine rice, green onion, creole seasoning \ 12

Clam Chowder

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

T&T Salad GF

mixed greens, cucumber, cherry tomato, choice of dressing \setminus 6

Caesar Salad *

baby romaine, parmesan cheese, roasted garlic, herbed croutons, black pepper \ 9 \ add salmon 15

Asian Chicken Salad

mixed greens, cabbage slaw, mandarin oranges, sugar snap peas, toasted peanuts, soy sesame vinaigrette \ 14

Southwest Steak Salad*

anticucho flat iron steak, romaine, pickled vegetables, roasted corn, avocado, blue cheese dressing, crispy tortilla strips \ 15

Kale & Brussels GF

dried cranberries, figi apples, spiced pecans, gorgonzola, bacon balsamic vinaigrette \ 14

Ramen Noodle Salad

poached shrimp, green papaya, pickled carrot, roasted peanuts, mint, thai basil \ 14

FROM THE GRINDER

Our house grind is certified natural angus chuck, brisket and short rib. We grind in-house daily to ensure freshness.

Double Double *

american cheese, t&t sauce, with or without bacon \ 14

French Dip Burger*

shortrib, aged white cheddar, tomato jam, candied shallots, parmesan crisp \ 16

Bison Burger *

cabernet onions, candied pancetta, blue cheese, baby arugula \setminus 16

Turkey Burger *

cabot habanero cheese, roasted red peppers, avocado salsa \ 13

FOR THE DINNER TABLE

Chicken Roulade GF

half roasted chicken, roasted red pepper, boursin, spinach, sundried tomato, basil cream sauce \ 24

Whole Fish

tamarind, lime, lemongrass, chili, cilantro, thai basil \ market price

Pan Seared Scallop & Shrimp Carbonara*

bucatini pasta, crispy pancetta, garlic parmesan cream \ 33

Shrimp & Grits GF

cheddar grits, spanish chorizo, cherry tomatoes, green onion, moroccan sauce \ 22

Smoked Beef Short Rib

creamy rice, charred shishito peppers, korean bbg sauce \ 34

Duck 4 Ways * GF

seared duck breast, country duck terrine, duck confit, duck and foie sausage, fennel custard, cherry gastrique \ 32

Togarashi Crusted Ahi Tuna*

coconut forbidden rice, green papaya, pickled carrots, crab, mint \ 27

8oz Filet of Beef*

roasted fingerling potatoes, patty pan squash, charred asparagus, hunter sauce \setminus 38

Osso Bucco GF

goat cheese polenta, charred scallions, roasted mushrooms, red wine demi glace \ 28

SIDES FOR THE TABLE

Blistered Shishito Peppers

garlic caramel, roasted garlic, sesame, sea salt \ 10

Burnt End Mac & Cheese

bbq brisket + cornbread crumble \ 12

BBQ Brisket Twice Baked Potato GF

smoked bbg brisket, sour cream, cheddar, chives \ 12

Roasted Brussel Sprouts GF

smoked bacon, whole grain mustard, parmesan cream \ 10

Creamy Rice

roasted poblano, charred sweet corn, red bell pepper, scallion, pepperjack cheese \ 8

Seasonal Vegetables GF

ask your server about today's preparation \ 8

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