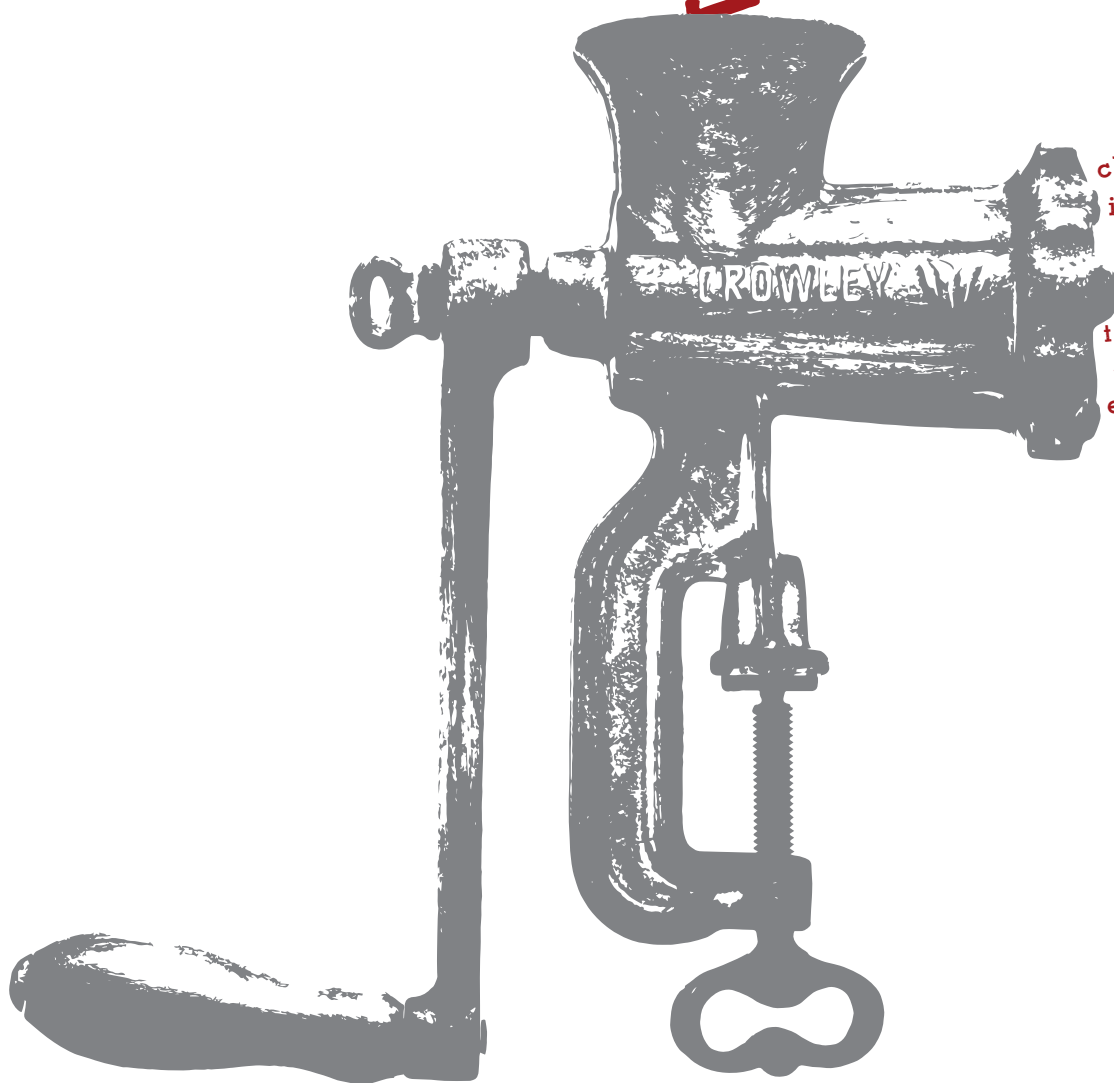


LUNCH MENU

UPDATED 12.12.16

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

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

Cheese Plate

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 Apart

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.

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

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 GF

smoked chicken wings + alabama white bbq sauce \ 12

Burnt End Mac & Cheese

bbq brisket + cornbread crumble \ 12

Dynamite Shrimp

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

Prosciutto & 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 meppin abbey mushrooms, pesto, caramelized onions, goat cheese, truffle \ 14

SOUPS & SALADS

Soup of the Season

bowl 8 \ cup 5

Smoked Beef Shortrib Chili

aged white cheddar, sour cream, green onion, cornbread muffin \ 12

Clam Chowder

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

T&T Salad ^{GF}

mixed greens, cucumber, cherry tomato, choice of dressing \ 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, fuji apples, spiced pecans, bacon,
gorgonzola, bacon balsamic vinaigrette \ 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 \ 16

Turkey Burger *

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

cheddar grits, spanish chorizo, cherry tomatoes, green onion, moroccan sauce \ 15

texas toast, house pickles, alabama white bbq sauce \ 14

roasted chicken, celery, carrots, charred onions, english peas,
fingerling potatoes, puff pastry \ 13

beer battered cod, tartar sauce, malt vinegar \ 14

teriyaki glazed pineapple, pepperjack cheese, red onion, hawaiian roll \ 13

jasmine rice, avocado, alfalfa sprouts, hijiki aioli \ 16

herb roasted turkey breast, fuji apple, cranberry relish, brie, arugula, raisin bread \ 13

texas toast, melted onions, gruyere cheese, truffle aioli, au jus \ 16

pineapple salsa, seasonal fish, anticucho sauce, aji amarillo, flour tortilla \ 14

LOCAL PURVEYORS

Ambrose Family Farm | Wadmalaw Island, SC

Anson Mills | Columbia, SC

Ashley Bakery | Charleston, SC

Charleston Coffee Roasters | Charleston, SC

Charleston Oyster Company | Lowcountry, 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

Lowcountry Shellfish Co. | N. Charleston, SC

Mepkin Abbey | Moncks Corner, SC

Palmetto Brewery | Charleston, SC

Revelry Brewing Co. | Charleston, SC

St. Jude Farms | Green Pond, SC

Tradesman Brewing Co. | James Island, SC

Westbrook Brewing Co. | Mt. Pleasant, SC

Wholly Cow | Mt. Pleasant, SC

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.