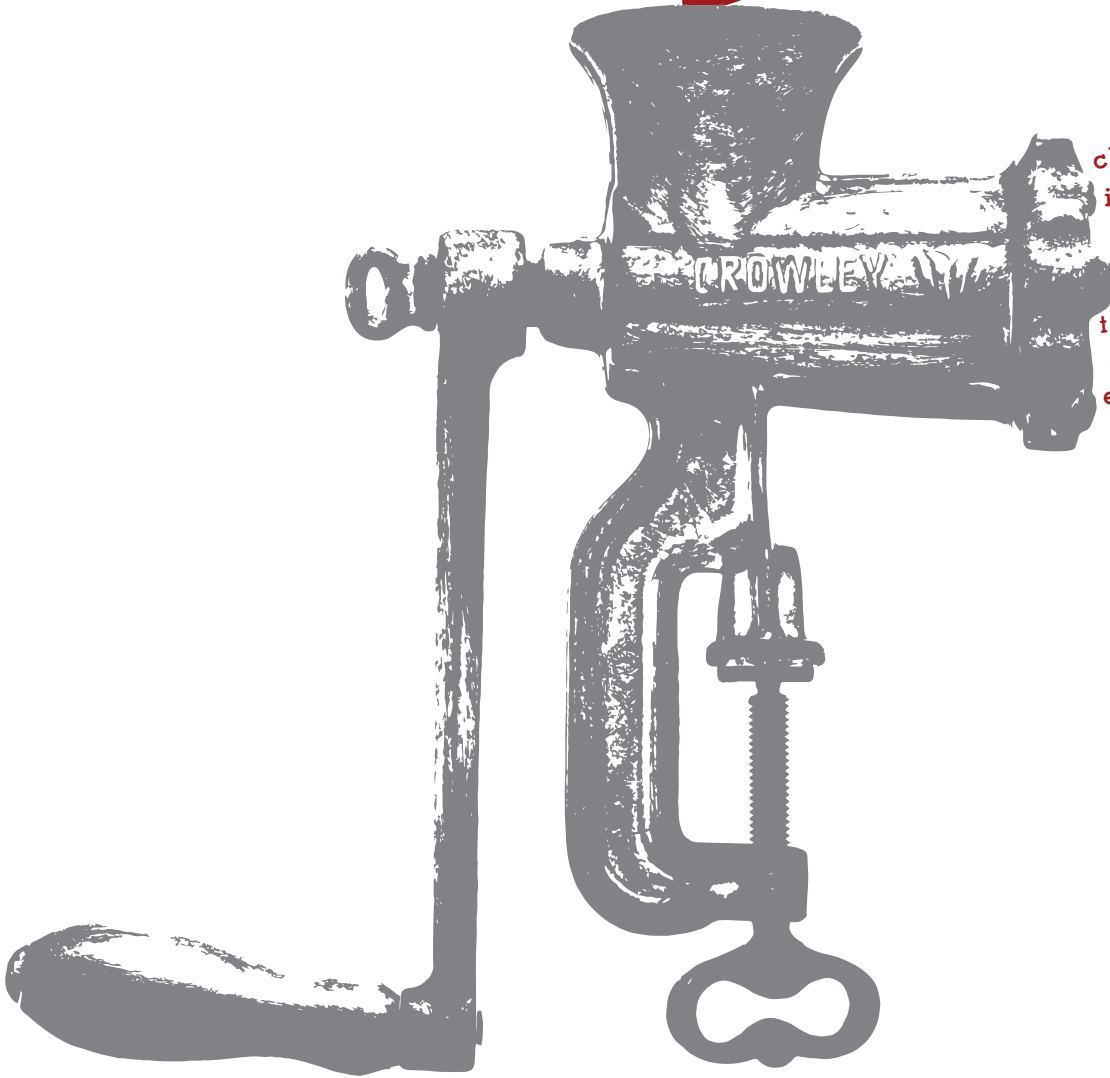


**DINNER MENU**

UPDATED 3.13.17

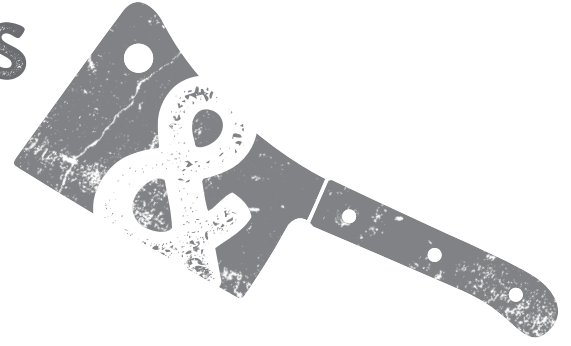
**welcome**



*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 <sup>GF</sup>

smoked bacon, whole grain mustard, parmesan cream \ 10

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

ritz crackers \ 10

## Pork & Shrimp Dumplings

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

## Pretzel Pull Aparts

port cherry mustard or fondue \ 8

## T&T Ceviche

seasonal daily preparations \ market price

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

## Green Chile Pork Nachos

pickled red onion, jalapeño, sour cream, guacamole \ 13

## Fire Roasted Oysters

braised spinach, chinese sausage, ginger aioli \ market price

## Korean Fried Chicken Wings

gochujang, sesame, toasted peanuts, scallions \ 12

## Burnt End Mac & Cheese

bbq brisket + cornbread crumble \ 12

## Dynamite Shrimp

tempura shrimp + sweet chili aioli \ 12

## Peel & Eat Shrimp<sup>GF</sup>

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 mepkin abbey mushrooms, pesto, caramelized onions, goat cheese, truffle \ 14

PLATES TO SHARE

# SOUPS & SALADS

## Soup of the Season

bowl 8 \ cup 5

## Clam Chowder

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

## T&T Salad <sup>GF</sup>

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

## Caesar Salad \*

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

## Chinese Mustard Glazed Salmon Salad

baby spinach, green cabbage, snap peas, water chestnuts, toasted peanuts, cilantro \ 15

## Southwest Steak Salad \*

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

## Kale & Brussels <sup>GF</sup>

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

## Roasted Beet Salad

shaved fennel, clementine, pistachio crumble, goat cheese, wild arugula, lemon tahini vinaigrette \ 13

# 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

