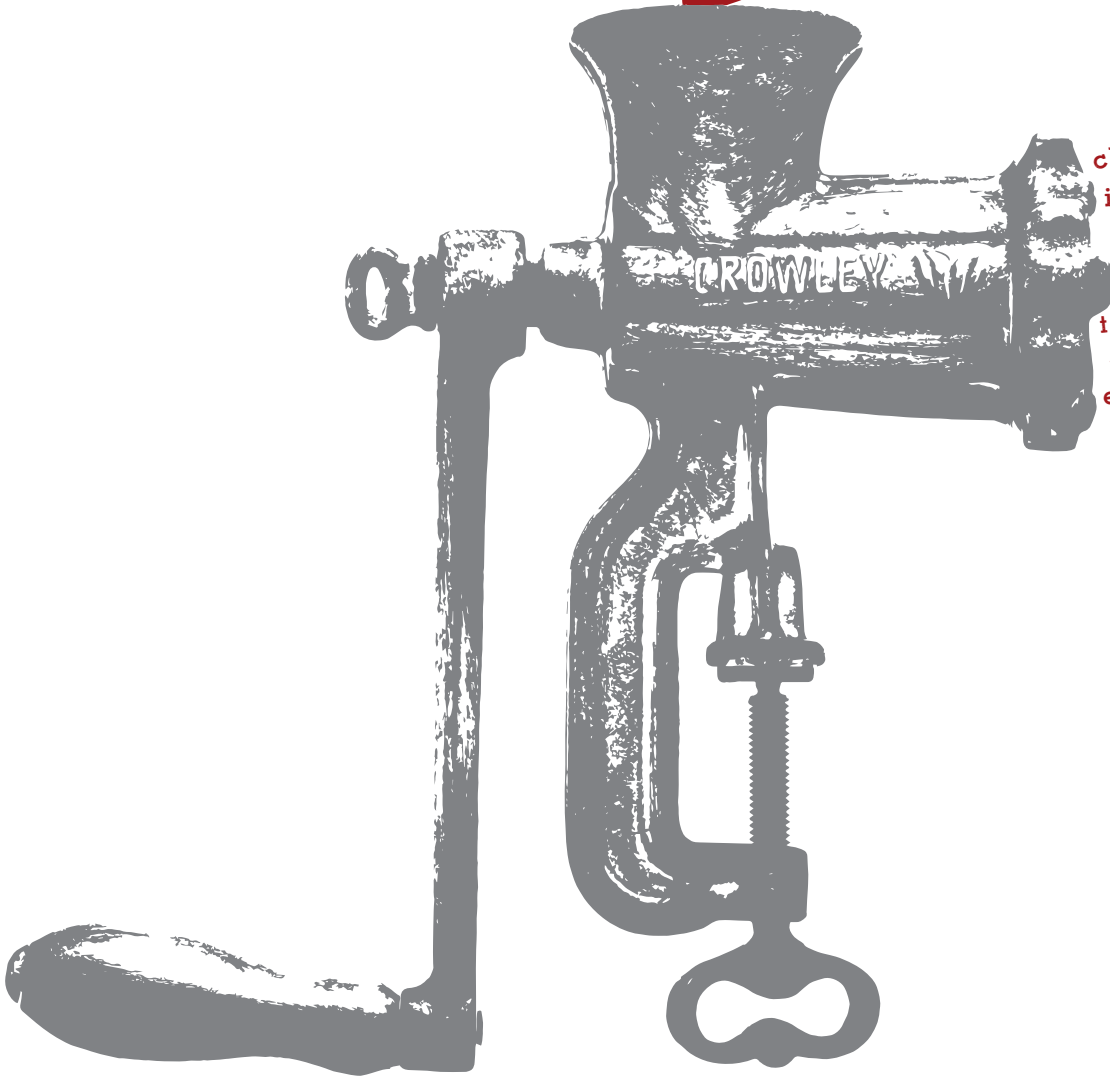


DINNER MENU

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 ^{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

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^{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

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

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 ^{GF}

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

FOR THE DINNER TABLE

Half Roasted Chicken

jalapeño corn custard, pickled okra succotash, lemon, herb demi \ 22

Whole Fish

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

Lobster Fra Diavolo

bucatini, red pepper flakes, roasted cherry tomatoes, lemon, parsley \ 34

Shrimp & Grits ^{GF}

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

Short Rib Ravioli

horseradish cream, roasted oyster mushrooms, caramelized shallot, blue cheese, parmesan, tomato jam \ 30

Togarashi Crusted Ahi Tuna *

coconut forbidden rice, green papaya, pickled carrots, crab, mint \ 29

Châteaubriand

pomme purée, roasted asparagus, red wine demi \ 40

Pan Seared Scallops

caramelized onion + bacon spaetzle, sun-dried tomatoes, fava, lemon caper butter \ 33

Grilled Duroc Pork Chop

parsnip purée, roasted baby carrots, pickled beets, cherry gastrique \ 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

Jalapeño Corn Custard

roasted corn, smoked poblano, parmesan \ 8

Roasted Brussel Sprouts ^{GF}

smoked bacon, whole grain mustard, parmesan cream \ 10

Seasonal Vegetables ^{GF}

ask your server about today's preparation \ 8

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.