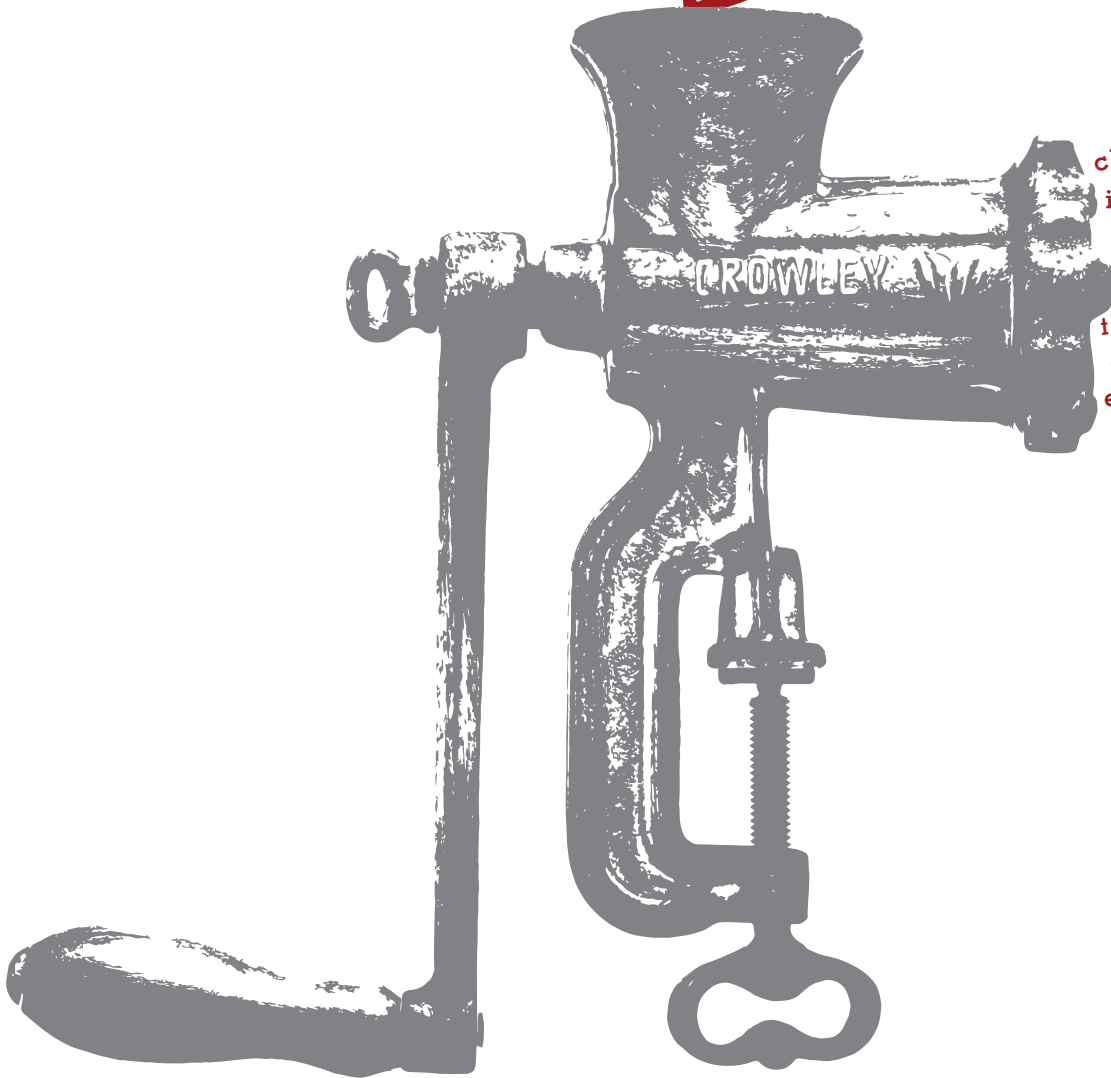


## DINNER MENU

UPDATED 3.13.17

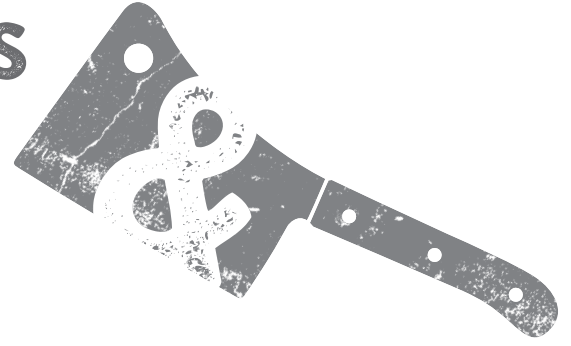
# welcome



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 se 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.

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

# SMALL PLATES

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

braised spinach, chinese sausage, ginger aioli \ market price

gochujang, sesame, toasted peanuts, scallions \ 12

bbq brisket + cornbread crumble \ 12

tempura shrimp + sweet chili aioli \ 12

creole seasoning, lemon, cocktail sauce \ 12

# FROM THE BRICK OVEN

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

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

whipped ricotta, balsamic onions, fontina, arugula \ 16

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

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 <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

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

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

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

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

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

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

pomme purée, roasted asparagus, red wine demi \ 40

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

parsnip purée, roasted baby carrots, pickled beets, cherry gastrique \ 28

# SIDES FOR THE TABLE

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

bbq brisket + cornbread crumble \ 12

roasted corn, smoked poblano, parmesan \ 8

smoked bacon, whole grain mustard, parmesan cream \ 10

ask your server about today's preparation \ 8

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