

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

#### Cheese Plate

3 cheeses with accompaniments \ 20

#### T&T Housemade Charcuterie Plate

4 meats with accompaniments \ 20

## SNACKS

## Deep Fried Deviled Eggs

bacon, smoked paprika, scallion \ 8

#### Skillet of Cornbread

whipped butter + honey \ 7

## Roasted Brussel Sprouts GF

smoked bacon, whole grain mustard, parmesan cream \ 10

### Pimento Cheese & Bacon Jam

ritz crackers \ 10

#### Pretzel Pull Aparts

port cherry mustard + fondue \ 8

### Dynamite Shrimp

tempura shrimp + sweet chili aioli \ 12

### Crab & Artichoke Dip

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

GF Gluten Friendly

<sup>\*</sup> 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 \* GF

a variety of select oysters, whole maine lobster, alaskan king crab, poached shrimp, cucumber jalapeño mignonette, cocktail sauce, hijiki aioli \ 75

## Oysters On The Half \* GF

select oysters, cucumber jalapeño mignonette, housemade cocktail sauce, hijiki aioli. ask your server for our daily preparations. choice of half-dozen or dozen \ market price

## **SMALL PLATES**

## Fire Roasted Oysters GF

braised spinach, chinese sausage, ginger aioli \ market price

## Korean Fried Chicken Wings

gochujang, sesame, toasted peanuts, scallions \ 12

#### Burnt End Mac & Cheese

bbg brisket + cornbread crumble \ 13

## Peel & Eat Shrimp GF

creole seasoning, lemon, cocktail sauce \ 12

# FROM THE BRICK OVEN

## Crab Flatbread

blue crab, fromage frais, artichokes, firecracker sauce \ 18

#### Italian Flatbread

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

## Prosciutto & Fig Flatbread

whipped ricotta, balsamic onions, fontina, arugula \ 16

#### Mushroom Flatbread

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

### Daily Bread

ask server about today offering

## **SOUPS & SALADS**

## Soup of the Season GF

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 \* GF

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

## Southwest Steak Salad \* GF

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

## Kale & Brussels GF

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

### Roasted Beet Salad GF

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. Choice of side salad, fries, sweet potato home fries, roasted cauliflower or seasonal vegetables.

### Double Double \*

american cheese + t&t sauce \ 14 better with bacon \ add \$2

## French Dip Burger\*

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

## Bison Burger \*

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

## Turkey Burger

cabot habanero cheese, avocado salsa \ 13

## FROM THE TAVERN

## Shrimp & Grits GF

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

## Fish & Chips

beer battered cod, tartar sauce, malt vinegar, fries \ 14

## Fish Tacos\*

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

Lunch entrees below have choice of fries, sweet potato home fries, side salad, roasted cauliflower or seasonal vegetables.

## Chicken Avocado Toast

pulled chicken, avocado, quail egg, cucumber, radish \ 15

#### Crab Cake BLT

house-cured buck bacon, heirloom tomatoes, arugula, avocado, old bay mayo \ 18

## Ahi Tuna Wrap\*

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

## Turkey Panini

herb roasted turkey, smoked bacon, sun-dried tomato aioli, basil pesto, buffalo mozzarella \ 13

### **Braised Shortrib Grilled Cheese**

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

## 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

Fili-West Farms | Vance, 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

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