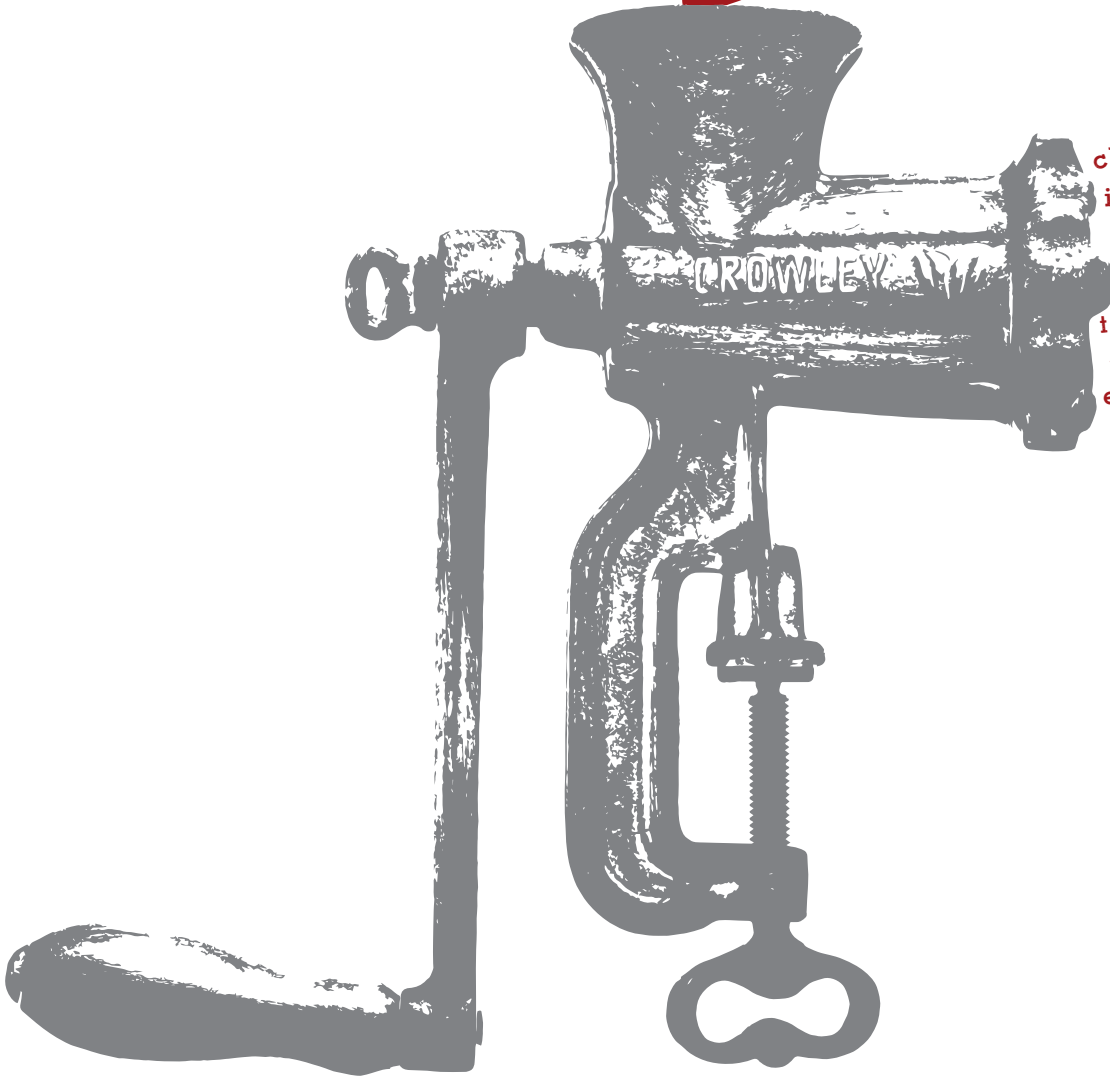


**LUNCH MENU**

UPDATED 12.15.17

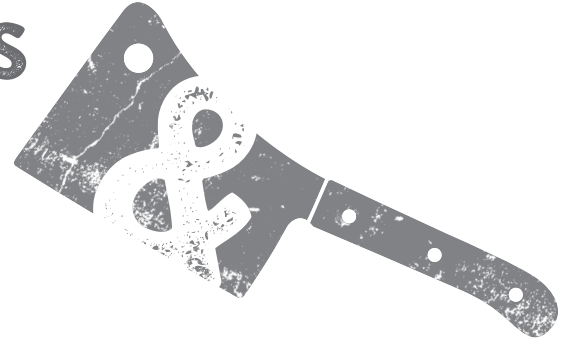
**welcome**



*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

## 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 <sup>GF</sup>

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

\* 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

## **Smoked Chicken Wings**

smoked, dry rubbed, served with alabama white sauce \ 14

## **Burnt End Mac & Cheese**

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

## **Daily Bread**

ask server about today offering

# SOUPS & SALADS

## Soup of the Season <sup>GF</sup>

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 \* <sup>GF</sup>

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

## Southwest Steak Salad \* <sup>GF</sup>

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

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

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

## Roasted Beet Salad <sup>GF</sup>

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** <sup>GF</sup>

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

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

## **Fried Chicken Sandwich**

brined chicken, pickled red onions, house-made comeback sauce, pickles \ 13

## **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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