**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 Apart**
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

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**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 GF
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

Shrimp & Chorizo Flatbread
shrimp, chorizo, mozzarella, cheddar, pickled fresno, roasted garlic \ 15

Italian Flatbread
house sausage, pepperoni, genoa salami, marinara, mozzarella, giardiniera \ 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 *
baby spinach, green cabbage, snap peas, water chestnuts,
toasted peanuts, cilantro \ $15

Southwest Steak Salad *
anticuch 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
### FOR THE DINNER TABLE

**Whole Fish** *
- tamarind, lime, lemongrass, chili, cilantro, thai basil \ market price

**Shrimp & Grits** GF
- cheddar grits, spanish chorizo, tomatoes, green onion, moroccan sauce \ 22

**Togarashi Crusted Ahi Tuna** * GF
- coconut forbidden rice, green papaya, pickled carrots, crab, mint \ 29

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

**Cowboy Chop** *
- bone-in ribeye, asparagus, local egg, bacon crumble \ 44

**Lemon Pepper Chicken** GF
- carnival cauliflower, cocoa nib pistachio gremolata, lemon curd \ 24

**Crab Cakes** GF
- sweet potatoes, pear & mushroom slaw, fermented jalapeño aioli \ 36

### SIDES FOR THE TABLE

**Burnt End Mac & Cheese**
- bbq brisket + cornbread crumble \ 13

**Roasted Brussel Sprouts** GF
- smoked bacon, whole grain mustard, parmesan cream \ 10

**Roasted Cauliflower** GF
- carnival cauliflower, olive oil, red wine vinegar \ 9

**Sweet Potato Home Fries** GF
- old bay, tarragon aioli \ 8

**Seasonal Vegetables** GF
- ask your server about today’s preparation \ 8

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