

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

^{*} Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PLATES TO SHAF

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

bbg 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 * 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 TAYERN

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.

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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