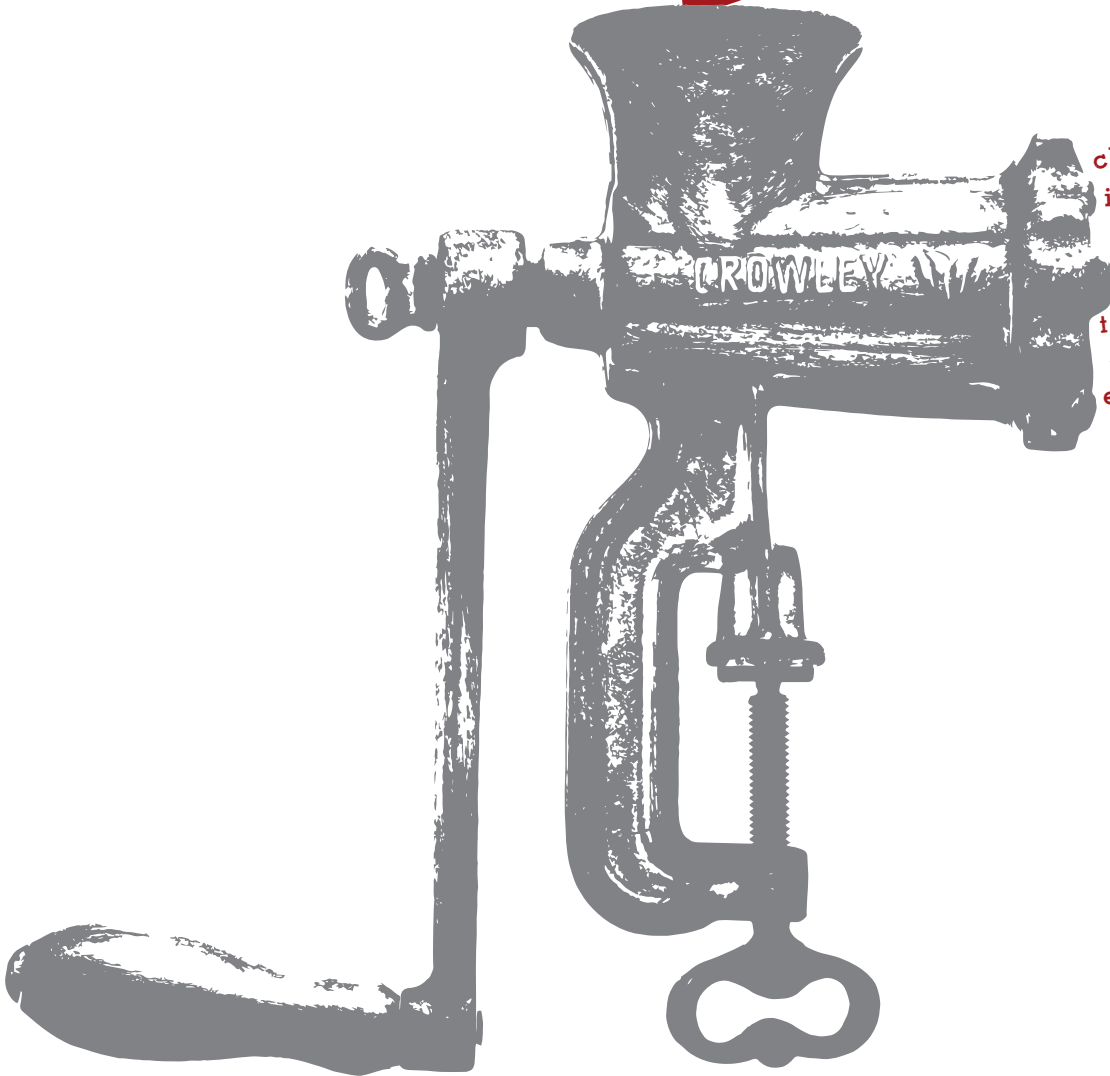


welcome



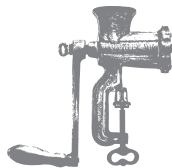
cheese & outside dockside
inside outside meat boards
the special daily enjoy.
the barkeep's enjoy. grind
t&t cheese joy. enjoy. toast
wo. en se burger oven pizza
enjoy. en se burger & fries

THANK YOU FOR JOINING US.

We welcome you to Tavern and Table, a casual culinary gathering place. Our Executive Chef, Ray England has created a menu that provides something delicious for everyone's appetite and tastes. Our small plates and snacks are great for a light meal for one, but are designed for table sharing. Those selections will come to your table as they are prepared so you can snack and share at your leisure. Our flatbreads are also served as soon as they come out of our wood fired oven, all hot and toasty.

If you prefer a more traditional service go to our "From the Garden" section to begin your meal. Follow up with a "For the Dinner Table" entrée or one of our house ground burgers.

No matter how you order or what you choose, it is our intention to give you fabulous, fresh food and drinks in an atmosphere as comfortable as your own home. Please enjoy! There will always be a place for you at our table.



THE DAILY NEWS

*Our everyday commitment to you.
Only the freshest ingredients will be found here.*

From our special burger grind to a daily toast from the bar, our daily offerings are an opportunity to share with you seasonal flavors & inspiration. Check out The Daily board on your way in each visit or simply ask your server for a run down.

The Daily Grind | Our Daily Bread

The Barkeep's Daily Toast

The T&T Daily

CHEF RAY

We are thrilled Chef Ray England joined our family as Executive Chef of Tavern & Table in March of 2018. He has worked in several notable kitchens, but most prominent in his career was the 10 years he spent with Chef Tom Colicchio, leaving as Chef de Cuisine of Craft Los Angeles. Growing up in North Fork, Idaho, Ray was an integral part of working on his family's ranch. After leaving his home state, he attended culinary school in Portland, OR. Chef Ray is inspired by local farmers and fishermen to help create bold flavors in the simplest way, and the T&T menu reflects that.

SNACKS + SMALL PLATES

Deep Fried Deviled Eggs

panko breaded, crispy bacon, scallion \ 8

Skillet of Cornbread

corn, cheddar, roasted poblano, 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

crispy shrimp, calabrian chile honey, pickled banana pepper \ 12

Crab & Artichoke Dip

artichoke, fontina, toasted pita \ 16

Fire Roasted Oysters ^{GF}

braised spinach, chorizo, garlic aioli \ half dozen 18

Smoked Chicken Wings ^{GF}

house dry rub + alabama white sauce \ 14

Burnt End Mac & Cheese

bbq brisket, orechiette, fondue, cornbread crumble \ 13

Chilled Peel & Eat Shrimp ^{* GF}

creole seasoning + cocktail sauce

half pound \ 14

pound | 26

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.

3 meats, 3 cheeses with accompaniments \ 25

3 cheeses with accompaniments \ 15

3 meats with accompaniments \ 15

Served with lemon wedges, cucumber jalapeño mignonette and cocktail sauce.

a variety of select oysters, chilled shrimp, whole maine lobster, alaskan king crab \ 75

half dozen (3 varieties, 2 of each) \ 18

dozen (3 varieties, 4 of each) \ 36

creole seasoning + cocktail sauce

half pound \ 14

pound | 26

roasted meppin abbey mushrooms, pesto, caramelized onions, fontina \ 14

house italian sausage, pepperoni, robusto sauce, provolone piccante cheese,
 parmigiano-reggiano, basil \ 15

whipped ricotta, caramelized onions, fontina, saba, arugula \ 16

robusto sauce, provolone piccante cheese, parmigiano-reggiano \ 14

wood-fired seasonal vegetables, herb dressing \ 12

FOR THE DINNER TABLE

Shrimp & Grits ^{GF}

geechie boy grits, shallot cream sauce, chorizo, cherry tomatoes, aleppo pepper \ 22

Seared Ahi Tuna * ^{GF}

soffrito and olive braised fingerlings, tonnato sauce, pickled fennel \ 29

Pan Seared Scallops *

risotto, parmigiano-reggiano, roasted corn, english peas \ 33

Crab Cavatelli

house-made ricotta cavatelli, lemon, black pepper, buttered bread crumbs \ 28

Whole Roasted Fish * ^{GF}

seasonal whole fish, lemon, capers \ market price

Brick Chicken ^{GF}

smoked chicken jus, potato puree, roasted broccolini \ 24

Pork Duo ^{GF}

keegan-filion farms pork, cheddar grits, cider braised cabbage, peach mostarda \ 27

Cowboy Chop *

18oz bone-in beef ribeye, red wine jus, bone marrow custard,
marinated and grilled "hen-of-the-wood" mushrooms \ 47

SIDES FOR THE TABLE

Burnt End Mac & Cheese

bbq brisket, orecchiette, fondue, cornbread crumble \ 13

Roasted Brussel Sprouts ^{GF}

smoked bacon, whole grain mustard, parmesan cream \ 10

Geechie Boy Grits ^{GF}

sweet corn, butter, onions \ 9

Potato Purée ^{GF}

yukon gold potatoes, cream, butter \ 9

Sweet Potato Wedges ^{GF}

chipotle spiced, green onion \ 8

Fire Roasted Vegetable Platter

wood-fired seasonal vegetables, herb dressing \ 12