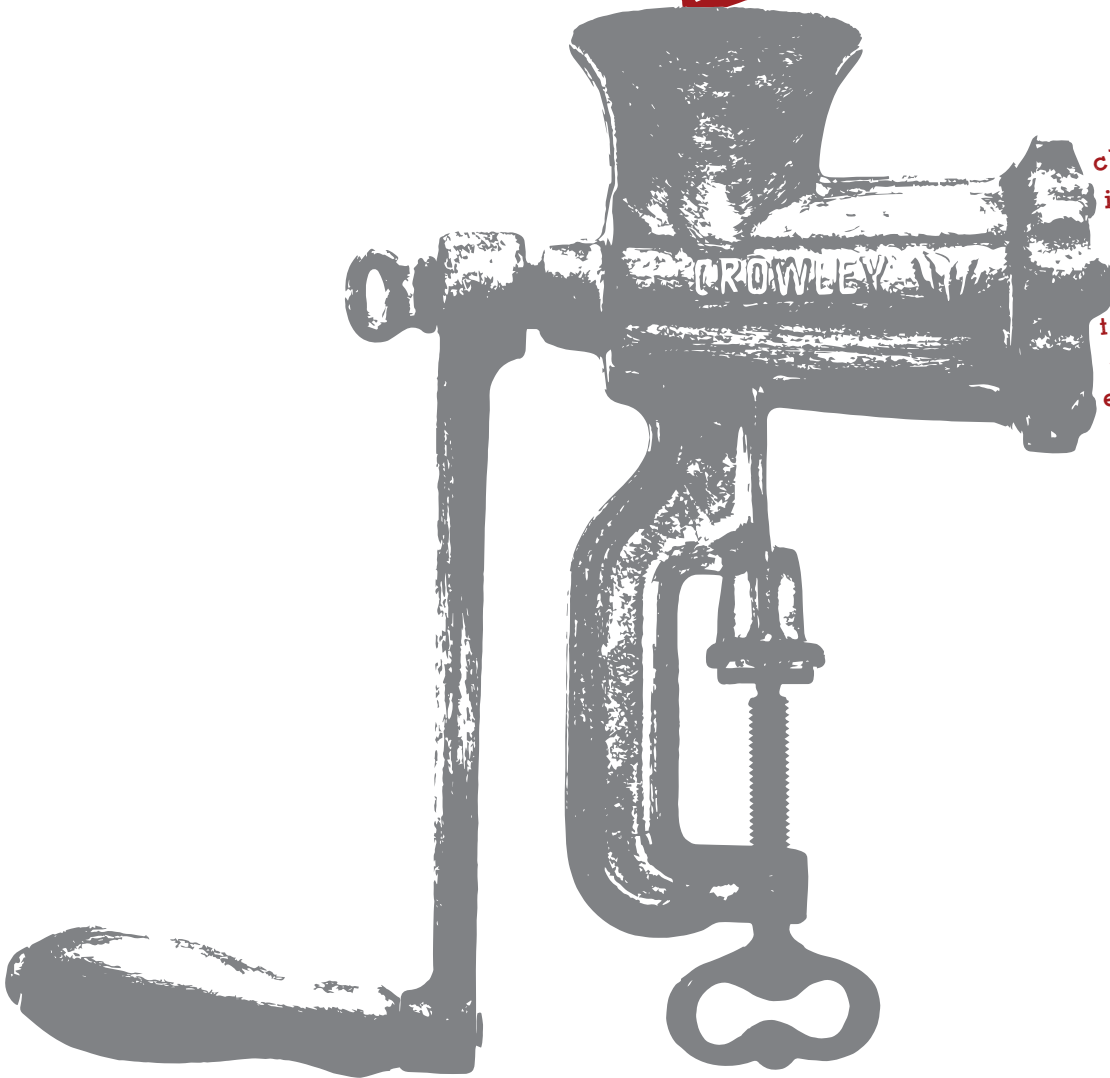


welcome



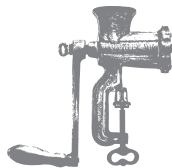
cheese & outside dockside
inside outside meat boards
the special daily enjoy.
the barkeep's enjoy. grind
t&t cheese joy. enjoy. toast
wo. en se burger oven pizza
enjoy. en se burger & fries

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 our house ground burgers and featured lunch entrées. After 4pm we have a handful of heartier dishes for your evening meal.

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 Apart

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, orecchiette, 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.

PLATES TO SHARE

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

Mushroom Flatbread

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

FROM THE GARDEN

Clam Chowder

potato, celery, smoked bacon, sherry \ bowl 9 \ cup 6

T&T Salad ^{GF}

artisan mixed greens, sherry vinaigrette, shaved radishes \ 6

Caesar Salad *

chopped baby romaine, garlic oil croutons, parmigiano-reggiano \ 9

Roasted Beet Salad ^{GF}

greek yogurt purée, sherry vinaigrette, farro, local greens,
port pickled cherries, horseradish \ 13

Salmon Salad *

poached salmon, baby lettuces, tangerine vinaigrette, dried olive crumble,
sunflower seeds, bread crumbs \ 16

Steak Salad * ^{GF}

seared sirloin 'bavette' steak, belgian endive, frisée,
balsamic dressing, crispy shallots \ 16

FROM THE GRINDER

We grind in-house daily to ensure freshness.

Our house grind is certified natural angus chuck, brisket and short rib.

Choice of duck fat fries or sweet potato wedges. Add house salad \$2

Double Double *

american cheese, T&T sauce, sliced dill pickles, shredded iceberg \ 14
better with bacon \ add \$2

Surf & Turf Burger *

lobster fondue, shrimp, crab, shredded iceberg lettuce \ 18

Bison Burger *

caramelized onions, bacon jam, blue cheese, saba, baby arugula \ 16

Andouille Sausage *

house-made pork sausage, challah bun,
red cabbage + peach slaw, creole mustard \ 12

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FROM THE TAVERN

Shrimp & Grits ^{GF}

geechee boy grits, shallot cream sauce, chorizo, cherry tomatoes, aleppo pepper \ 16

Ahi Tuna Toast

rustic bread, avocado & english pea purée, tonnato sauce,
local radishes, 'everything spice' \ 14

Fish & Chips

beer battered cod, tartar sauce, thrice cooked chips \ 15

Crab Salad Roll *

jumbo lump crab, crispy potato strings, challah roll \ 18
with duck fat fries or sweet potato wedges

Grilled Chicken Sandwich *

fire roasted red pepper, almond romesco, iceberg \ 14
with duck fat fries or sweet potato wedges

Turkey Panini

rustic bread, herb roasted turkey, taleggio, wine grape jelly, caramelized onion \ 14
with duck fat fries or sweet potato wedges

Beef Brisket Grilled Cheese

texas toast, gruyere, caramelized onion, tomato jam, horseradish aioli \ 16
with duck fat fries or sweet potato wedges

LOCAL PURVEYORS

Ambrose Family Farm | Wadmalaw Island, SC

Anson Mills | Columbia, SC

Ashley Bakery | Charleston, SC

Charleston Coffee Roasters | Charleston, SC

Charleston Oyster Company | Charleston, SC

Coast Brewing Company | N. Charleston, SC

Firefly Distillery | Wadmalaw Island, SC

Grow Food Carolina | Charleston, SC

High Wire Distilling | Charleston, SC

Holy City Brewing | N. Charleston, SC

Keegan-Filion Farm | Walterboro, SC

Lowcountry Shellfish Co. | N. Charleston, SC

Lowland Farms | Johns Island, SC

Mepkin Abbey | Moncks Corner, SC

Palmetto Brewery | Charleston, SC

Revelry Brewing Co. | Charleston, SC

Rosebank Farms | Johns Island, SC

Tradesman Brewing Co. | James Island, SC

Watsonia Farms | Monetta, SC

Westbrook Brewing Co. | Mt. Pleasant, SC

Wholly Cow | Mt. Pleasant, SC