

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 ^{GF}

ritz crackers \ 10

Soft Pretzel

port cherry mustard + fondue \ 8

Dynamite Shrimp

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

Crab & Artichoke Dip ^{GF}

artichoke, fontina, toasted pita \ 16

Fire Roasted Oysters ^{GF}

braised spinach, chorizo, garlic aioli \ half dozen 18

Chile Garum Wings

serrano chiles, aleppo pepper, lime, mint \ 12

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 Free

^{GF} Gluten Friendly - Please ask your server.

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

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 * ^{GF}

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

Roasted Beet Salad

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

Salmon Salad * ^{GF}

broiled salmon, baby watercress, shaved brussels, parmesan,
sunflower seeds, lemon confit, lemon vinaigrette \ 16

Steak Salad * ^{GF}

seared sirloin 'bavette' steak, arugula, frisée, blue cheese,
candied hazelnuts, shaved pears, balsamic dressing \ 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. Sub house salad \$2

Double Double *

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

Truffle Fondue Burger *

caramelized onions, pickled shiitake mushrooms, truffle fondue \ 17

Bison Burger *

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

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