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 @

smoked bacon, whole grain mustard, parmesan cream \ 10

Pimento Cheese & Bacon Jam 🦑

ritz crackers \ 10

Soft Pretzel

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

braised spinach, chorizo, garlic aioli \ half dozen 18

Chile Garum Wings

serrano chiles, aleppo pepper, lime, mint \ 12

Burnt End Mac & Cheese

bbg brisket, orecchiette, fondue, cornbread crumble \ 13

Chilled Peel & Eat Shrimp*

creole seasoning + cocktail sauce half pound \ 14 pound \ 26

G Gluten Free

[#] 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.

CHEESE & MEATS

Every great meal at T&T begins with a butcher board. Accompaniments will include preserved fruit, house pickles, mustard and toasted baguette.

T&T Charcuterie Plate

3 meats, 3 cheeses with accompaniments \ 25

Cheese Plate

3 cheeses with accompaniments \ 15

House-made Meats 🦑

3 meats with accompaniments \ 15

ICED PLATTERS

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

Seafood Tower*

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

Oysters On The Half* @

half dozen (3 varieties, 2 of each) \ 18 dozen (3 varieties, 4 of each) \ 36

Chilled Peel & Eat Shrimp* @

creole seasoning + cocktail sauce half pound $\ \ 14$ pound $\ \ 26$

FROM THE BRICK OVEN

Mushroom Flatbread

roasted mepkin abbey mushrooms, pesto, caramelized onions, fontina, goat cheese \ 14

Italian Flatbread

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

Fig & Prosciutto Flatbread

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

Meatball Skillet

robusto sauce, provolone piccante cheese, garlic toast \ 14

wood-fired seasonal vegetables, herb dressing \ 12

IT PLATES TOSHA

FROM THE GARDEN

Clam Chowder

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

T&T Salad @

artisan mixed greens, sherry vinaigrette, shaved radishes \ 6

Caesar Salad*

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

Roasted Beet Salad

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

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

Steak Salad*

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 \setminus 14 better with bacon \setminus 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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FOR THE DINNER TABLE

geechie boy grits, shallot cream sauce, chorizo, cherry tomatoes, aleppo pepper \ 24

Braised Short Rib @

bone-in short rib, parsnip purée, maple roasted carrots, roasted celery and cippollini onions \ 33

white bean cassoulet + duck confit \ 33

Lamb Bolognese

new zealand lamb, house-made ricotta cavatelli, piquillo peppers, tomatoes, bread crumb, parmesan \setminus 28

Whole Roasted Fish* @

seasonal whole fish, lemon, capers \ market price

Brick Chicken @

smoked chicken jus, yukon gold potato purée, braised collards \ 24

Pork Duo @

keegan-filion farms pork, cheddar grits, cider braised cabbage, brown butter + apple thyme compote \ 27

Steak Frites*

10oz bavette steak, hotel butter, french fries, house steak sauce \ 29

Prime Beef NY Strip Loin*

18oz bone-in, au poivre sauce, parmesan-garlic steak fries \ 49

SIDES FOR THE TABLE

Burnt End Mac & Cheese

bbq brisket, orecchiette, fondue, cornbread crumble \ 13

Roasted Brussel Sprouts ©

smoked bacon, whole grain mustard, parmesan cream \ 10

sweet corn, butter, onions \ 9

Potato Purée @

yukon gold potatoes, cream, butter \ 9

chipotle spiced, green onion \ 8

wood-fired seasonal vegetables, herb dressing \ 12