

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.

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

Fire Roasted Vegetable Platter ☺

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 * ^{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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FROM THE TAVERN

Shrimp & Grits ^{GF}

geechee boy grits, shallot cream sauce, chorizo, cherry tomatoes, aleppo pepper \ 17

Ahi Tuna Toast

rustic bread, avocado & english pea purée, shaved fennel + citrus, 'everything spice', T&T salad \ 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

Crispy Chicken Sandwich *

panko breaded, shaved cabbage slaw, schmaltz fried onions, mayo, challah bun \ 14
with duck fat fries or sweet potato wedges

Turkey Panini

rustic bread, herb roasted turkey, bacon, gruyere, apple butter, caramelized onion \ 14
with duck fat fries or sweet potato wedges

Beef Brisket Grilled Cheese

texas toast, smoked gouda, 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