

SNACKS + SMALL PLATES

Deep Fried Deviled Eggs

panko breaded, crispy bacon, scallion \ 8

Skillet of Cornbread

corn, cheddar, roasted poblano, whipped honey butter \ 7

Roasted Brussels Sprouts ^{GF}

smoked bacon, whole grain mustard, parmesan \ 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}

"casino butter", bacon, peppers, garlic, parmesan \ half dozen 18

T&T Wings

chicken fried wings, smoked fresno hot sauce, pickled celery, aleppo pepper \ 12

Burnt End Mac & Cheese

bbq brisket, orecchiette, cheese 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 ^{GF}

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 croutons, parmigiano-reggiano \ 9

Roasted Beet Salad

greek yogurt, sherry vinaigrette, farro,
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, arugula, napa cabbage, blue cheese,
toasted walnuts, 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

FB&J Burger *

foie gras butter, seasonal jam, butter lettuce \ 17

Bison Burger *

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

^{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.

