

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

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FROM THE TAVERN

Shrimp & Grits ^{GF}

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

Ahi Tuna Bowl

organic grains, avocado, radish, pickled mushroom, sherry vinaigrette \ 15

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 *

southern fried chicken breast, shaved cabbage slaw, dill pickles, mayo, challah bun \ 14
with duck fat fries or sweet potato wedges

Turkey Panini

herb roasted turkey, bacon, gruyère, rosé jelly, caramelized onion, rosemary ciabatta \ 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