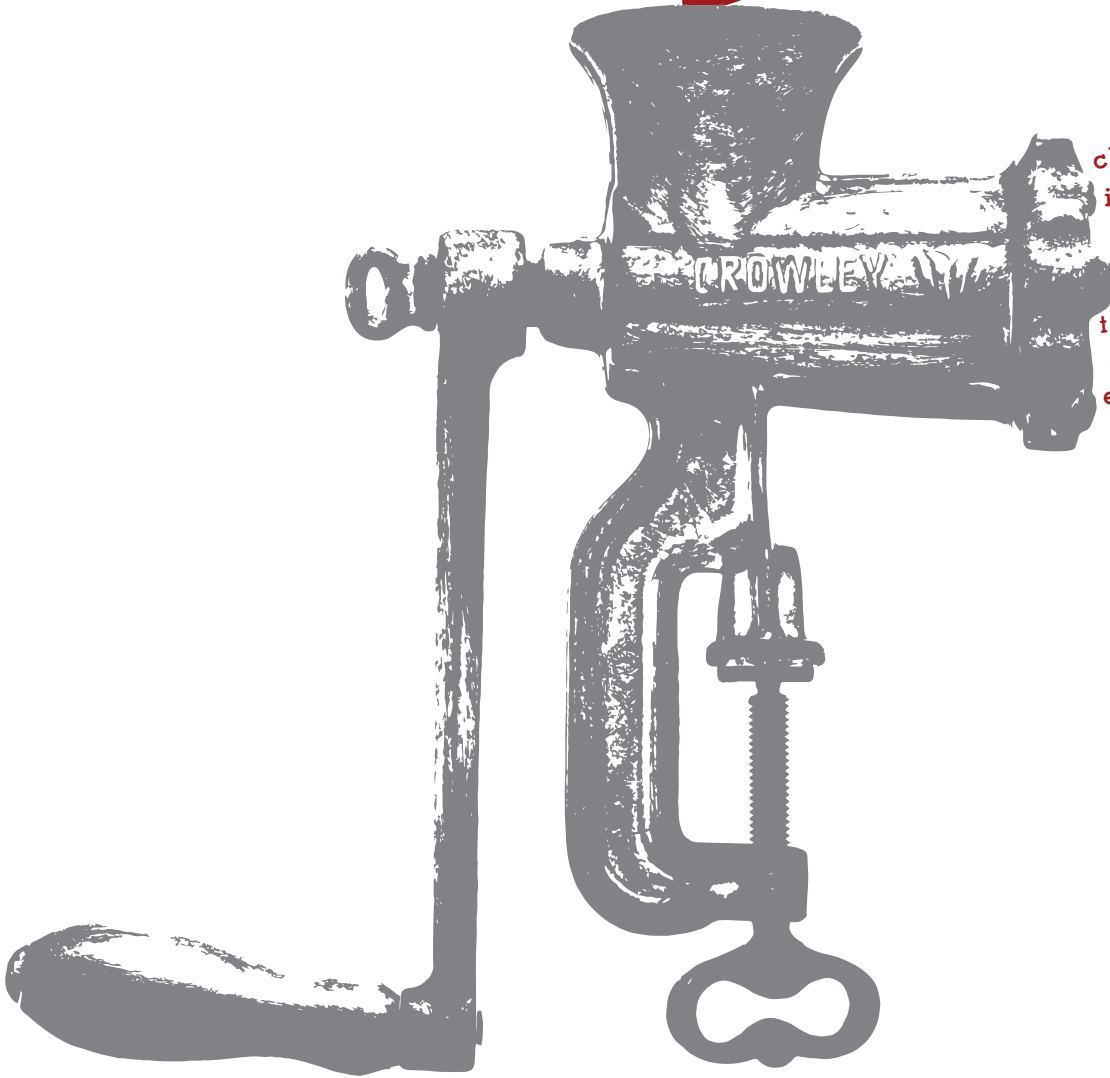


LUNCH MENU

UPDATED 6.28.19

welcome



*cheese & outside dockside
inside outside meat boards
the special daily enjoy.
the barkeep's enjoy. grind
t&t cheese joy. enjoy. daily toast
wo enjoy. en burger oven pizza
enjoy. fired brick & fries*

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

Drunken Wings

bourbon szechuan glaze, lemongrass, scallion, 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

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

Steakhouse Burger *

steak sauce, onion rings, onion aioli, imperial buck cheddar \ 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 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, arugula, 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

Abundant Seafood | Mt. Pleasant, SC

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