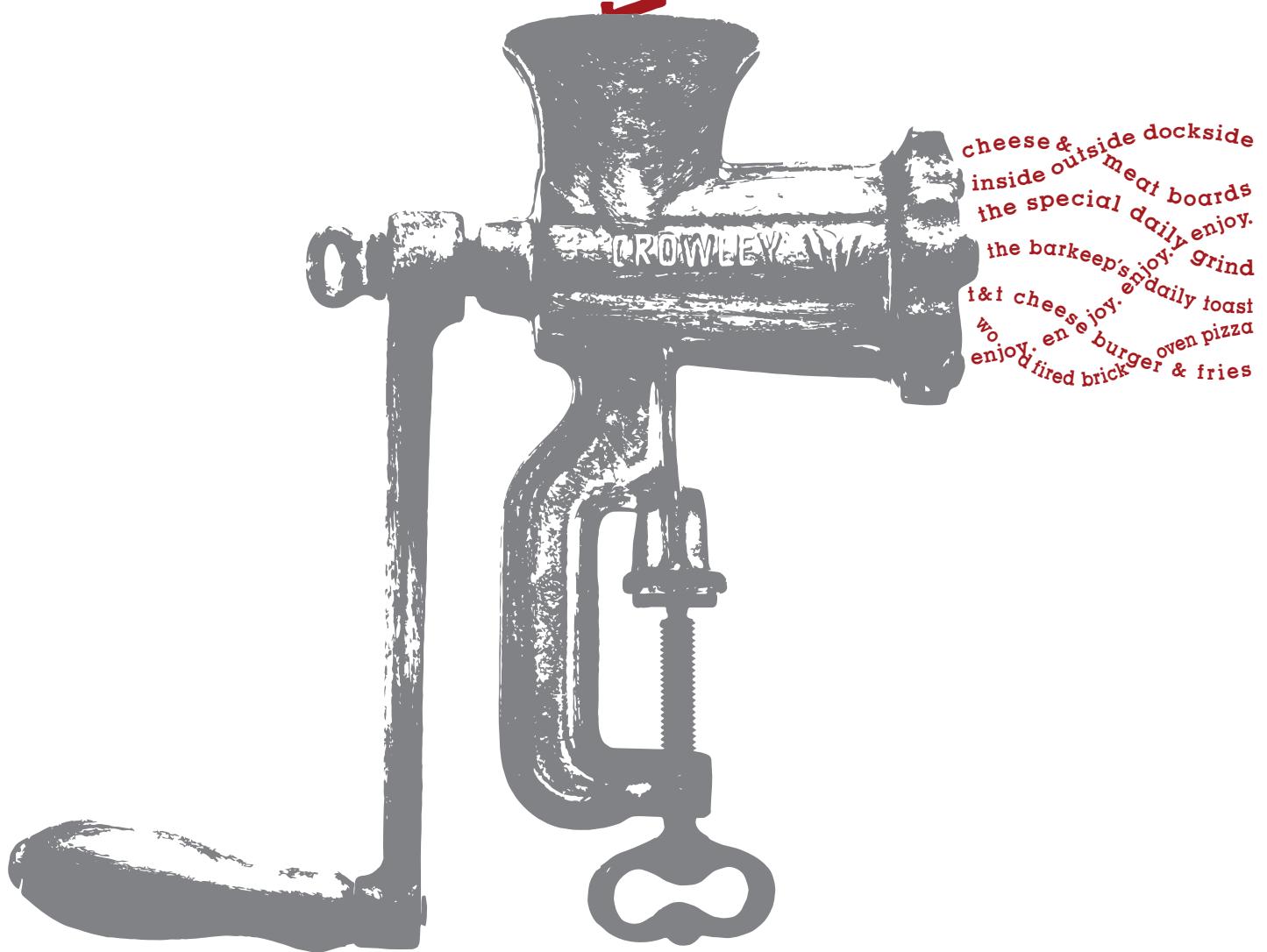


DINNER MENU

UPDATED 12.27.19

welcome



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

Nashville Hot Wings

"hot" schmaltz, b&b pickles

try them hot, really hot or insanely hot \ 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.

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, crab claws, marinated fish
full tower \ 75 | half tower \ 40 *excludes lobster*

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

cashew-miso, pickled wood ear mushroom, peanut pesto, pecorino \ 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

Fire Roasted Vegetable Platter

wood-fired seasonal vegetables + balsamic dressing \ 15

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 * V

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

Roasted Beet Salad

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

Salmon Salad * GF

roasted salmon, baby lettuces, sunflower seeds, citrus,
rosemary olive cracker, tangerine vinaigrette \ 16

Steak Salad * GF

seared coulotte steak, arugula, radicchio, gorgonzola,
pear, walnuts, 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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FOR THE DINNER TABLE

Shrimp & Grits

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

Grouper

provençal fish stew, shellfish, chickpeas, olives, saffron aioli, baguette \ 29

Pan Seared Scallops* (GF)

gemelli pasta, pepperoni xo, parmesan, crispy shallots, scallions \ 33

Dry Aged Duck

dry aged duck breast, leg confit, green lentils, carrots, mushroom jus, leeks \ 28

Whole Roasted Fish* GF

seasonal whole fish, lemon, capers \ market price

Brick Chicken

smoked chicken jus, mashed potatoes, grilled green beans \ 24

Pork Duo

keegan-filion farms pork, cheddar grits, cider braised cabbage, mostarda \ 28

Steak Frites*

10oz coulotte steak, au poivre sauce, duck fat fries \ 32

Prime Beef NY Strip Loin *

16oz bone-in, garlic butter, peanut chimichurri potatoes \ 43

SIDES FOR THE TABLE

Burnt End Mac & Cheese

bbq brisket, orecchiette, cheese fondue, cornbread crumble \ 13

Roasted Brussels Sprouts

smoked bacon whole grain mustard parmesan cream \ 10

Geechie Boy Grits

sweet corn butter onions \ 7

Mashed Potatoes

yuken gold potatoes cream butter \ 7

Grilled Green Beans

Grilled Green Beans colatura vinaigrette \ 7

Fire Roasted Vegetable Platter

The Roasted Vegetable Platter wood-fired seasonal vegetables + balsamic dressing \ 15