



# TAVERN & TABLE

SHEM CREEK | MT. PLEASANT

## Take Home Menu

### SNACKS + SMALL PLATES

#### Pimento Cheese & Bacon Jam

ritz crackers \ 10

#### Soft Pretzel

port cherry mustard + fondue \ 8

#### Dynamite Shrimp

crispy shrimp, calabrian chile honey, pickled banana pepper \ 12

#### 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\*

creole seasoning + cocktail sauce

half pound \ 14 | pound \ 26

### FROM THE TAVERN

#### Shrimp & Grits

geechie boy grits, shallot cream sauce, chorizo,

cherry tomatoes, aleppo pepper \ 17

#### Fish & Chips

beer battered cod, tartar sauce, thrice cooked chips \ 15

#### Crispy Chicken Sandwich\*

southern fried chicken breast, iceberg lettuce, dill pickles,

mayo, challah bun \ 14

with duck fat fries or sweet potato wedges

#### Steak Frites\*

10oz coulotte steak, au poivre sauce, duck fat fries \ 26

#### Grilled Pork Chop

keegan-filion farms pork, brussel chow, duck fat fries \ 26

### FROM THE GARDEN

#### T&T Salad

artisan mixed greens, sherry vinaigrette, shaved radishes \ 6

#### Caesar Salad\*

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

Add Steak, Chicken or Salmon \ 16

#### Salmon Salad\*

roasted salmon, baby lettuces, sunflower seeds, citrus,

rosemary olive cracker, tangerine vinaigrette \ 16

#### Steak Salad\*



seared coulotte steak, baby lettuce, gorgonzola,

pear, walnuts, balsamic dressing \ 16

### 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 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

#### Bison Burger\*

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

 Gluten Free

 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.