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 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.

100 CHURCH ST. | MT. PLEASANT 843.352.9510 TAVERNANDTABLE.COM