



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

Crab & Artichoke Dip 🍷

artichoke, fontina, toasted pita \ 16

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

Roasted Beet Salad

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

Salmon Salad* Ⓜ

roasted salmon, baby lettuces, sunflower seeds, citrus,

rosemary olive cracker, tangerine vinaigrette \ 16

Steak Salad* Ⓜ

seared coulotte steak, arugula, radicchio, 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

Steakhouse Burger*

steak sauce, onion rings, onion aioli, imperial buck cheddar \ 17

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.



FROM THE TAVERN Available until 4pm

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, iceberg lettuce, dill pickles, mayo, challah bun \ 14
with duck fat fries or sweet potato wedges

Turkey Panini

herb roasted turkey, bacon, gruyère, wine 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

FOR THE DINNER TABLE Available after 4pm

Shrimp & Grits ^{GF}

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

Brick Chicken ^{GF}

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

Pork Duo ^{GF}

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

Steak Frites* ^{GF}

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

Prime Beef NY Strip Loin* ^{GF}

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

SIDES FOR THE TABLE

Burnt End Mac & Cheese \ 13

Geechie Boy Grits ^{GF} \ 7

Mashed Potatoes ^{GF} \ 7

Fire Roasted Vegetable Platter ^{GF} \ 15

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