



TAVERN & TABLE

For the next few weeks Chef Ray is unleashing his culinary creativity to give us different menus designed to support our local farmers and fishermen. We want to take advantage of the freshest and most abundant products available to welcome you back to restaurant dining.

SNACKS + SMALL PLATES

Pimento Cheese & Bacon Jam

ritz crackers \ 10

Soft Pretzel

port cherry mustard + fondue \ 8

Skillet of Cornbread

corn, cheddar, roasted poblano, whipped honey butter \ 7

Dynamite Shrimp

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

Crab & Artichoke Dip

artichoke, fontina, toasted pita \ 16

Fire Roasted Oysters

"casino butter", bacon, peppers, garlic, parmesan \ half dozen 18

Nashville Hot Wings

"hot" schmaltz, b&b pickles - 10 wings \ 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

Mixed Greens Salad \ 6 or House Caesar Salad \ 9

add steak 9 | shrimp or salmon 7 | chicken 6

MAINS

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

Ahi Tuna Bowl

organic grains, avocado, radish, pickled mushroom, sherry vinaigrette (or substitute salmon) \ 22

Double Double*

house grind, 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

Crab Salad Roll*

jumbo lump crab, crispy potato strings, duck fat fries \ 18

Brick Chicken

smoked chicken jus, mashed potatoes, asparagus \ 26

Pan Seared Scallops*

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

Swordfish

local swordfish, saffron rice, chow chow \ 28

Shrimp & Grits

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

Steak Frites*

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

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DRAFTS

	ABV%	16oz
Commonhouse Aleworks N. Charleston, SC Park Circle Pale Ale	5.5	7.50
13 Stripes Brewery Taylors, SC Not My King (LAGER)	5.5	7.00
Holy City Brewing N. Charleston, SC Overly Friendly IPA	7.6	7.00
Munkle Brewing Co. Charleston, SC Brugge City Brune (AMERICAN BROWN ALE)	6.2	7.50
Charles Towne Fermentory Charleston, SC Sungazer (IPA)	5.2	10.00
Coast Brewing Co. N. Charleston, SC HopArt IPA	7.7	7.50
Moody Tongue Brewing Co. Chicago, IL Sliced Nectarine IPA	5.9	7.50
Frothy Beard Brewing Co. Charleston, SC Sip Sip Pass (NE STYLE IPA)	6.2	8.00
Two Blokes Brewing Mt. Pleasant, SC Publican (PUB ALE)	5.1	7.50
Low Tide Brewing Johns Island, SC Tide Chaser IPA	7.0	8.00
Low Tide Brewing Johns Island, SC Sweet Caroline (KÖLSCH)	4.5	7.00
Revelry Brewing Co. Charleston, SC Gullah Cream Ale	5.5	7.50
Freehouse Brewery N. Charleston, SC Ashley Farmhouse Ale	6.1	8.00
Allagash Brewing Company Portland, ME White (WITBIER)	5.1	7.00
Westbrook Brewing Mt. Pleasant, SC White Thai (WHEAT BEER)	5.0	7.00
Guinness Brewing Ireland Guinness Draught 20oz. (DRY STOUT)	4.2	7.00

BOTTLES & CANS

Beer	\$\$\$
Amstel Light	5.00
Budweiser	3.50
Bud Light	3.50
Coast Kölsch \ Can	5.50
Coors Light	3.50
Corona	5.00
Corona Light	5.00
Michelob Ultra	3.50
Miller Lite	3.50
Munkle Pilsner \ Can	5.50
Schofferhofer Grapefruit	5.00
Ship's Wheel Cider \ Can	5.50
Stella Artois	5.00
Westbrook IPA \ Can	5.50
Westbrook One Claw Rye Pale Ale \ Can	5.50
Yuengling	3.50

TAVERN COCKTAILS

CLASSIC COCKTAILS WITH A T&T TWIST

Black & Blue Mule	\ 8.00
stolichnaya vodka, blueberry & blackberry compote, fresh lime, ginger beer	
Grapefruit Rosemary Collins	\ 9.00
hangar one vodka, fresh grapefruit, rosemary, house-made sour, soda	
Tavern Blood Orange Paloma	\ 8.00
camarena tequila, fresh grapefruit, burnt honey, aranciata rossa	
Clementine Daisy Fresno	\ 9.00
herradura blanco tequila, clementine, fresno simple syrup, lime, agave	

WHITES BY THE GLASS

	Glass	Bottle
Maison Grand Esprit Rosé, Provence, FR <i>Refined cherry, raspberry and strawberry fruit accompanied by a silky, yet mouth-watering rosé.</i>	10.00	39.00
Raw Bar Vinho Verde, Minho, PT <i>Delightfully refreshing with flavors of melon and lemon zest, with crisp acidity.</i>	8.00	31.00
Benvolio Pinot Grigio, Friuli, IT <i>Delicate nuances of green apple and pear with a crisp, dry finish.</i>	8.00	31.00
Matua Sauvignon Blanc, Marlborough, NZ <i>Fresh and juicy with notes of grapefruit, honeydew and passion fruit.</i>	9.00	35.00
MAN Chardonnay, Coastal Region, ZA <i>Notes of citrus, lime and pineapple.</i>	8.00	31.00
Storypoint Chardonnay, Sonoma County, CA <i>Notes of ripe green apple, tropical melon and honeysuckle, with hints of vanilla, caramel and toasted oak.</i>	9.00	35.00

REDS BY THE GLASS

	Glass	Bottle
Elouan Pinot Noir, OR <i>Dried cherries and blackberries with hints of vanilla and clove spice.</i>	12.00	47.00
Allegri Valpolicella, Valpolicella DOC, IT <i>Aromas and flavors of dried-cherry and raspberry. Medium body, bright acidity and a clean finish.</i>	12.00	47.00
Andre Brunel Cotes du Rhone, Rhone Valley, FR <i>Notes of ripe raspberry, red licorice, black plum and hints of leather and peppercorn in the finish.</i>	9.00	35.00
Silver Palm Merlot, Central Coast, CA <i>Dark fruit flavors and notes of tobacco with supple tannins and a long, soft finish.</i>	11.00	43.00
Prophecy Red Blend, CA <i>Layers of red fruit complemented by aromas of spice and vanilla leading to a long silky finish.</i>	8.00	31.00
Sterling Cabernet Sauvignon, Napa, CA <i>Dense and offers striking fruit intensity balanced with good acidity and fine, well-integrated tannins.</i>	15.00	59.00