




# TAVERN & TABLE

## 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

**Brussels Sprouts**

smoked bacon, whole grain mustard, parmesan \ 10

**Nashville Hot Wings**

"hot" schmaltz, b&amp;b pickles - 8 wings \ 12

**Burnt End Mac & Cheese**

bbq brisket, orecchiette, cheese fondue, cornbread crumble \ 15

**Dynamite Shrimp**

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

**Crab & Artichoke Dip**

artichoke, fontina, toasted pita \ 16

**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 \ 16

**Fig & Prosciutto Flatbread**

whipped ricotta, caramelized onions, fontina, saba, arugula \ 16

**Mushroom Flatbread**

cashew-miso, pickled wood ear mushroom, peanut pesto, pecorino \ 15

**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, french fries \ 18

**Brick Chicken**

smoked chicken jus, mashed potatoes, asparagus \ 26

**Pan Seared Scallops\***

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

**Swordfish**

roasted swordfish, saffron rice, chow chow \ 28

**Shrimp & Grits**

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

**Steak Frites\***

10oz coulotte steak, au poivre sauce, french 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 <b>Park Circle Pale Ale</b>	5.5	7.50
13 Stripes Brewery   Taylors, SC <b>Not My King</b> (LAGER)	5.5	7.00
Holy City Brewing   N. Charleston, SC <b>Overly Friendly IPA</b>	7.6	7.00
Freehouse Brewing   N. Charleston, SC <b>Battery Brown Ale</b>	5.2	7.50
Snafu Brewing Co.   N. Charleston, SC <b>Sublime in the Coconut</b> (SOUR ALE)	5.3	7.50
Coast Brewing Co.   N. Charleston, SC <b>HopArt IPA</b>	7.7	7.50
Moody Tongue Brewing Co.   Chicago, IL <b>Sliced Nectarine IPA</b>	5.9	7.50
Highland Brewing   Asheville, NC <b>Rising Haze IPA</b>	7.0	8.00
Charles Towne Fermentory   Charleston, SC <b>Sungazer</b> (IPA)	6.8	10.00
Low Tide Brewing   Johns Island, SC <b>Tide Chaser IPA</b>	7.0	8.00
Low Tide Brewing   Johns Island, SC <b>Sweet Caroline</b> (KÖLSCH)	4.5	7.00
Revelry Brewing Co.   Charleston, SC <b>Gullah Cream Ale</b>	5.5	7.50
Freehouse Brewery   N. Charleston, SC <b>Ashley Farmhouse Ale</b>	6.1	8.00
Allagash Brewing Company   Portland, ME <b>White</b> (WITBIER)	5.1	7.00
Westbrook Brewing   Mt. Pleasant, SC <b>White Thai</b> (WHEAT BEER)	5.0	7.00
Guinness Brewing   Ireland <b>Guinness Draught</b> (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
White Claw Black Cherry \ Can	5.00
Yuengling	3.50

# TAVERN COCKTAILS

## CLASSIC COCKTAILS WITH A T&T TWIST

<b>Black &amp; Blue Mule</b>	8.00
stolichnaya vodka, blueberry & blackberry compote, fresh lime, ginger beer	
<b>Grapefruit Rosemary Collins</b>	9.00
hangar one vodka, fresh grapefruit, rosemary, house-made sour, soda	
<b>Tavern Blood Orange Paloma</b>	8.00
camarena tequila, fresh grapefruit, burnt honey, aranciata rossa	
<b>Clementine Daisy Fresno</b>	9.00
camarena silver 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
Allegrini 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