



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&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

Fire Roasted Oysters

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

CHEESE & MEATS

Every great meal at T&T begins with a butcher board.

Accompaniments will include preserved fruit, house pickles, mustard and toasted baguette.

T&T Charcuterie Plate

3 meats, 3 cheeses with accompaniments \ 25

Cheese Plate

3 cheeses with accompaniments \ 15

House-made Meats

3 meats with accompaniments \ 15

ICED PLATTERS

Served with lemon wedges, cucumber jalapeño mignonette and cocktail sauce.

Seafood Tower*

a variety of select oysters, chilled shrimp, whole maine lobster, crab claws, marinated fish

full tower \ 75 | half tower \ 40 *excludes lobster*

Oysters On The Half*

half dozen (3 varieties, 2 of each) \ 18 | dozen (3 varieties, 4 of each) \ 36

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

Brick Chicken

smoked chicken jus, mashed potatoes, grilled green beans with colatura vinaigrette \ 26

Pan Seared Scallops*

orzo, brown butter date puree, swiss chard, lemon caper vinaigrette \ 33

Swordfish

grilled swordfish, crispy pumpkin risotto, cranberry pepper relish \ 28

Shrimp & Grits

marsh hen mill grits, shallot cream sauce, chorizo, cherry tomatoes, aleppo pepper \ 24

Grilled Pork Chop

keegan-filion chop, red pea ragout, corn, collards, bacon jam \ 26

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.