



SNACKS + SMALL PLATES

Pimento Cheese & Bacon Jam

ritz crackers \ 10

Soft Pretzel

port cherry mustard + fondue \ 9

Skillet of Cornbread

corn, cheddar, roasted poblano, whipped honey butter \ 8

Brussels Sprouts

smoked bacon, sherry vinaigrette, parmesan \ 10

Burnt End Mac & Cheese

bbq brisket, orecchiette, cheese fondue, cornbread crumble \ 16

Dynamite Shrimp

crispy shrimp, calabrian chile honey, pickled banana pepper \ 14

Crab & Artichoke Dip

artichoke, fontina, toasted pita \ 17

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.

Oysters On The Half*

half dozen (chef selection) \ 18 | dozen (chef selection) \ 36

Chilled Peel & Eat Shrimp*

creole seasoning + cocktail sauce - half pound \ 14 | pound \ 26

FROM THE GARDEN

Mixed Greens Salad \ 7 or **House Caesar Salad** \ 8
add steak 9 | shrimp or salmon 7 | chicken 6

MAINS

Italian Flatbread

house italian sausage, pepperoni, robusto sauce,
provolone piccante cheese, parmigiano-reggiano, basil \ 17

Fig & Prosciutto Flatbread

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

Mushroom Flatbread

cashew-miso, pickled wood ear mushroom, peanut pesto, pecorino \ 16

Fire Roasted Vegetable Platter

wood-fired seasonal vegetables \ 15

Ahi Tuna Bowl

organic grains, avocado, radish, pickled mushroom,
sherry vinaigrette (or substitute salmon) \ 23

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, baby arugula \ 16

Brick Chicken

mashed potatoes, chicken gravy, broccoli with lemon and garlic \ 26

Grilled Swordfish

cauliflower + bacon tonnato, artichoke tapenade, green beans \ 28

Shrimp & Grits ^{GF}

marsh hen mill grits, shallot cream sauce, chorizo, cherry tomatoes, aleppo pepper \ 26

Steak Frites*

10oz bavette steak, au poivre sauce, french fries \ 32

30oz Pork Chop

choice of chop or porterhouse, gouda grits,
grilled asparagus, sherry au jus, fennel pollen \ 57