



**TAVERN  
& TABLE**  
SHEM CREEK | MT. PLEASANT

## SNACKS + SMALL PLATES

### Pimento Cheese & Bacon Jam

ritz crackers \ 10

### Soft Pretzel

port cherry mustard + fondue \ 10

### Skillet of Cornbread

corn, cheddar, roasted poblano, whipped honey butter \ 9

### Brussels Sprouts

smoked bacon, sherry vinaigrette, parmesan \ 12

### Nashville Hot Wings

"hot" schmaltz, b&b pickles - 10 wings \ 17

### Burnt End Mac & Cheese

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

### Crab & Artichoke Dip

artichoke, fontina, toasted pita \ 18

### Dynamite Shrimp

crispy shrimp, calabrian chile honey, pickled banana pepper \ 15

### Chilled Peel & Eat Shrimp

creole seasoning + cocktail sauce  
half pound \ 14 | pound \ 28

### Fire Roasted Oysters

"casino butter", bacon, peppers, garlic, parmesan  
half dozen 20

### Oysters On The Half\*

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

## CHEESE + MEATS

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

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

### Cheese Board

3 cheeses \ 15

### T&T Charcuterie Board

3 meats + 3 cheeses \ 25

### Cured Meats Board

3 meats \ 15

## FROM THE GARDEN

Mixed Greens Salad \ 7 or House Caesar Salad\* \ 8

add salmon 8 | chicken 6

## FROM THE BRICK OVEN

### Fire Roasted Vegetable Platter

wood-fired seasonal vegetables \ 16

### 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 \ 18

### Mushroom Flatbread

cashew-miso, pickled wood ear mushroom,  
peanut pesto, pecorino \ 18

## MAINS

### Bison Burger\*

caramelized onions, bacon jam,  
blue cheese, baby arugula \ 17

### Double Double

house grind, american cheese, T&T sauce,  
sliced dill pickles, shredded iceberg \ 16  
better with bacon \ add \$2

### Tuna Katsu Burger\*

chili mayo, cucumber, arugula, potato bun \ 17

### Crab Cake BLT\*

comeback sauce, lettuce, tomatoes, bacon \ 19

### Crispy Chicken Sandwich

southern fried chicken breast, iceberg lettuce,  
dill pickles, mayo, french fries \ 14

### Ahi Tuna Bowl\*

organic grains, avocado, radish, pickled mushroom,  
sherry vinaigrette (or substitute salmon) \ 19

### Fish & Chips

beer battered cod, tartar sauce, french fries \ 18

### Shrimp & Grits

marsh hen mill grits, shallot cream sauce, chorizo,  
cherry tomatoes, aleppo pepper \ 18

## TAVERN COCKTAILS

CLASSIC COCKTAILS WITH A T&T TWIST

<b>T&amp;T Old Fashioned</b>	\ 11.00
tin cup whiskey, clementine, morello cherry, jerry thomas bitters	
<b>Black &amp; Blue Mule</b>	\ 10.00
stolichnaya vodka, blueberry & blackberry compote, fresh lime, ginger beer	
<b>This Is Our Jam</b>	\ 10.00
hendrick's gin or hangar one vodka, lemon, simple syrup & house made seasonal jam	
<b>Grapefruit Rosemary Collins</b>	\ 10.00
hangar one vodka, fresh grapefruit, rosemary, house-made sour, soda	
<b>Tavern Blood Orange Paloma</b>	\ 10.00
camarena tequila, fresh grapefruit, honey, aranciata rossa	
<b>Pineapple &amp; Passion Fruit Daisy Fresno</b>	\ 11.00
camarena tequila, pineapple, passion fruit liquor, lime, fresno simple, tajin rim	
<b>Seasonal Sangria</b>	\ 10.00
sauvignon blanc, apple cider, pear, citrus, aranciata rossa	
<b>Tavern Aperol Spritz</b>	\ 10.00
aperol, grapefruit, bubbles	

Don't see an old favorite?  
just ask. if we have what it calls for we'll make it!

## DRAFTS

	ABV%	16oz
13 Stripes Brewery   Taylors, SC <b>Not My King</b> (LAGER)	5.5	7.00
Allagash Brewing Company   Portland, ME <b>White</b> (WITBIER)	5.1	8.00
Charles Towne Fermentory   Charleston, SC <b>Hazy IPA</b>	7.3	10.00
Coast Brewing Co.   N. Charleston, SC <b>HopArt IPA</b>	7.7	8.00
D9 Brewing Co.   Hendersonville, NC <b>Brown Sugar Brown Cow</b> (MOCHA BROWN ALE)	6.6	8.00
Edmund's Oast Brewing Co.   Charleston, SC <b>Something Cold</b> (BLONDE ALE)	5.0	7.50
Tradesman Brewing Co.   Charleston, SC <b>Shift Change</b> (WHITE STOUT)	7.0	8.00
Guinness Brewing   Ireland <b>Guinness Draught</b> (DRY STOUT)	4.2	7.50
Holy City Brewing   N. Charleston, SC <b>Overly Friendly IPA</b>	7.6	7.50
Three Taverns Brewery   Decatur, GA <b>Rapturous</b> (RASPBERRY KETTLE SOUR)	5.0	8.00
King's Calling Brewing Company   Charleston, SC <b>Trop Hop IPA</b>	6.1	8.00
Lincoln & South Brewing Co.   Hilton Head Island, SC <b>Beach City Pilsner</b>	4.4	8.00
Low Tide Brewing   Johns Island, SC <b>Sweet Caroline</b> (KÖLSCH)	4.5	7.50
Revelry Brewing Co.   Charleston, SC <b>Never Sunny NE IPA</b>	6.5	8.00
Ship's Wheel   N. Charleston, SC <b>Anchor Line</b> (CIDER)	6.0	8.00
Westbrook Brewing   Mt. Pleasant, SC <b>White Thai</b> (WHEAT BEER)	5.0	8.00

## WHITES BY THE GLASS

	Glass	Bottle
La Jolie Fleur Rosé, FR	10.00	39.00
Crowded House SB, NZ	12.00	47.00
Franciscan Chardonnay, Napa Valley, CA	11.00	43.00
Gabbiano Pinot Grigio, IT	9.00	35.00
Laurenz V Gruner, AUT	11.00	43.00
Raw Bar Vinho Verde, PT	8.00	31.00

## SELECT WHITES

	Bottle
Sonoma-Cutrer Chardonnay, Russian River Valley, CA	55.00
Patient Cottat Sauvignon Blanc, FR	48.00
Tornatore Bianco Etna, IT	65.00
Quinta Do Crasto DOC White Blend, PT	55.00
Pierre Sparr Riesling, FR	55.00
Tablas Creek Patelin Grenache Blanc, Paso Robles, CA	80.00
Post and Beam Chardonnay, Napa Valley, CA	90.00

## BUBBLES BY THE GLASS

	Glass	Bottle
Collet Champagne Brut, FR		95.00
Villa Sandi Il Fresco Prosecco, Veneto, IT	11.00	39.00
M Torres Estelado Brut Rosé, Central Valley, CL	14.00	55.00
Steorra Brut, Sonoma, CA	13.00	50.00

## REDS BY THE GLASS

	Glass	Bottle
Sterling Cabernet Sauvignon, Napa Valley, CA	15.00	59.00
J Vineyards Pinot Noir, CA	14.00	55.00
Amalaya Malbec, Salta, AR	10.00	39.00
Comtesse De Malet Bordeaux RGE, FR	11.00	43.00
Prophecy Red Blend, CA	9.00	35.00

## SELECT REDS

	Bottle
Orin Swift 8 Years in the Desert Zinfandel Blend, CA	95.00
BV Tapestry Reserve Red Blend, Napa Valley, CA	105.00
Quilt Cabernet Sauvignon, Napa Valley, CA	65.00
Belle Glos Las Alturas, Monterey, CA	75.00
WillaKenzie Estate Pinot Noir, Willamette Valley, OR	95.00
Luke Merlot, Columbia Valley, WA	65.00
Liger Belair Bourg Deux Terres, FR	70.00
J Vineyards RRV Pinot Noir, Sonoma, CA	95.00
Mount Peak Gravity Red Blend, CA	110.00
Louis Martini Napa Cabernet, Napa Valley, CA	105.00

## DESSERT WINE

	Glass
Warre's Otima 10 YR Tawny Port, Duoro, PT	15.00