PROPRIETORS
ANDY PALMER           JEFF CONDON

EXECUTIVE CHEF
DENIS CRUTCHFIELD
Welcome to Tavern & Table, nestled in the heart of Mt. Pleasant, SC, along picturesque and historic Shem Creek. Our charming establishment offers a unique dining experience surrounded by the vibrant sights of local shrimpers and boaters docking their boats, playful dolphins gracing the waters, and pelicans gliding against the backdrop of beautiful Lowcountry sunsets. From our inviting interiors to our dockside tables we hope your dining experience will be wonderful. At Tavern & Table, we invite you to indulge in both our delicious cuisine and the natural beauty that defines our waterfront setting. Enjoy!

**CHEESE & MEATS**
Every great meal at T&T begins with a butcher board. Accompaniments will include preserved fruit, house pickles, mustard, seasonal jam and toasted focaccia.

- **Cheese Board**
  3 cheeses \ 16

- **Cured Meats Board**
  3 meats \ 16

- **T&T Charcuterie Board**
  3 meats + 3 cheeses \ 28

**CHILLED**

- **Peel & Eat Shrimp**
  creole seasoning + cocktail sauce - half pound \ 14 | pound \ 28

- **Oysters On The Half***
  half dozen (chef selection) \ 18 - dozen (chef selection) \ 36

- **Seafood Platter***
  oysters, peel & eat shrimp, crab claws, marinated fish \ 48

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
**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 \ 10

- **Brussels Sprouts**
  smoked bacon, sherry vinaigrette, parmesan \ 12

- **Nashville Hot Wings**
  “hot” schmaltz, b&b pickles - 10 wings \ 18

- **Burnt End Mac & Cheese**
  bbq brisket, lumache, cheese fondu, cornbread crumble \ 16

- **Crab & Artichoke Dip**
  artichoke, fontina, toasted pita \ 19

- **Dynamite Shrimp**
  crispy shrimp, calabrian chile honey, pickled banana pepper \ 15

- **Fire Roasted Oysters**
  “casino butter”, bacon, peppers, garlic, parmesan - half dozen \ 20

**BRICK OVEN**

- **Fire Roasted Vegetable Platter**
  wood-fired seasonal vegetables \ 16

- **Italian Flatbread**
  pepperoni, nduja, house robusto, mozzarella, ricotta \ 18

- **Fig & Prosciutto Flatbread**
  whipped ricotta, caramelized onions, fontina, saba, arugula \ 18

- **Mushroom Flatbread**
  cashew miso, pickled shiitake, salsa aji, mozzarella, pecorino \ 18

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**GREENS**

- **Shrimp Louie Salad***
  cucumber, tomato, pickled onion, hard boiled egg, asparagus, avocado \ 18

- **Roasted Beet Salad**
  whipped feta, pistachio dukkah, dill \ 18

- **Iceberg Wedge**
  blue cheese, cherry tomato, nueskes bacon \ 16

**MAINS**

- **Double Double**
  house grind, american cheese, bacon, T&T sauce, sliced dill pickles, shredded iceberg, fries \ 18

- **Roasted Chicken**
  mashed potatoes, chicken gravy, haricots verts \ 34

- **Bolognese**
  beef + pork, herbed parmesan, pappardelle \ 26

- **Whole Fish**
  tomato + cucumber salad, tangerine, cilantro \ MP

- **Flat Iron Steak***
  chimichurri, smashed potatoes, garlic confit \ 36

- **Pork Osso Bucco**
  root vegetables, polenta, red wine jus \ 32

- **Diver Scallops**
  ricotta cavatelli, english peas, pea tendrils, lardons \ 38

- **Grilled Swordfish**
  red pepper and chick pea stew, olive relish \ 36

- **Shrimp & Grits**
  marsh hen mill grits, shallot cream sauce, chorizo, cherry tomatoes, aleppo pepper \ 26

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