

#### **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

T&T Charcuterie Board

3 meats + 3 cheeses \ 30

**Cured Meats Board** 

3 meats \ 18

### CHILLED

Oysters On The Half\*

half dozen (chef selection) \ 20 dozen (chef selection) \ 38

Chilled Peel & Eat Shrimp

creole seasoning + cocktail sauce half pound \ 16 | pound \ 32 Seafood Platter\*

oysters, peel & eat shrimp, crab claws, marinated fish \ 51

## **SNACKS + SMALL PLATES**

**Brussels Sprouts** 

smoked bacon, sherry vinaigrette, parmesan \ 15

Burnt End Mac & Cheese

bbq brisket, lumache, cheese fondue, cornbread crumble \ 18

Crab & Artichoke Dip

artichoke, fontina, toasted pita \ 19

Ceviche

leche de tigre, avocado, tortilla chips \ 19

Smoked Fish Dip

giardiniera, calabrian chili, herbs \ 15

Skillet of Cornbread

corn, cheddar, roasted poblano, whipped honey butter \ 11

Dynamite Shrimp

crispy shrimp, calabrian chile honey, pickled banana pepper \ 16

**Fire Roasted Oysters** 

"casino butter", bacon, peppers, garlic, parmesan - half dozen \ 22

Nashville Hot Wings

"hot" schmaltz, b&b pickles \ 18

Pimento Cheese & Bacon Jam

ritz crackers \ 12

Soft Pretzel

port cherry mustard + fondue \ 11

# FROM THE GARDEN

Blackened Chicken Caesar\*

house ceasar dressing \ 18

Steak Salad\*

pear, pickled onions, pepitas, blue cheese, chipotle & honey vinaigrette \ 20

Roasted Beet Salad

whipped feta, pistachio dukkah, dill \ 18

#### FROM THE BRICK OVEN

Fire Roasted Vegetable Platter

wood-fired seasonal vegetables \ 18

Italian Flatbread

pepperoni, nduja, house robusto, mozzarella, ricotta \ 20 Country Ham & Pesto Flatbread

burrata, pistachio, arugula \ 20

Mushroom Flatbread

cashew miso, pickled wood ear mushroom, salsa aji, mozzarella, pecorino \ 20

## MAINS

**Meatball Sandwich** 

veal and ricotta meatballs, robusto, basil \ 18

Tri-Tip Steak Sandwich\*

tomato jam, dijonnaise, arugula \ 23

Bison Burger\*

green chili, bacon jam, crispy onions, pepper jack \ 19

Double Double

house grind, american cheese, T&T sauce, sliced dill pickles, shredded iceberg, fries \ 19 - add bacon \$3

Shrimp & Grits @

marsh hen mill grits, collard greens, salsa macha \ 19

Crab Cake BLT\*

comeback sauce, lettuce, tomatoes, bacon \ 21

Ahi Tuna Poke Bowl\*

tuna, seaweed salad, sushi rice, avocado, cucumber, soy beans, sriracha aioli \ 20

Fish & Chips

beer battered cod, tartar sauce, french fries \ 19

Crispy Chicken Sandwich

southern fried chicken breast, iceberg lettuce, dill pickles, mayo, fries \ 17