



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 \ 18

T&T Charcuterie Board

3 meats + 3 cheeses \ 33

Cured Meats Board

3 meats \ 19

CHILLED

Oysters On The Half*

half dozen (chef selection) \ 20
dozen (chef selection) \ 40

Chilled Peel & Eat Shrimp

creole seasoning + cocktail sauce
half pound \ 16 | pound \ 32

Seafood Platter*

oysters, peel & eat shrimp,
crab claws, marinated fish \ 53

SNACKS + SMALL PLATES

Brussels Sprouts

smoked bacon, sherry vinaigrette, parmesan \ 15

Brisket Mac & Cheese

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

Ceviche*

leche de tigre, avocado, tortilla chips \ 19

Crab & Artichoke Dip

artichoke, fontina, toasted pita \ 19

Smoked Fish Dip

giardiniera, calabrian chili, herbs \ 15

Fried Green Tomatoes

pimento cheese, pickled onions, honey, pecans \ 17

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

Skillet of Cornbread

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

Dynamite Shrimp

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

FROM THE GARDEN

Blackened Chicken Caesar*

garlic bread crumbs,
house caesar, parmesan \ 18

Salmon Salad*

mixed greens, fennel, dried cranberries, pecans,
pickled onions, feta, lemon vinaigrette \ 23

FROM THE BRICK OVEN

Fire Roasted Vegetable Platter

wood-fired seasonal vegetables \ 18

Italian Flatbread

pepperoni, nduja, mozzarella, ricotta \ 22

Country Ham & Pesto Flatbread

fior di latte, pistachio, arugula \ 22

Roasted Mushroom Flatbread

béchamel, caramelized onions, saba \ 22

MAINS

French Dip Sandwich

shaved ribeye, provolone, caramelized onions, au jus \ 23

Roasted Turkey Sandwich

cheddar, apple, bacon jam, arugula \ 18

Crispy Chicken Sandwich

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

Bison Burger*

mushrooms, caramelized onions, blue cheese, rosemary, garlic mayo \ 19

Double Double

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

Lobster Roll

butter poached lobster, chives, lemon \ 33

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, soybeans, sriracha aioli \ 23

Fish & Chips

beer-battered cod, tartar sauce, french fries \ 19

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

— Some items served at this establishment contain foreign imported shrimp. Ask for more information. —