



PROPRIETORS

ANDY PALMER

JEFF CONDON

EXECUTIVE CHEF

DENIS CRUTCHFIELD

THANK YOU FOR JOINING US.

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 fondue, 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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