



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 \ 30

CHILLED

Peel & Eat Shrimp

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

Oysters On The Half*

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

Seafood Platter*

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

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

SNACKS + SMALL PLATES

Brussels Sprouts

smoked bacon, sherry vinaigrette, parmesan \ 14

Burnt End 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 \ 14

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 \ 10

Skillet of Cornbread

corn, cheddar, roasted poblano, whipped honey butter \ 10

BRICK OVEN

Fire Roasted Vegetable Platter

wood-fired seasonal vegetables \ 17

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

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GREENS

Smoked Salmon Salad*

capers, cucumber, tomato,
red onion, "everything seasoning" vinaigrette \ 18

Roasted Beet Salad

whipped feta, pistachio dukkah, dill \ 18

Iceberg Wedge

blue cheese, cherry tomato, nueske's bacon \ 17

MAINS

Diver Scallops

romesco, fingerling potatoes, chorizo \ 43

Grilled Swordfish

farro + quinoa salad, zucchini, feta, sweet drop peppers \ 36

Whole Fish

white beans, nduja butter, oregano \ MP

Shrimp & Grits

marsh hen mill grits, collard greens, salsa macha \ 28

Sweet Corn + Leek Ravioli

butter poached lobster, charred corn relish \ 34

Bolognese

beef + pork, herbed parmesan, cavatelli \ 28

Flat Iron Steak*

creamed shishito peppers, mashed potatoes \ 38

Manchester Farms Quail

mole, charred cabbage, pepitas, cotija \ 31

Double Double

house grind, american cheese, T&T sauce, sliced dill pickles,
shredded iceberg, fries \ 19 - add bacon \$2

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