The Tuck and Table

Making Memories at the Table

APPETIZERS

Crab Cakes — $19.00
Micro greens, arugula, and Cajun Remoulade

Lollipop Buffalo Chicken Wings — $18.00
Buffalo sauce, creamy blue cheese, shredded celery

Fried Crawfish Tails — $16.00
Fried in blue cornmeal, Cajun Remoulade

Trout Dip — $15.00
Fried saltine crackers, pita bread, celery, and carrots

Pimento Cheese Dip — $12.00
Fried saltine crackers, grilled pita, celery, carrots

Fried Green Tomatoes — $9.00
Sautéed spinach, roasted red pepper coulis

SALADS

Add chicken $7 · Add shrimp $9

Cobb — $15.00
Mixed greens, tommy toe tomatoes, bacon, hard-boiled eggs, avocado, blue cheese crumbles, fried onions, red onion

Beet & Goat Cheese — $14.00
Mixed greens, roasted beets, crumbled goat cheese, grilled onions, walnuts, balsamic vinaigrette

Caesar — $12.00
Baby romaine, shaved Parmesan, croutons, creamy Caesar dressing

House — $12.00
Mixed greens, tommy toe tomatoes, cucumber, carrots, red onion

Homemade dressings: buttermilk ranch, honey mustard, balsamic vinaigrette, mandarin orange vinaigrette, blue cheese, chili lime

SIGNATURE

Steak Frites — $42.00
10 oz flatiron steak, blue cheese butter, bordelaise, side salad, garlic parmesan fries. Upgrade to 12oz. NY Strip $8

Crab Stuffed Trout — $34.00
Smashed new potatoes, grilled broccolini, lemon thyme beurre blanc

Shrimp and Grits — $32.00
Gulf shrimp, andouille sausage, tomato sherry sauce, smoked gouda cheddar grits

Pork Chop — $32.00
14 oz bone-in pork chop, smoked gouda grits, grilled broccolini, blackberry bourbon jus

Bourbon Chicken — $28.00
Grilled blackened chicken, andouille sausage, penne pasta, Tabasco bourbon cream sauce

Wild Mushroom Pasta — $26.00
Penne pasta, local wild mushrooms, garlic, onions, white wine, cream, aged Parmesan, fresh herbs

Catfish Platter — $24.00
Blue cornmeal fried catfish, fries, slaw, hushpuppies, Cajun Remoulade

A LA CARTE

Daily Steak Special	**MKT**
12oz NY Strip	**$48.00**
Whole Braised Chicken	**$38.00**

SIDES

Mac & Cheese	**$10.00**
Mashed Potatoes	**$10.00**
Grilled Brussels Sprouts	**$10.00**
Smashed New Potatoes	**$10.00**
Grilled Broccolini	**$10.00**
Smoked Gouda Grits	**$10.00**
Hush Puppies	**$4.00 / $6.00**

$4.00 upcharge for shared plates · 3% service charge on credit cards · 20% gratuity on parties of 6 or more

Please inform your server about any allergies. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

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FAMILY STYLE

$62 · Feeds 2-4 — comes with soup or salad, no take-out

Turkey & Dressing
Tuesday — Dinner rolls, soup or salad, mashed potatoes, green beans

Meatloaf
Wednesday — Dinner rolls, soup or salad, mashed potatoes, green beans

Steak Tips
Thursday — Dinner rolls, soup or salad, mashed potatoes, green beans

Fish Fry
Friday — Dinner rolls, soup or salad, fries, hushpuppies, slaw

BURGERS

8 oz dry aged Halpern's Angus tri-blend. Add bacon $4, pimento $2, blue cheese crumble $2

T & T Special — **$22.00**
Choice of American, cheddar, or Swiss, tomato, hot pepper bacon jam

Classic — **$22.00**
Choice of American, cheddar, or Swiss, lettuce, tomato, pickles, onions, mayo

Portobello Vegetarian — **$16.00**
Grilled portobello mushroom, arugula, roasted red peppers, goat cheese, balsamic vinaigrette

Add a patty $6.00

KIDS

12 and under · Choice of fries, homemade chips, or mandarin oranges

Chicken Tenders	**$10.00**
Hamburger	**$10.00**
Cheeseburger	**$10.00**
Corn Dog Bites	**$10.00**
Kraft Mac & Cheese	**$9.00**

DESSERT

Chocolate Lava Cake — **$14.00**
With vanilla ice cream

Banana Pudding	**$12.00**
Chocolate Bread Pudding	**$12.00**
Mixed Berry Shortcake	**$9.00**

Seasonal berries

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