

T & B BRUNCH MENU

Served Saturday & Sunday until 4:30PM

SHRIMP and GRITS

Eight Fried or Grilled Shrimp served over
Creamy Cheese Grits

17

CHICKEN and WAFFLES

Cinnamon Toast Crunch or Vanilla Flavored Waffles
served with Hand Dipped Chicken Tenders

14

SWEET HAWAIIAN FRENCH TOAST

T&B's spin on French Toast. Served with your choice of
Maple Syrup and Powdered Sugar or Lemon Crème and
Strawberry Glaze

12

BREAKFAST SKILLET

T& B Breakfast Potatoes served with Eggs made to order,
Cheese and your choice of Bacon or Turkey Sausage.
Served with a side of Creamy Cheese Grits.

13

SALMON and GRITS

Blackened Salmon served over Creamy Cheese Grits

18

T& B BREAKFAST SANDWICH

Bacon, Scrambled Egg & Cheese Sandwich. Served with a
side of Breakfast Potatoes.

13

SAUSAGE and EGG SLIDERS

Turkey Sausage and Egg Sliders served with a side of
Breakfast Potatoes

12

FRIED LOBSTER and CRAB CLUSTER

Deep-fried Golden Brown Lobster Tail and Crab Cluster
served over Creamy Cheese Grits

35

STEAK and EGGS

6oz Ribeye Steak served with Scrambled Eggs and
Breakfast Potatoes

22



CLASSIC MIMOSAS

Prosecco

served with choice of
Orange, Pineapple, Cranberry or Mango Juice

8

Available by the Bottle with
Carafe of Juice

40

MIMOSA TOWER

88oz. Tower

filled with Prosecco and your choice of
Orange, Pineapple, Cranberry or Mango Juice

60

BRUNCH LIBATIONS

9

Brunch Punch

Prosecco, Chambord & Raspberry Liqueur

Mermaid Mimosa

Prosecco, Melon Liqueur & Pineapple Juice

Pin Up Girl

Prosecco topped with a splash of
St. Germain

Malibu Mimosa

Prosecco, Malibu Rum & Pineapple Juice

Peach Bellini

Prosecco & Peach Nectar

Rise & Grind

Vanilla Vodka, Pineapple Juice & Grenadine

Tequila Sunrise

Tequila, Orange Juice & Grenadine

Crown Apple Mimosa

Crown Apple, Prosecco & Apple Juice

BAR BITES

Wings **13**
Eight Wings served Naked or Sauced (Hot Honey – Classic BBQ – Jamaican Jerk – Mild – T&B's Garlic Parmesan – Lemon Pepper – Carolina Gold). Add ½ order for \$5. All flats \$1.

Loaded Cheese Fries **10**
Crispy Fries topped with Melted Cheese, Cheddar Jack Cheese, Bacon and Scallions

Fried Pickles **8**
Tangy Dill Pickles dipped in a flavorful batter and fried til crispy golden brown

Chips & Queso **9**
House-made Tortilla Chips served with warm and creamy Queso

EGG ROLLS

Seafood Egg Rolls **12**
Crispy Egg Rolls stuffed with Shrimp, Salmon & Cream Cheese. Drizzled with Sweet -N- Sour Sauce.

Philly Cheesesteak Egg Rolls **11**
Crispy Egg Rolls stuffed with Shaved Beef and Provolone Cheese. Served with T&B Sauce

Chicken Bacon Ranch Egg Rolls **11**
Crispy Egg Rolls stuffed with Chicken, Bacon and Provolone Cheese. Drizzled with House-made Ranch.

Pepperoni Pizza Egg Rolls **11**
Crispy Egg Rolls stuffed with Mozzarella Cheese and Pepperonis. Served with Marinara Sauce.



SALADS

House Salad **10**
Mixed Greens, Cucumbers, Red Onion, Diced Tomatoes, Shredded Cheddar, Garlic Croutons and Shredded Carrots with choice of Dressing

Classic Caesar Salad **10**
Chopped Romaine, Grated Parmesan Cheese, Garlic Croutons tossed in Caesar Dressing

Add Chicken \$6, Shrimp \$7, Salmon or Steak \$8
Balsamic Vinaigrette, Blue Cheese, Caesar, Ranch Dressing

SIDES

Bacon **4**

Turkey Sausage **4**

Scrambled Eggs **4**

Tipsy Fruit **4**
Fresh Fruit soaked in Sparkling Moscato

Creamy Cheese Grits **4**

Breakfast Potatoes **4**

Side Salad **5**
House or Caesar

Brussel Sprouts **5**
Sauteed Brussel Sprouts sprinkled with Bacon and Balsamic Glaze

Sweet Potato Tots **4**
Crispy Sweet Tots with Caramel Glaze and Powdered Sugar

MAIN MENU ITEMS

Fried Shrimp Basket

15

Eight Jumbo Shrimp battered and fried. Served with French Fries and Honey Mustard.

Chicken Tenders

14

Hand Breaded Chicken Tenders served with French Fries and Cocktail Sauce for dipping

Buffalo Chicken Sandwich

13

Grilled or Fried Chicken Breast tossed in Buffalo Sauce, topped with Bleu Cheese on a Brioche Bun. Served with French Fries.

Fried Lobster Tails

33

Two Deep-fried Golden Brown Lobster Tails served with French Fries

Lobster Tails and Shrimp

32

One Deep-fried Golden Brown Lobster Tail and eight Jumbo Fried Shrimp. Served with French Fries.

Fried Salmon Bites and Fries

16

Deep Fried Salmon Bites served with French Fries and T&B Sauce

Mac-N-Cheese Skillet

14

Creamy Mac-N-Cheese skillet. Add Grilled or Fried Chicken \$6, Grilled or Fried Shrimp \$7, Salmon or Steak \$8 or a or Fried Lobster Tail for \$13.

Pineapple Fried Rice

15

Fresh Pineapple Bowl filled with Fried Rice. Add Grilled or Fried Chicken \$6, Grilled or Fried Shrimp \$7, Salmon or Steak \$8 or a Fried Lobster Tail for \$13.

Fettucine Alfredo

12

Fettuccine Pasta topped with Creamy Alfredo Sauce. Add Grilled or Fried Chicken \$6, Grilled or Fried Shrimp for \$7, Salmon or Steak \$8 or a Fried Lobster Tail \$13



SWEET TREATS

Boozy Cupcakes

6

The Chocolate Craving – For those “Give me chocolate and you can live” days. This decadent, rich Chocolate Cupcake is full of flavor. **Make it Boozy** – pair it with a Godiva Chocolate Liqueur pipette for \$2!

The Velvet Flame – Soft and fluffy Red Velvet Cupcake set off with a delicious cream cheese frosting. **Make it Boozy** – pair it with a Baileys Irish Cream pipette for \$2!

Sassy Strawberry – This Strawberry Cupcake is the very definition of Sassy! It’s lively, bold, and full of spirit. **Make it Boozy** – pair it with a Smirnoff Vanilla Vodka pipette for \$2!

Pineapple Pinnacle – This cupcake stands at the top of its game!!! No more climbing and striving – it IS the top – of delicious pineapple flavor! **Make it Boozy** – pair it with a Pineapple Cîroc pipette for \$2!

Oreo Cheesecake

7

Creamy Oreo Cheesecake drizzled with a rich and creamy Milk Chocolate Sauce

BOOZ MENU

SPECIALTY COCKTAILS \$12

Pour Decisions

Known to make Pour Decisions? Our amazing blend of Courvoisier, Chambord, Sour Mix and Passion Fruit is sure to help!

Fine Line

Didn't have a chance to get a fine line from one of our Tattoo Artist? Then we've got you covered! Jose Cuervo, Courvoisier, Chambord, Sour Mix and Blackberry Syrup

QC Breeze

This signature cocktail will definitely leave you feeling breezy! Jose Cuervo, Malibu, White Cacao, Sour Mix, Blue Curacao and Pineapple Juice

Booz Punch

Booz may not be the answer, but it sure helps you forget the question! Appleton Rum, Triple Sec, Amaretto, Sour Mix, Pineapple, Strawberry & Mango Juice with a splash of Sprite

Mystic Melon Smash

This mystical drink will definitely take you to your happy place! Malibu Rum, Melon & Banana Liqueur, Sour Mix and Pineapple Juice

Island Dream

In need of a vacation? Let this cocktail take you away! Cîroc Coconut, Pineapple Juice, Grenadine, and St. Germaine

Jolly Rancher

Best way to describe this is Sweet and Juicy! Crown Royal with Peach Schnapps and Cranberry Juice

Guilty Pleasures

So Good you'll have guilt about ordering a second or third! Tito's, Baileys Irish Cream, and a drizzle of Chocolate

Geisha Girl

Inspired by our very own Geisha Girls. This refreshing cocktail made with Mango Ciroc, Mango Nectar and Fresh Mint is sure to keep you entertained!

Cover Up

T&B's twist on a Supreme Margarita, made with 1800 and a float of Grand Marnier

Yellow Dragon

If you like Good Fortune this cocktail is for you! Tito's Vodka, Malibu Rum, Triple Sec and Pineapple Juice

Strawberri-tini

No explanation needed! Cîroc VS, Grand Marnier, Strawberry Puree & Sour Mix.

BEER

Bold Rock Apple Cider	4
Blue Moon	6
Bud Light	4
Budweiser	4
Corona Extra	5
Corona Light	5
Guinness	6
Heineken	5
Michelob Ultra	4
Miller Lite	4
Modelo	4
Catawba White Zombie IPA	6
Wicked Weed Pernicious IPA	6

WINE

	Glass
PINOT GRIGIO – Wine Stream	7
CABERNET SAUVIGNON – Wine Stream	7
PROSECCO – Wine Stream	7

BUBBLES

	Glass/Bottle
PROSECCO	32
LUC BELAIRE ROSE	100
LUC BELAIRE GOLD	125
LUC BELAIRE LUXE ROSE	150
LUC BELAIRE RARE LUXE	175
LUC BELAIRE BLEU	200
MOET & CHANDON NECTAR IMPERIAL	200
ACE OF SPADES	600

