



Brunch Served Daily until 4:30PM

SHRIMP and GRITS
Eight Fried or Grilled Shrimp served over Creamy Cheese Grits with a Cajun Cream Sauce
20

CHICKEN and WAFFLES
Cinnamon Toast Crunch, Cookies & Cream, Vanilla, or Sweet Potato Flavored Waffles served with Hand Dipped Chicken Tenders
18

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.
15

BREAKFAST SKILLET
Seasoned Breakfast Potatoes served with scrambled Eggs, Cheese and your choice of Bacon or Turkey Sausage.
Served with a side of Creamy Cheese Grits.
14

SALMON and GRITS
Blackened Salmon served over Creamy Cheese Grits with a Cajun Cream Sauce
21

LEMON CAKE PANCAKES
Two Lemon Cake Pancakes filled with fresh strawberries or blueberries. Served with Four Wings & Maple Syrup.
18

LAMB CHOPS and EGGS
Three French cut Lamb Chops grilled to order with two eggs, over easy or medium. Served with seasoned Breakfast Potatoes.
30

FRIED LOBSTER and CRAB CLUSTER
Deep-fried Golden Brown Lobster Tail and Crab Cluster served over Creamy Cheese Grits
35

STEAK and EGGS
8oz Ribeye Steak served with Scrambled Eggs and Breakfast Potatoes
22

OXTAILS and GRITS
Slow-cooked braised Oxtails in a rich T&B Gravy served over Creamy Cheese Grits
29

HOMESTYLE BREAKFAST FLATBREAD
Fluffy scrambled eggs and melted cheese, with your choice of Bacon or Turkey Sausage.
14



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
80

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

Cotton Candy Champagne
Prosecco, Grape Pearls & Cotton Candy

Cinnamon Toast Crunch Shot
Baileys, Fireball, Cinnamon Sugar Rim & Whipped Cream

BAR BITES

Wings13

Eight Wings served Naked or Sauced (Hot Honey – Classic BBQ – Jamaican Jerk – Mild – T&B’s Garlic Parmesan – Lemon Pepper – Carolina Gold – Teriyaki – Hennessy Gold). Add ½ order for \$6. All flats \$4.

Loaded Cheese Fries10

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

Fried Pickles8

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

Chips & Queso9

Tortilla Chips served with warm and creamy Queso

Seafood Egg Rolls14

Crispy Egg Rolls stuffed with Shrimp, Salmon, and Cream Cheese. Drizzled with Sweet -N- Sour Sauce.

Philly Cheesesteak Egg Rolls13

Crispy Egg Rolls stuffed with Shaved Beef and Mozzarella Cheese. Served with our famous T&B Sauce.

Fried Grits15

Golden crusted grit fritters filled with creamy cheese grits, melted cheese, scrambled eggs and your choice of Bacon or Turkey Sausage Breadcrumbs and deep fried to perfection. Lightly drizzled with Cajun Cream Sauce.



SALADS

House Salad11

Mixed Greens, Cucumbers, Red Onion, Diced Tomatoes and Garlic Croutons with choice of Dressing

Classic Caesar Salad11

Chopped Romaine, Grated Parmesan Cheese, Garlic Croutons tossed in Caesar Dressing

Fiesta Salad14

Mixed Greens, Diced Tomatoes, Onions, Shredded Cheese, Avocado, Corn & Tortilla Chips. Served with Avocado Ranch Dressing

Cobb Salad14

Chopped Romaine, Mixed Greens, Boiled Eggs, Craisins, Diced Tomatoes, Cucumbers and Garlic Croutons with choice of Dressing

Add Chicken \$7, Shrimp \$8, Salmon or Steak \$9
Balsamic Vinaigrette, Blue Cheese, Caesar, Ranch Dressing



SIDES

Bacon5

Turkey Sausage5

Scrambled Eggs5

Creamy Cheese Grits5

Breakfast Potatoes5

Side Salad5

House or Caesar

Brussel Sprouts5

Flash fried Brussel Sprouts sprinkled with Bacon and Balsamic Glaze

Hand Cut Fries5

Sweet Potato Tots5

Crispy Sweet Tots with Caramel Glaze and Powdered Sugar

MAIN MENU

Fried Shrimp Basket <i>Eight Jumbo Shrimp battered and fried. Served with French Fries and Cocktail Sauce.</i>	16	Chicken Tenders <i>Hand Breaded Chicken Tenders served with French Fries and Honey Mustard</i>	16
Fettucine Alfredo <i>Fettuccine Pasta topped with Creamy Alfredo Sauce. Add Grilled or Fried Chicken \$7, Grilled or Fried Shrimp for \$8, Salmon or or Steak \$9 or a Fried Lobster Tail for \$13.</i>	15	Fried Lobster Tails <i>Two Deep-fried Golden Brown Lobster Tails served with French Fries.</i>	34
Lobster Tail and Shrimp <i>One Deep-fried Golden Brown Lobster Tail and eight Jumbo Fried Shrimp. Served with French Fries.</i>	33	Fried Salmon Bites and Fries <i>Deep Fried Salmon Bites served with French Fries and our famous T&B Sauce</i>	20
Mac-N-Cheese Skillet <i>Creamy Mac-N-Cheese served in a cast iron skillet. Add Grilled or Fried Chicken \$7, Grilled or Fried Shrimp \$8, Salmon or Steak \$9 or a or Fried Lobster Tail for \$13.</i>	14	Pineapple Fried Rice <i>Fresh Pineapple Bowl filled with Fried Rice. Add Grilled or Fried Chicken \$7, Grilled or Fried Shrimp \$8, Salmon or Steak \$9 or a Fried Lobster Tail for \$13.</i>	16



SWEET TREATS

Oreo Cheesecake <i>Creamy Oreo Cheesecake in a chocolate cookie crust drizzled with more Oreos and a rich Chocolate glaze.</i>	7
Strawberry Cheesecake <i>Layers of traditional New York cheesecake in a graham cracker crumb, yellow short cake, strawberry jam, and strawberry mousse finished with a light strawberry glaze and graham crunch.</i>	7
Fried Oreos <i>5 Deep Fried Oreos drizzled with sweet cream and cookie crumbles. Add a scoop of vanilla ice cream for \$2.</i>	8

Prices listed and advertised reflect cash payment. Card payments are subject to a 3.99% fee. 18% Gratuity automatically applied for Parties of 6 or more.

BOOZ MENU

SPECIALTY COCKTAILS

Pour Decisions **\$14**
Known to make Pour Decisions? Our amazing blend of Courvoisier, Chambord, Sour Mix and Passion Fruit is sure to help!

Fine Line **\$12**
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 **\$13**
This signature cocktail will definitely leave you feeling breezy! Jose Cuervo, Malibu, White Cacao, Sour Mix, Blue Curacao, and Pineapple Juice

Black Stallion Margarita **\$17**
Patron Silver shaken with Blackberry and Sour Mix. Smooth on the sip, bold on the finish – this stallion doesn't play!

Booz Punch **\$12**
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 **\$12**
This mystical drink will take you to your happy place! Malibu Rum, Melon & Banana Liqueur, Sour Mix and Pineapple Juice

Island Dream **\$13**
In need of a vacation? Let this cocktail take you away! Cîroc Coconut, Pineapple Juice, Grenadine, and St. Germaine

Espresso Martini **\$18**
Patron Reposado, Bailey's, and Kahlua. This irresistible martini keeps the party going long after the last call!

Jolly Rancher **\$13**
Best way to describe this is Sweet and Juicy! Crown Royal with Peach Schnapps and Cranberry Juice

Guilty Pleasures **\$12**
So Good you'll have guilt about ordering a second or third! Tito's, Bailey's Irish Cream, and a drizzle of Chocolate

Geisha Girl **\$12**
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 **\$14**
T&B's twist on a Supreme Margarita, made with 1800 and a float of Grand Marnier

Yellow Dragon **\$12**
If you like Good Fortune this cocktail is for you! Tito's Vodka, Malibu Rum, Triple Sec and Pineapple Juice

Strawberri-tini **\$14**
No explanation needed! Cîroc VS, Grand Marnier, Strawberry Puree & Sour Mix

If I D'USSE So Myself **\$13**
So Smooth it compliments itself. D'USSE Cognac with a splash of triple sec and a soft sour finish.

Spicy Mango-Rita **\$17**
Sweet Mango, Smooth Patron, Spicy Finish. Sip carefully – she bites!

BEER

BOLD ROCK APPLE CIDER	4
BLUE MOON	6
BUD LIGHT	4
CORONA EXTRA	5
HEINEKEN	5
MICHELOB ULTRA	4
MODELO	4
WICKED WEED PERNICIOUS IPA	6

WINE & CHAMPAGNE

	Glass/Bottle
CABERNET SAUVIGNON	7/32
MANGO MOSCATO	9/39
MOSCATO	8/36
PINOT GRIGIO	7/32
PROSECCO	8/36

BUBBLES BY THE BOTTLE

LUC BELAIRE ROSE	100
LUC BELAIRE GOLD	125
LUC BELAIRE LUXE ROSE	150
LUC BELAIRE RARE LUXE	175
MOET & CHANDON NECTAR IMPERIAL	200
ACE OF SPADES	600

THE SOCIAL CLUB

Classy yet Fun, Designed for Group Indulgence!

MIMOSA TOWER	80
Choice of OJ, Pineapple, Cranberry or Mango	
MARGARITA TOWER	100
Choice of Classic, Mango, Strawberry, or Peach	
PATRON TREE	75
Why pick one when you can have them all? A branching tree that includes 4 Specialty Patron Cocktails ready for your crew to sip and conquer. Warning: may cause serious squad envy.	
SHOTS ON SHOTS ON SHOTS	50
A line up of our favorite shots – perfect for sharing (or daring). Grab the tray and let the fun begin! Includes six shots - choose from Lemon Drop, Green Tea, or Washington Apple!	

