

Welcome to *T's* Summer!

New England at its Best...

Our Summer Specialties menu is filled w/ New England flavors,
cage-free eggs + locally sourced ingredients!

STARTER.....

OR
SIDE!

Cinnamon Sugar Dough Babies

A sweet side of mini dough pillows served w/ warm maple syrup for dipping. ~ 5.79

T's Smoky Bacon + Cheddar Cheese Grits

White hominy grits, smoked bacon + cheddar cheese. ~ 6.79

New England Chowder*

A heaping crock of authentic New England clam chowder made with an abundance of clam meat, sweet-cream butter clam broth + potatoes. ~ 6.99

*available from 10:30 am

★ ENTRÉES ★

Served All Day. Every Day.

Jumbo Lump Crab

Two Ways

CRAB CAKE CLUB SANDWICH

Our jumbo lump crab cake w/ hickory-smoked bacon, romaine lettuce + tomato on a butter-toasted brioche bun + served w/ New England coleslaw, lemon tartar sauce + beer-battered onion rings. ~ 14.99

CRAB CAKE BENEDICT

Chunky grilled lump crab cakes topped w/ two perfectly poached eggs + dill hollandaise sauce w/ side of New England coleslaw. ~ 14.79



CHICKEN COBB SALAD

Chopped romaine, roasted chicken, a fire roasted corn, poblano pepper + onion mix w/ cherry tomatoes, diced avocado, smoked bacon, hard boiled egg, scallions + bleu cheese crumbles served w/ avocado ranch dressing. ~ 14.95

T's PEACHY KEEN WAFFLER

Hand-crafted Belgian waffle w/ butter-grilled peaches, a cobbler of cinnamon brown sugar + pecans w/ warm maple syrup. ~ 12.29

CHICKEN QUESADILLA

Flour tortillas grilled + filled w/ savory chicken + a mix of roasted corn, poblano chili peppers + onions w/ scrambled eggs + cheddar cheese + served w/ chili-lime sauce + tomatillo salsa verde on the side. ~ 13.59

T's SUMMER OMELETT

A T's only specialty egg sandwich featuring a tri-folded egg pocket w/ a roasted corn, poblano pepper + onion mix tossed in enchilada chili-lime sauce, topped w/ cheddar cheese + hickory smoked bacon + served on a butter-toasted brioche roll w/ salsa verde + crispy home fries on the side. ~ 12.95 *** As a full-plated omelet ~ 13.95

Craft

COCKTAIL SELECTION

T's features a "select" craft cocktail menu specializing in Brunch for Eat-in or Take-out!

All Day. Every Day.

SPARKLING PROSECCO ~ 8.59

PEAR BELLINI

Prosecco, pear purée ~ 8.99

T's AUTHENTIC MIMOSA

Prosecco, fresh-squeezed orange juice, cranberry juice or lemonade ~ 8.99

SUNFLOWER MIMOSA

Prosecco, elderflower liqueur, fresh-squeezed orange juice ~ 9.99

MORNING BUZZ

Sons of Liberty Battle Cry Whiskey, cold brew coffee, maple syrup ~ 10.59

BAILEY'S COLD BREW COFFEE

Jameson's Irish Whiskey, cold brew coffee, Bailey's float, whipped cream ~ 10.89

HOUSE BLOODY MARY

Sons of Liberty Loyal 9 Vodka or Battle Cry Whiskey, tomato juice, lime, horseradish, pickle jus, celery garnish ~ 9.99

CAJUN BACON BLOODY MARY

Sons of Liberty Loyal 9 Vodka or Battle Cry Whiskey, tomato juice, lime, horseradish, pickle jus, celery garnish + bacon strip w/ a Cajun rim ~ 10.99

*Summer
Specialties*

LAVENDER HILL MIMOSA

Prosecco + lavender lemonade ~ 9.99

LAVENDER LEMONADE COCKTAIL

Loyal 9 Vodka + lavender lemonade take summer to a refreshing new level! ~ 10.29

*** Mocktail ~ 4.95

T's TWISTED ORANGE

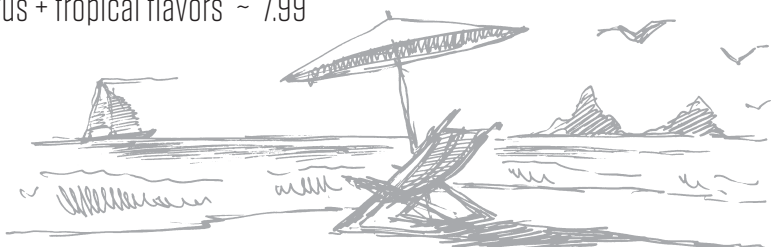
Loyal 9 Vodka + fresh-squeezed orange juice ~ 10.29

LOYAL LAVENDER COLD BREW

Our signature cold brew coffee w/ Loyal 9 Vodka, Baileys float + a lavender swirl ~ 10.89

THIMBLE ISLAND SEA MIST

New England hazy IPA brimming with mosaic + amirillo hops, giving an abundance of bright citrus + tropical flavors ~ 7.99



TsRESTAURANTRI.COM

Get In Line ~ Order Online: Curbside Takeout + Delivery ~ Make a Reservation

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.