



- APPETIZERS -

TWICE BAKED POTATO BITES \$11

crunchy, fried nuggets filled with potato, cheddar cheese, bacon, and green onion served with chive sour cream

SOUTHERN POUTINE \$12

thick-cut potato wedges topped with cheese curds then smothered with a hearty chicken and sausage gumbo

CANDIED BACON DEVILED EGGS \$8

traditional deviled eggs topped with house-made candied bacon

MIMI'S JALAPEÑO CORNBREAD \$10

spicy, cheesy cornbread served with a sweet whipped honey butter

BURNTENDS CHEESE PLATE \$14

5-hour smoked pork belly burnt ends, paired with cubed cheeses, pepperoncini peppers, and dill pickle spears, served with a house-made bbq sauce

COUNTRY CAVIAR \$9

corn, black-eyed peas, tomatoes, bell peppers, onions, and cilantro tossed in a lime vinaigrette served with tortilla chips

FRICKLE SPEARS \$9

hand-battered and deep fried pickle spears, served with a side of horseradish ranch

- TKT SIGNATURE SALADS -

CAESAR SALAD \$11

fresh whole romaine leaves tossed together with a house-blended caesar dressing topped with croutons and parmesan cheese

SOUTHERN CHOP \$14

chopped romaine and iceberg mixed with fire-roasted corn, sunflower seeds, bell peppers, candied bacon, and gorgonzola cheese, with a lemon horseradish vinaigrette

CANDIED BACON WEDGE \$13

a wedge of iceberg lettuce served with tomatoes, candied bacon, and a chunky gorgonzola ranch garnished with cracked pink peppercorns

BLT SALAD \$11

iceberg lettuce, bacon, and tomato served with a charred scallion ranch

-ADD A PROTEIN- GRILLED, BLACKENED, OR FRIED

CATFISH \$12 CHICKEN TENDERS \$7 SHRIMP \$7

items may be raw or undercooked. consuming raw or under cooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness, especially if you have certain conditions.



- SANDWICHES -

SERVED WITH POTATO WEDGES

HOT CHICKEN SLIDERS

\$14

three sweet bread sliders with hand-battered chicken tenders dipped in house hot sauce served with charred scallion ranch

FRIED CATFISH SLIDERS

\$16

three sweet bread sliders served with fresh, fried local catfish topped with lettuce, tomato, and a house-made tartar sauce
*grilled, blackened, or fried

CRAWFISH ROLL

\$17

chilled Louisiana crawfish tails mixed with mayonnaise, Old Bay, celery, green onion, and lemon juice, served on a brioche hoagie

TKT BURGER

\$16

brisket, short rib, and chuck freshly ground into a 6oz patty topped with thick-cut bacon, mozzarella cheese, lettuce, tomato, and onion, served with a green onion and garlic aioli on a brioche bun

DEBRIS SAMMICH

\$14

braised beef sandwich served on a hoagie roll and topped with mozzarella cheese and served with au jus

- ENTREES -

ADD A SIGNATURE SIDE SALAD TO YOUR ENTREE: \$6

SHRIMP & GRITS

\$19

five blackened jumbo shrimp served over a deep-fried cheesy grit cake with an Andouille sausage creole gravy

CRAWFISH LASAGNA

\$19

lasagna layered with crawfish, peppers, onions, ricotta cheese, creamy cajun sauce and topped with mozzarella cheese

FRESH LOCAL CATFISH

\$19

a half-pound filet that can be prepared fried, grilled, or blackened, served with a jalapeño cornbread muffin, truffle garlic potato wedges, and a house-made tartar sauce

SMOKED CHICKEN BREAST

\$16

smoked, bone-in chicken breast with a sweet and spicy glaze, served with collard greens and truffle garlic potato wedges

SMOKED MEATLOAF

\$21

hickory smoked meatloaf topped with a brown gravy, served with garlic mashed potatoes and collard greens

PORTERHOUSE CHOP

\$22

a 16oz, bone-in honey garlic pork chop served with broccolini and garlic mashed potatoes

RIBEYE

\$38

a 16oz thick-cut, 38-day-aged Prime ribeye served with broccolini and truffle garlic potato wedges

FILET

\$36

an 8oz. center cut filet served with broccolini and garlic mashed potatoes

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- SIDES -

\$7

MIMI'S JALAPEÑO CORNBREAD

a slice of spicy, cheesy cornbread with a sweet whipped honey butter

BROCCOLINI

broccoli sautéed with butter and garlic.

GARLIC MASHED POTATOES

russet potatoes mashed with garlic and butter

GARLIC PARMESAN TRUFFLE WEDGES

thick cut potato wedges tossed with truffle oil, garlic, and parmesan cheese

COLLARD GREENS

clipped and cleaned southern greens

CUP OF GUMBO

Thick and hearty, traditional chicken and sausage gumbo

- KIDS -

includes a drink, potato wedges, and a hand-spun cotton candy; pink or blue

BURGER

\$10

brisket, short rib, and chuck freshly ground into a small, kid-size patty and topped with mozzarella cheese

CATFISH NUGGETS

\$10

fresh fried local catfish nuggets

CHICKEN TENDERS

\$10

hand-battered chicken tenders

MEATLOAF

\$10

hickory smoked meatloaf

FRIED SHRIMP

\$10

three jumbo hand-battered shrimp

- DESSERTS -

SOUTHERN BREAD PUDDING

\$10

southern bread pudding served with homemade egg custard and a whiskey caramel drizzle

ICE CREAM SANDWICH

\$10

a scoop of vanilla bean ice cream sandwiched between fresh baked cookies
*ask your server for the daily cookie selections

FRIED PIE BITES

\$10

since these change, ask your server for the daily offerings

HAND-SPUN COTTON CANDY

\$5

pink or blue

- BEVERAGES -

\$3

COKE

COKE ZERO

SPRITE

DR. PEPPER

MUG ROOT BEER

LEMONADE

SWEET/UNSWEET TEA

COFFEE



- WINE LIST -

WHITE WINES

GLASS / BOTTLE

PASQUA Prosecco, Italy	9.00	34.00
SEAGLASS Pinot Grigio, California	9.00	34.00
STOLLER Unoaked Chardonnay, Oregon	11.00	42.00
ESTANCIA Chardonnay, California	9.00	34.00
JOEL GOTT Sauvignon Blanc, California	10.00	38.00
SUTTER HOME White Zinfandel, California	8.00	30.00

RED WINES

GLASS / BOTTLE

MARK WEST Pinot Noir, California	9.00	34.00
MENAGE A TROIS Merlot, California	10.00	38.00
FRANCISCAN Cabernet Sauvignon, California	11.00	42.00
QUEST Red Blend, Paso Robles	10.00	38.00
ZOLO Malbec, Argentina	10.00	38.00

TKT SANGRIA

MADE IN-HOUSE \$9.00 BY THE GLASS

CHOICE OF:

RED: Made with Stoli Blueberi Vodka

WHITE: Made with Stoli Peach Vodka

ROSÉ: Made with Stoli Strasberi Vodka



- BEER -

Angry Orchard (16oz)	6.50
Blue Moon	5.50
Coors Light	4.00
Miller Light	4.00
Mighty Swell Seltzer (12oz) <small>(ask server for flavor availability)</small>	5.50
Bud Light	4.00
Corona	5.50
Crosstown Vision Board Sour	5.50
Ghost River Gold	5.50
Michelob Ultra	4.00
Wiseacre Ananda	5.50
O'Doul's (non-alcoholic)	4.00

ON DRAUGHT

ask your server for our local craft brew selection	7.00
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Monday	CLOSED
Tuesday	11a-9p
Wednesday	11a-9p
Thursday	11a-9p
Friday	11a-9p
Saturday	11a-9p
Sunday	11a-8p