

START

Waffle-Cut Potato Chips 🌿

cotija cheese, caramelized onion dip ≈ 7

Pimento Cheese Hush Puppies

honey butter, pimento cheese ≈ 12

Wood-Grilled Silver Bowl Wings ③

roadside hot sauce

OR tangy Alabama white ≈ 15

Fire-Roasted Whole Cauliflower ③

country captain tomato sauce, curry butter,
spiced nuts, greek yogurt ≈ 19

Burrata 🌿

arugula salad, aged balsamic, rustic bread ≈ 18

Tarvin Shrimp Toast

chili-lime butter, white wine,
garlic, rustic bread ≈ 20

Fire-Roasted Meatballs

tomato sauce, ricotta, parmesan,
parmesan grits, basil, rustic bread ≈ 18

PEI Mussels 🌿

creamy white wine lemon sauce,
pancetta, garlic, thyme, rustic bread ≈ 19

BOARDS

Backyard Smashburger* 🌿

two all beef patties, special sauce, lettuce...
tomato, onion, pickle, cheddar, fries ≈ 19

Shrimp & Chorizo Burger* 🌿

avocado, smoked gouda,
arugula, harissa aioli, fries ≈ 22

Triple Grind Steakhouse Burger* 🌿

short rib - chuck - brisket blend, fontina cheese,
roasted mushrooms, red onion, arugula,
bourbon bacon jam, dijon aioli, fries ≈ 22

Sunday Fried Chicken Sammy

lettuce, tomato, pickles,
sunday sauce, fries ≈ 17



Come as you are.

Ty's ROADSIDE welcomes you, and all adventurous souls, just as you are!

OPEN-FIRE GRILL

Wood-Grilled Half Chicken ③

parmesan grits, collard greens, chimichurri ≈ 26

Sliced Flat Iron Steak* ③

seasonal veg, roasted yukon gold, caramelized onions, aged balsamic ≈ 36

GrillWorks Ribeye* ③

usda prime, yukon gold mashed, grilled street corn, chimichurri ≈ mkt

Filet Mignon Steak Frites* ③

8 oz center cut, blue cheese butter, dijon aioli, fries ≈ 49

Local Fish-O-Day 🌿

orzo, edisto succotash, roasted fennel-tomato jam ≈ mkt

PLATES

Fire Roasted Veggie Bowl ③

seasonal veg, roasted yukon gold, garlicky chickpea purée ≈ 19

Seafood Fettuccine

pei mussels, tarvin shrimp, chili flakes, garlic, parmesan, lemon butter, rustic bread ≈ 29

Braised Short Rib 🌿

yukon gold mashed, roasted baby carrots, crispy shallots, red wine gravy ≈ 36

Chef Jon's Maryland Crab Cakes

lump crab, corn & basil puree, sweet & spicy remolaude,
roasted mushrooms, frisee salad ≈ mkt

Lowcountry Shrimp & Grits 🌿

grilled local tarvin shrimp, tasso ham, blistered tomatoes,
white wine lemon cream, black pepper biscuit ≈ 29

ROAD "SIDES"

③ Yukon Gold Mashed Potatoes ≈ 8 | 🌿 Fries ≈ 7 | Mixed Veg ≈ 10

③ Triple Cheese Mac ≈ 9 | ③ Edisto Succotash ≈ 9 | ③ Collard Greens ≈ 9

③ Parmesan Grits ≈ 8 | ③ Grilled Street Corn ≈ 7 | ③ Roasted Carrots ≈ 7

The Nod > Southern Trio: Collard Greens, Edisto Succotash, Parmesan Grits ≈ 20

GREENS

(salads available as whole or half)

Add Grilled Chicken Breast +6 | Local Shrimp +9

Kale & Chickpea ③

kale, chickpeas, lemon dressing, parmesan ≈ 13/8

The Caesar* 🌿

parmesan two ways, toasted bread crumbs ≈ 15/8

Add white anchovies +2

Ty's Chopped ③

romaine mix, salami, tomato,
chickpeas, pickled peppers, provolone,
parmesan, dijon oregano ≈ 18/10

Mixed Green Salad ③

greens, radicchio, frisee, cucumbers,
radishes, lemon oregano dressing ≈ 14/8

PIZZA

(Gluten-free cauliflower crust available +2)

The Classic Margherita

hand crushed san marzano tomato sauce, fresh mozz,
basil, olive oil, sea salt ≈ 17 Add prosciutto +3

OG Pepperoni

tomato sauce, mozz, loaded pepperoni ≈ 19

The Pig & The Bee

og pepperoni, ricotta, hot honey, basil ≈ 21

Roasted Mushroom White

wild mushrooms, roasted garlic,
ricotta, fontina, herbs ≈ 18

Shrimp & Pancetta

roasted garlic, ricotta, fontina,
arugula, chili flakes, parm ≈ 22

Spicy Soppressata Salami

tomato sauce, mozz,
crucolo cheese, roasted tomatoes ≈ 19

SWEET ENDING

Charley's Cinnamon & Sugar Churros

warm caramel, milk chocolate sauce ≈ 11

Apple Crisp

with vanilla ice cream, crème anglaise ≈ 12

The Brownie Sundae *(contains nuts)*

vanilla ice cream, caramel drizzle,
white chocolate pearls, heath bar crunch ≈ 12

Ice Cream

ask your server for today's flavors ≈ 7

③ gluten free item 🌿 gluten friendly item