



**SALADS:**

**\*Classic TBM Caesar Salad**

Romaine Lettuce, Parmesan Cheese, House-Made Croutons,  
and our Caesar Dressing Half \$5 / Whole \$9 (\*GF)

**Iceberg Wedge**

Crisp Iceberg Lettuce, Applewood Smoked Bacon, Tomatoes,  
and our Blue Cheese Dressing Half \$5.50 / Full \$10 (GF)

**TBM Autumn Salad**

Fall Mixed Greens tossed in a Lemon Poppyseed Dressing topped with  
Granny Smith Apples, Orange Supremes, Spiced Sunflower Seeds,  
Craisins, and Goat Cheese Half \$6 / Full \$11 (GF)

*Add Grilled Chicken \$4, Shrimp \$5, \*Salmon \$7, or \*Seared Tuna \$8*

(GF) Gluten Free / (\*GF) Gluten Free Option / (V) Vegetarian / \*\* Nuts

18% GRATUITY ADDED TO ALL PARTIES OF 6 OR MORE

1066 Killian Hill Road, Lilburn, GA 30047 - 770.696.4139 [www.tbmrestaurant.com](http://www.tbmrestaurant.com)

**STARTERS:**

**Pull Apart Garlic Bread**

Crisp Baguette Drizzled with Melted Butter and Sautéed Garlic \$3

**Soup de Jour** (ask server) \$9

**TBM Lump Crabcakes**—Fall Interpretation

Pan-seared Crabcakes, Herb Saladette with Lemon and Olive Oil  
Vinaigrette, Orange Supremes, and an Onion Jam \$14 (or \$7 each)

**\*Tuna Tataki**

Quick Seared Sesame-Crusted Tuna Loin  
with an Asian Slaw, Ponzu Sauce, and Wasabi \$11  
(\*GF - Gluten in Ponzu Sauce)

**Cast-Iron Roasted Sea Scallops**

with Fall Lentils and a Butternut Puree \$14 (GF)

**Stuffed Mushrooms**

with Locally Made Sausage and Parmesan \$9

**Flash-Fried Calamari**

with Marinated Red Peppers, Remoulade, and Marinara Sauce \$10

**Affettati Board:** Selection of Four Cured Meats \$19

**Artisanal Cheese Board:** 3 Selections with Seasonal Accompaniments \$11

**Affettati/Cheese Combo Board** (2 meats/ 2 cheeses) \$17

**\*ITEMS MARKED WITH AN ASTERISK \* MAY BE SERVED RAW OR UNDER-COOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

## MAINS:

**Grilled Chicken Paillard:** House Marinated Chicken, Roasted Fall Vegetable and Confit Shallots with a Cranberry *Gastrique* \$20 (GF)

**Crisp Skinned Scottish Salmon** with Navy Beans, Artichoke Hearts, Sautéed Mushrooms, and a Horseradish Cream Sauce \$22 (GF)

**Jagerschnitzel:** Thin and Crispy Fried Pork Loin smothered in a Creamy Mushroom Gravy served with Brussel Sprouts and Leeks \$18

**\*Grilled NY Strip Sirloin** with Roasted Fingerling Potatoes, Confit Shallots, Mushrooms prepared **Steak Diane** style with a Brandy Cream Pan Sauce or with a **Bordelaise Sauce** (a Red Wine Shallot Sauce) \$29 (GF) Extra Sauce \$2

**Lowcountry Shrimp and Grits:** Slow Cooked Grits, Mushrooms, and Bacon with a White Wine and Garlic Cream Sauce \$22 (GF)

**Cast-Iron Roasted Sea Scallops** over Artichoke Hearts, Leeks, and Mushrooms paired with a Butternut Puree \$28 (GF)

**TBM Pasta of the Week** (See Separate Menu or Ask Server)

**\*Chef's Seafood / Fish Selection of the Week** (See Separate Menu or Ask Server)

**\*TBM Burger Special of the Week** (See Separate Menu or Ask Server)

SPLIT PLATE CHARGE: \$2

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## SIDES:

Pommes Frites \$5 .....Creamy Grits \$5  
Roasted Fingerlings \$6...Roasted Fall Vegetables \$6  
Brussel Sprouts \$6.....Lentils \$6