



**SALADS:**

**\*Classic TBM Caesar Salad**

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

**TBM Winter Salad GF**

Kale and Frisée Salad with Poached Kumquats, Goat Cheese, and Cooked Shallots with a Winter Citrus Champagne Vinaigrette  
Half \$5.50 / Full \$10 GF

**Slow-Roasted Beet Salad GF (N)**

Winter Greens, Blue Cheese, Butternut Squash, and Toasted Pecans with a Creamy Red Wine Vinaigrette 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 / (N) 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

**French Onion Soup Gratinée (Large Cup) \$8**

**TBM Lump Crabcakes**

Pan-Seared Crabcakes with Pink Grapefruit, Pink Radishes, and a Brown Butter and Mustard Hollandaise \$14 (or \$7 each)

**\*Tuna Tataki**

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

**Cast-Iron Skillet Roasted Sea Scallops**

with French Lentils, Watercress, and Celery Root Cream \$14 (GF)

**Baked Sausage Stuffed Mushrooms**

with Locally Made Sausage and Parmesan \$9

**Flash-Fried Calamari**

with Marinated Red Peppers, Bagna Cauda Mayo, and Marinara Sauce \$10

**Spinach and Artichoke Dip**

Served Warm with Freshly Fried Tortilla Chips \$9 V

**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 UNDERCOOKED; 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:

**Chicken “Al Mattone”:** Roasted Bone-In Chicken Breast Cooked Under a Weight with Braised Thigh Meat, Spätzle, Butternut Squash, and Oyster Mushrooms with a Blood Orange Chicken *Jus* \$21 (\*GF)

**\*Double-Cut Berkshire Pork Chop** with Crispy Brussel Sprouts, Slow-Cooked Shallots, Caramelized Turnips, and a Pomegranate *Gastrique* Sauce \$25 (GF)

**Crisp Skin Scottish Salmon** with Wilted Kale, Acorn Squash, and Grilled Scallions, with a Horseradish Cream Sauce \$23 (GF)

**Pan-Roasted Halibut** with Israeli Couscous, Melted Leeks, and Sautéed Spinach, with an Earl Gray Tea *Beurre Blanc* \$27 (\*GF)

**\*Steak Diane:** Grilled NY Strip Sirloin with Roasted Fingerling Potatoes, Slow Roasted Shallots, Mushrooms, and a Brandy Cream Pan Sauce \$29 (GF)

**Braised Beef Short Rib** with a *Comté Parmentier*, Roasted Portabella Mushrooms, and Cipollini \$26

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

**Cast-Iron Roasted Sea Scallops** with French Lentils, Watercress, and a Celery Root Cream \$28 (GF)

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

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

**\*Burger Special** (See Separate Menu or Ask Server) **Impossible Burger** available on Request (v)

SPLIT PLATE CHARGE: \$2

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

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

## SIDES:

Pommes Frites \$5   Creamy Grits \$5  
Roasted Fingerlings \$6   Brussel Sprouts \$6