



SALADS:

***Classic TBM Caesar Salad**

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

Spring Fling Salad GF

Little Gem Lettuce, Watercress, and Belgian Endive with Hearts of Palm, Roasted Yellow Peppers, Tiny Tomatoes, Haricot Verts, and English Peas with Green Goddess Dressing Half \$5.50 / Full \$10 GF

Iceberg Wedge

Crisp Iceberg Lettuce, Applewood Smoked Bacon, Tomatoes, and our Blue Cheese Dressing 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

STARTERS:

Pull Apart Garlic Bread

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

“Cream” of Cauliflower and Celery Root

Toasted Sunflower Seeds, Roasted Cauliflower, and Slow Cooked Shallots \$9 V GF
(can be made vegan) or option to add a seared scallop + \$4

Burrata

Soft Filled Fresh Mozzarella Cheese with a Spring Basil Pesto (nut free) and Marinated Grape Tomatoes \$9 V GF

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:

Crispy Chicken *Milanesa* over a Roasted Eggplant, Chickpea, and Tahini Purée with Oven-Dried Tomatoes and a Baby Arugula Salad \$20

***Double-Cut Berkshire Pork Chop** and Crisp Braised Pork Belly, Cipollini Onions, Turnips, Mushrooms, with a Cheerwine and Amarena Cherry *Gastrique* \$24

Crisp Skin Scottish Salmon with a Spring Vegetable Ragoût and a Watercress and Vermouth Pan Sauce \$23 (GF)

Pan-Roasted North Carolina Trout Creamer Potatoes, Grilled Spring Onions, English Peas, and Bacon *Lardons* with a Caramelized Onion and Bourbon Butter Sauce \$22

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

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

SIDES:

Pommes Frites \$5 Creamy Grits \$5

Roasted Fingerlings \$6 Spring Vegetable Ragoût \$6

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