

# TBM DINNER MENU - Summer 2019



## SALADS:

### \*Classic TBM Caesar Salad

Romaine Lettuce, Parmesan Cheese, House-Made Croutons,  
and our Caesar Dressing Half \$6 / Full \$11

### Iceberg Wedge GF

Crisp Iceberg Lettuce, Applewood Smoked Bacon, Tomatoes,  
and our Blue Cheese Dressing Half \$6 / Full \$11

### Summer Peach Salad\*\* GF (N)

Field Greens, Honey-Seared Peaches, Feta Cheese, Caramelized Onions,  
Candied Pecans, and a Champagne Vinaigrette Half \$7 / Full \$12

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

Bitter Greens, Blue Cheese, and Toasted Pecans with a Creamy Red Wine  
Vinaigrette Half \$7 / Full \$12

### Caprese

Fresh Mozzarella, Heirloom Tomatoes, and Summer Basil with Olive Oil  
and a Spiced Balsamic Reduction Half \$7 / Full \$12

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

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

## STARTERS:

Pull Apart Bread \$3

Soup de Jour (ask server) \$9

### TBM Lump Crabcakes

Pan-Seared Crabcakes with Pink Grapefruit and a Brown Butter  
and Grainy Mustard Hollandaise Sauce \$7.50 / \$15

### \*Tuna Tataki

Quick Seared Sesame-Crusted Tuna Loin  
with an Asian Slaw, Ponzu Sauce, and Wasabi \$12 (GF)

### Cast-Iron Roasted Sea Scallops

with Slow-Cooked Lentils and a Celery Root Cream \$15 (GF)

### Stuffed Mushrooms

with Locally Made Sausage and Parmesan \$10

### Flash-Fried Calamari

with Marinated Red Peppers, *Bagna Cauda* Mayo, and Marinara Sauce \$11

**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

## MAINS:

**Grilled Chicken *Paillard*:** Marinated Thin Chicken Breast, Summer Squash, Confit Shallots, Swisschard, and Portabella Mushrooms \$21 (GF)

**Crisp Skinned Scottish Salmon** with a Warm Summer Corn, Caramelized Onions, and Tarragon Sauté with a Mushroom Cream Sauce \$24 (GF)

**\*Pork Saltimbocca:** Prosciutto and Sage Topped Pork Cutlets with Roasted Garlic Mashed Potatoes, Garlicky Spinach, and a Marsala Wine and Mushroom Pan Sauce \$24 (GF)

**\*Steak Diane :** Grilled NY Strip Sirloin with Roasted Fingerling Potatoes, Slow Roasted Shallots, Mushrooms, and a Brandy Cream Pan Sauce \$30 (GF)

**Lowcountry Shrimp and Grits:** Slow Cooked Grits, Mushrooms, and Smoked Bacon with a White Wine and Garlic Cream Sauce \$24 (GF)

**Cast-Iron Roasted Sea Scallops** with French Lentils, Watercress, and Celery Root Cream \$29 (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

(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    Warm Corn Saute \$6  
Mashed Potatoes \$6    Garlicky Sauteed Spinach \$6