

TBM DINNER MENU - Fall 2020

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

**French Pear Salad (GF) (N)

Red Wine Poached Bosc Pear, Fall Greens, Blue Cheese,
Shaved Shallots, Spiced Pecans in a Champagne Vinaigrette
Half \$7 / Full \$12

**TBM Autumn Salad (GF) (N)

Fall Greens, Dried Cranberries, Granny Smith Apples,
Toasted Almonds, and Goat Cheese in a Maple and White
Balsamic Vinaigrette 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

1066 Killian Hill Road, Lilburn, GA 30047 - 770.696.4139 - www.tbmrestaurant.com

STARTERS:

Pull Apart Bread \$3

Soup de Jour (ask server) \$9

TBM Lump Crabcakes

Pan-Seared Crabcakes with Grapefruit Supremes, and
TBM Comeback Sauce (Mississippi Remoulade) \$7.50 / \$15

*Tuna Tataki

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

Cast-Iron Roasted Sea Scallops

on a Bed of Slow-Cooked Lentils with Honey Chipotle Gastrique -\$15 (GF)

Stuffed Mushrooms

with Locally Made Sausage and Parmesan \$10

Flash-Fried Calamari

served with House-made Marinara \$11

Warm Pimento Cheese Dip served with House-made Corn Chips \$9 V GF

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:

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

***Bavette Steak:** Grilled and Sliced, served with Rosemary-Garlic Mashed Potatoes and a Rosemary Balsamic Drizzle \$27 (GF)

***Pan-seared Skin on Scottish Salmon** on a Bed of Lemony Quinoa, Butternut Squash, Roasted Peppers, and a Celeriac Cream Sauce \$24 (GF)

***Grilled Pork Chop :** 12 oz. Grilled Bone-in Pork Chop served with Apple Chutney, Garlic Kale, and Pimento Macaroni and Cheese \$26

Grilled Chicken Paillard served on top of Fried Brussel Sprouts, Butternut Squash, and Fingerling Potatoes with a Vibrant Chimichurri Sauce \$22

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 on a Bed of Slow-Cooked Lentils with a Honey Chipotle Gastrique \$29 (GF)

Seasonal Squash Risotto with Parmigianino and Toasted Pumpkin Seeds \$20 (Starter \$11) (V) (GF)

Stuffed Cabbage Rolls with Quinoa, Lentils, Kale, and Butternut Squash drizzled in a Roasted Pepper Gastrique \$16 (Vegan) (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** (See Separate Menu or Ask Server)

***TBM Cheeseburger:** 8 oz. Beef Burger with Lettuce, Tomato, Onion, and Choice of Cheese (American, Swiss, or Cheddar) on a Toasted Potato Bun \$13

SPLIT PLATE CHARGE: \$2

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SIDES:

Pommes Frites \$5 Creamy Grits \$5
Roasted Fingerlings \$6 TBM Pimento Mac n Cheese \$6
Brussel Sprouts \$6 Garlic Kale \$6