

TBM DINNER MENU - Summer 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

Summer Peach Salad** GF (N)

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

Strawberry Salad** GF (N)

Mixed Greens with Fresh Strawberries, Spiced , Goat Cheese and
Mint with our Mixed Berry 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 Melon and Feta Cheese
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)

Cast-Iron Roasted Sea Scallops

on a Bed of Slow-Cooked Lentils with Sesame Ginger Soy Sauce \$15 (*GF)

Stuffe Mushrooms

with Locally Made Sausage and Parmesan \$10

Flash-Fried Calamari

served with House-made Marinara \$11

Spinach and Artichoke Dip : Warm with Freshly Fried Tortilla Chips \$9 V

A ettati Board: Selection of Four Cured Meats \$19

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

A ettati/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)

Pan-seared Skin on Scottish Salmon on a bed of Garlic Sautéed Haricot Verts, Grape Tomatoes , and Barley with a Wild Mushroom Sauce \$24 (*GF)

Grilled Pork Chop : 12 oz. Bone-in Pork Chop with Peach Chutney served with TBM Mac n Cheese and a Garlic Sautéed Napa Cabbage \$26

Grilled Chicken Paillard served on top of Garlic Sautéed Baby Red Potatoes, Haricot Verts, and Cauli ower 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 Sesame Soy Ginger Sauce \$29 (GF)

Parmesan Tomato Risotto with Parmigianino and Basil Garnish \$20 (Starter \$11) (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:** Eight oz. Beef Burger with Lettuce, Tomato, and Choice of Cheese (American, Swiss, or White 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 Mac n Cheese \$6

Garlic Sautéed Haricot Verts \$6

Garlic Sautéed Napa Cabbage \$6