

TBM MENU



STARTERS:

Soup de Jour: Cup \$5 / Bowl \$9

Pull Apart Garlic Bread

Crisp Baguette Drizzled with Melted Butter and Sautéed Garlic 3

TBM Lump Crabcakes

Pan-Seared Crabcakes with Sweet Pickled Red Pepper and Comeback Sauce (Mississippi Remoulade)
15 / 7.50 (Single)

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

Stuffed Mushrooms with Locally Made Sausage and Parmesan 10

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

Chicken Fingers: Hand battered Chicken served with our Pommes Frites \$9

SIDES: Pommes Frites / Bacon Blue Cheese Potato Salad / Poppy Seed Coleslaw Winter Veggies / Garlic Mashed Potatoes

SALADS:

***Classic TBM Caesar Salad:** Romaine Lettuce, Parmesan Cheese, House-Made Croutons and our Caesar Dressing
Half 5.50 / Whole 10 (*GF)

Iceberg Wedge : Crisp Iceberg Lettuce, Applewood Smoked Bacon, Tomatoes and Blue Cheese Dressing Half 5.50 / Full 10 (GF)

****French Pear Salad:** Red Wine Poached Bosc Pear, Fall Greens, Blue Cheese, Shaved Shallot, Spiced Pecans in a Champagne Vinaigrette Half 6 / Whole 12 (GF / V*)

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

MAINS:

Crisp Skinned Scottish Salmon on a Bed of Winter Vegetable and Bacon Hash, Arugula and a Lemon Buerre Blanc Sauce 24 (GF)

Lowcountry Shrimp and Grits: Slow Cooked Grits, Mushrooms and Bacon with a White Wine and Garlic Cream Sauce 23 (GF)

Roasted Half Chicken: Herb and Garlic Marinated Half Joyce Farms Chicken with Garlic Mashed Potatoes and Kale, Smothered in a Bacon and Marsala Cream Sauce \$22

BBQ Pork Plate served with TBM Baked Macaroni n Cheese \$15

Fish and Chips: Three Beer Battered Cod Fingers served with Pommes Frites or House-made Potato Chips and Tartar Sauce \$15

****Smoked Salmon Pasta:** Farfalle Pasta, Honey Smoked Salmon, Broccoli Florets, Roasted Red Peppers, and Toasted Almonds in a Garlic Dill Cream Sauce \$16

Baked Rigatoni Pasta with Bolognese Sauce and topped with Cheese \$16

***TBM Cheeseburger:** Beef Burger with Lettuce, Tomato, and Choice of Cheese (American, Swiss, or White Cheddar) on a Bun served with Choice of Pommes Frites, Poppy Seed Coleslaw, Bacon Blue Cheese Potato Salad, or House Greens \$13

SANDWICHES: (Choice of Pommes Frites, Poppy Seed Coleslaw, Bacon Blue Chs Pot Salad, or House Greens)

Smoked Turkey Rachel: Smoked Turkey, Coleslaw, Melted Swiss Cheese, and Thousand Island Dressing on Toasted Rye Bread \$9

Cuban Sandwich (“Mixto”): Braised Pork, Sliced Black Forest Ham, Swiss Cheese, Pickles with Yellow Mustard and Garlic Mayo served warm as a pressed sandwich \$10

Grilled Chicken or BBQ Pork Quesadilla with a House Blend of Cheeses served with Chived Sour Cream \$11