

# TBM DINNER MENU - WINTER 2022



## 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, Mixed Greens, Blue Cheese,  
Shaved Shallots, Spiced Pecans in a Champagne Vinaigrette  
Half 7 / Full 12

### \*\*TBM Winter Salad (GF) (N)

Mixed Greens, Slow Roasted Ruby and Gold Beets, Dried Cranberries,  
Sugar and Spice Almonds, and Goat Cheese in a  
Sherry Vinaigrette Half 7 / Full 12

Add Grilled Chicken 5, Shrimp 6,

\*Salmon Half 8 / Full 16, or \*Seared Sushi-grade Tuna 10

## STARTERS:

Pull Apart Bread 3

Soup de Jour (ask server) cup 5 bowl 9

### TBM Lump Crabcakes

Pan-Seared Lump and Claw Crabcakes with Pickled Red Peppers  
and House-made Remoulade single 10 / double 20

### \*Tuna Tataki

Quick Seared Sesame-Crusted Sushi Grade Tuna Loin  
with an Asian Slaw, Ponzu Sauce, and Wasabi 15 (GF)(N)

### Cast-Iron Roasted Sea Scallops

over a bed of Fried Brussel Sprouts tossed with Bacon and topped with  
Dried Cranberries, Feta, and an Apple Butter Balsamic Drizzle 16 (GF)

Stuffed Mushrooms with Locally Made Sausage and Parmesan 11

### Flash-Fried Calamari and TBM Pickled Veggies

served with House-made Marinara and Curry Aioli 14

Beer Cheese Dip served with Soft Pretzel Bites 10 v

Affettati Board: Selection of Four Cured Meats 21

Artisanal Cheese Board: 3 Selections with Seasonal Accompaniments 14

Affettati/Cheese Combo Board (2 meats/2 cheeses) 20

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

1066 Killian Hill Road, Lilburn, GA 30047 - 770.696.4139 -

**\*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 32 (GF)

**\*Pan-seared Skin on Scottish Salmon** on a Bed of French Style Lentils topped with a Provencal Herbed Mushroom Cream Sauce accompanied by a Truffled Arugula Saladette with Crispy Bacon Bits 26 (GF)

**Pan Seared Pork Chop** served with a Winter Vegetable Mix of Carrots, Gold Beet, Sweet Potatoes, Pearl Onions, and finished with a Sauce Robert 28

**Lamb** Seared and Roasted Rack of Lamb served with a Horseradish Mashed Potatoes, Parmesan Creamed Spinach, and a Red Wine and Thyme Au Jus 32 (GF)

**White Wine Marinated Chicken Breast** over Barley Pilaf Timbale, Garlicky Kale, and drizzled with a Caraway Cream Sauce 25

**Lowcountry Shrimp and Grits:** Slow Cooked Grits, Mushrooms, and Smoked Bacon with a White Wine and Garlic Cream Sauce 25 (GF)

**Cast-Iron Roasted Sea Scallops** over a bed of Fried Brussel Sprouts tossed with Bacon and topped with Dried Cranberries, Feta Cheese, and an Apple Butter Balsamic Drizzle 30 (GF)

**Stuffed Roasted Acorn Squash** filled with Lemony Quinoa, Kale, Mushrooms, and Dried Cranberries topped with a Red Beet Gastrique and Toasted Pumpkin Seeds 19 (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. Angus Beef Burger with Lettuce, Tomato, Onion, and Choice of Cheese (American, Swiss, or Cheddar) on a Toasted Potato Bun served with our House-cut Pommes Frites 14

SPLIT PLATE CHARGE: \$2

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## SIDES:

Pommes Frites 5 Creamy Grits 5

Roasted Fingerlings 6 Brussel Sprouts 8

Winter Vegetables 7 Horseradish Mashed Potatoes 6