

TBM DINNER MENU - SPRING 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

**TBM Strawberry Salad (GF)

Mixed Greens, Strawberries, Shaved Shallots, Spiced Pecans, Mint,
and Goat Cheese in a Berry Vinaigrette Half 7 / Full 12

Caprese Panzanella (V)

Grilled Ciabatta Bread topped with Grape Tomatoes and Fresh Ciliegine
Mozzarella marinated in Sundried Tomato and Basil Infusion \$14

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 Lemon Quinoa with Asparagus and an Arugula and Red
Cabbage Chiffonade drizzled with a Basil Parsley Pesto 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

****Basil Parsley Pesto Hummus** topped with Toasted Almonds

served with Grilled Pita Bread 10 V

Affettati Board: Selection of Four Cured Meats 21

Artisanal Cheese Board: 3 Selections with Seasonal Accompaniments 14

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

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

***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 Salmon** on a Bed of Spring Vegetables of Peas, Artichoke Hearts, Red Potatoes, and Pearl Onions topped with a Caper Dill Lemon Aioli 26 (GF)

Grilled Pork Chop served with Garlic and Spring Onion Mashed Potatoes, Creamed Spinach topped with a Thyme and Rosemary Herbed Butter 28 (GF)

Lamb Seared and Roasted Rack of Lamb over Mushroom Risotto and an Italian Salsa Verde 32 (GF)

****Romesco Chicken Breast** with Polenta, Garlicky Kale, and a Romesco Sauce topped with Toasted Almonds 25 (GF)

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 Lemon Quinoa with Asparagus and an Arugula and Red Cabbage Chiffonade drizzled with a Basil Parsley Pesto 30 (GF)

Grilled Cauliflower marinated in Sundried Tomato and Garlic Oil served on a bed of Polenta with Collard and Turnip Greens 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 Creamed Spinach 7
Roasted Fingerlings 6 Spring Vegetables 7
Garlic and Spring Onion Mashed Potatoes 6