

# TBM DINNER MENU - Summer 2022

## SALADS:

### \*Classic TBM Caesar Salad

Romaine Lettuce, Parmesan Cheese, House-Made Croutons,  
and our Caesar Dressing Half 6 / Full 11 (\*GF)

### Iceberg Wedge

Crisp Iceberg Lettuce, Applewood Smoked Bacon, Tomatoes,  
and our Blue Cheese Dressing Half 6 / Full 11 (GF)

### Watermelon Salad

Mixed Greens, Watermelon, Cucumbers, Tomatoes, and Feta  
in a Honey Lime Mint Vinaigrette Dressing Half 7 / Full 12 (GF)

Add Grilled Chicken 5, Shrimp 6,

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

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

## STARTERS:

Pull Apart Bread 3

Soup de Jour (ask server) cup 5 bowl 9

**Burrata** - Fresh Burrata, Charred Peaches, Arugula, Tomatoes, and  
Pickled Onion in Citrus Vinaigrette served with Toasted Crostinis 15 (\*GF)

### TBM Lump Crabcakes

Pan-Seared Lump and Claw Crabcakes with Pickled Cucumbers  
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)

### Cast-Iron Roasted Sea Scallops

over a Bed of Elote and Crema 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 Pita Bread 10 (V)

**Artisanal Cheese Board:** 3 Selections with Seasonal Accompaniments 14

**Affettati/Cheese Combo Board** (2 meats / 3 cheeses) 20

**\*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 with Roasted Fingerling Potatoes, Slow Roasted Shallots, Mushrooms and a Brandy Cream Pan Sauce 33 (GF)

**Pan-seared Skin on Salmon** on a Black-eyed Pea Salad drizzled with a Balsamic Reduction 27 (GF)

**Grilled Pork Chop** topped with a Whole Grain Mustard Cream Sauce served with Ham Braised Greens and Smoked Pimento Mac & Cheese 28

**Filet Mignon** topped with Gorgonzola Butter accompanied by Tri-colored Potatoes with Bacon and Green Onions and Grilled Asparagus 35 (GF)

**Marinated Fried Chicken** drizzled with a Citrus Vinaigrette and served with a Black Bean Succotash and Slaw 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 Elote and Crema 30 (GF)

**Israeli Cous Cous** , Grape Tomatoes, Pickled Carrots & Onions, Minted Peas & Onions, and Feta drizzled with a Harissa Vinaigrette 19 (V)

**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 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 15 Add Bacon 2 Add Sautéed Mushroom 1

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

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## SIDES:

Pommes Frites 5 Creamy Grits 5 Roasted Fingerlings 6

Smoked Mac & Cheese 7 Ham Braised Greens 7

Elote with Crema 7