

TBM DINNER MENU - FALL 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)

Bistro Salad

Mixed Greens, Granny Smith Apples, Blue Cheese, Pickled Cucumbers,
Shallots, and Walnuts with a Walnut Tarragon Vinaigrette Half 7 / Full 12 (N) (GF)

Salad Niçoise

Seared Tuna with Haricot Verts, Tomatoes, Hard Boiled Eggs, Potatoes, and
Olives on a Bed of Mixed Greens tossed in a Mustard Thyme Vinaigrette 18 (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

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 Fried Brussel Sprouts tossed with Bacon and topped with
Dried Cranberries, Goat Cheese 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

Brie Fondue with Cranberry Pepper Jelly

served with Sliced Granny Smith Apples and French Bread 12 (*GF)

Artisanal Cheese Board: 3 Selections with Seasonal Accompaniments 14

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

with Seasonal Accompaniments 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 34 (GF)

Pan-seared Skin on Salmon on a Bed of Pureed Cauliflower Mash and Leeks with a Champagne Beurre Blanc 28 (GF)

Pork Chop Normandy: Grilled Pork Chop drizzled with Calvados Apple Cream Sauce and served with Whipped Sweet Potato Mash 28 (GF)

Filet Oscar: Grilled Filet topped with Hollandaise and Fresh Lump Crab served with a side of Asparagus 38 (GF)

Chicken Cassoulet: Pan-seared Airline Breast over Roasted Root Vegetables
(Baby Carrots, Sweet Potatoes, Butternut Squash, Cauliflower, and Brussel Sprouts) in a Thyme and Sage Pan Sauce 26 (GF)

Lowcountry Shrimp and Grits: Slow Cooked Grits, Mushrooms, and Smoked Bacon with a White Wine and Garlic Cream Sauce 26 (GF)

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

Fried Parmesan Polenta topped with a Mushroom Ragoût served with a side of Fresh Greens drizzled with a House Vinaigrette 20 (V) (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 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

SIDES:

Pommes Frites 5 Creamy Grits 5 Roasted Fingerlings 6

Fall Veggies 7 Sweet Potato Mash 6 Asparagus 7

Brussel Sprouts 8 Loaded Brussels 10

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