

TBM DINNER MENU - WINTER 2023

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)

Winter Salad

Winter Greens , Slow Roasted Red Beets, Pecans, Goat Cheese Balls, and
Shaved Red Onions tossed in a Maple Mustard Vinaigrette Half 7 Full 12 (GF) (N)

Orchard Salad

Mixed Greens, Sliced Bartlett Pears, Shaved Fennel, Dried Cranberries,
Toasted Almonds, and Parmesan Cheese tossed in an
Apple Butter Tarragon Vinaigrette Half 7 Full 12 (GF) (N)

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 a Parsnip Remoulade
and Red Pepper Coulis single 10 / double 20

*Tuna Tataki

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

Parmesan Crusted Sea Scallops

over Creamed Spinach with a Lemon Caper Cream Sauce 16

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

Cheesy Mashed Potato Fritters

with Chive Parmesan Aioli 9

Blue Cheese Brûlée

topped with Crumbled Bacon and served with Matzah Crackers
and Fresh Sliced Apples 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, Confit Shallots, Wine Braised Mushrooms and a Brandy Cream Sauce with Herbed Oil 34 (GF)

Pan-seared Skin on Salmon atop Sauteed Brussel Sprouts, Butternut Squash and Pearl Onions with a Fennel Dill Cucumber Relish and Herbed Oil 28 (GF)

Pork Tenderloin: Roasted Pork Loin served with Creamy Mushroom Risotto, Broccolini, and a Red Wine Demi Sauce 27 (GF)

Red Wine Braised Short Ribs served with Horseradish Mashed Potatoes, Wine Braised Mushrooms and a Blue Cheese Mornay Brûlée 29

Grilled Chicken Paillard: Grilled Chicken Breast atop a Herbed Orzo with Broccolini and a Stout Mustard Sauce 25

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

Parmesan Crusted Sea Scallops over Creamed Spinach with a Lemon Caper Cream Sauce 30

Vegan Butternut Squash Medallions with a Coconut Milk Parsnip Puree, Toasted Pepitas, and a Maple Mustard Gastrique 17 (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

Creamed Spinach 7 Horseradish Mashed Potatoes 6

Mushroom Risotto 8

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