



**SALADS:**

**\*Classic TBM Caesar Salad**

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

**Iceberg Wedge**

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

**\*\*Summer Peach Salad**

Mixed Greens, Pan-Seared Peaches, Cucumbers, Spiced Almonds,  
Farmer's Cheese, and a Champagne Vinaigrette Half 7 / Full 12 (V) (GF)

**Heirloom Tomato Caprese Salad**

Heirloom Tomatoes, Fresh Mozzarella, and Garden Basil drizzled  
with a Balsamic Vinaigrette Reduction Half 8 / Full 14 (V) (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 / \*\* Nuts

20% GRATUITY ADDED TO ALL PARTIES OF 6 OR MORE

**STARTERS:**

**Pull Apart Garlic Bread**

Crisp Baguette Drizzled with Melted Butter and Sautéed Garlic 4

**Soup de Jour** (ask server) cup 5 bowl 9

**TBM Lump Crabcakes**—Summer Interpretation  
Pan-seared Crabcakes Grapefruit, Pink Radishes, and a  
Mississippi Comeback Sauce single 10 / double 20

**Moules Marinières** Steamed Mussels in White Wine, Shallots and Garden Herbs  
with Grilled Bread 16 ( Moules Frites: Add 4)

**\*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**

atop Slow-Cooked Lentils with Bacon and a Celery Root Cream 16 (GF)

**Stuffed Mushrooms** with Locally Made Sausage and Parmesan 11

**Flash-Fried Calamari** with House-made Marinara and Curry Aioli 14

**Baked Burrata** atop a Fresh Marinara served with Toasted French Baguette 16

**Wild Mushroom Risotto:** Arborio Rice with Mushrooms, Mascarpone and Parmigiani-  
no Reggiano topped with a Fried Oyster Mushroom 16 (V) (GF)

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

**Affettati/Cheese 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,**

## MAINS:

**\*Steak Diane** : Grilled NY Strip Sirloin with Roasted Fingerling Potatoes, Shallot Confit, Wine Braised Mushrooms, and a Brandy Cream Sauce with Herbed Oil 34 (GF)

**Pan-Seared Skin on Salmon** served with a Black-eyed Pea and Squash Succotash, Watercress, and a Cajun Cream Sauce 28 (GF)

**Double Cut Pork Chop** served with a Melange of Potatoes and a Pomegranate Molasses Glaze 29 (GF)

**\*Grilled Bavette Steak Frites:** Grilled and Sliced French Bistro Steak with our House-cut Pommes Frites and a Chimichurri Sauce 36 (GF)

**Mezcal Margarita** Chicken Pan-seared Chicken Breast topped with a Mezcal Citrus Sauce served with Corn Maque Choux 26 (GF)

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

**Cast-Iron Roasted Sea Scallops** atop Slow-Cooked Lentils with Bacon and a Celery Root Cream 30 (GF)

**Wild Mushroom Risotto:** Arborio Rice with Mushrooms, Mascarpone and Parmigianino Reggiano topped with a Fried Oyster Mushroom 24 (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 Burger Special of the Week** (See Separate Menu or Ask Server)

**TBM Cheeseburger:** 8oz Grilled Angus Burger with Choice of American, Cheddar, or Swiss Cheese, Lettuce, Tomatoes, Onions on a Toasted Potato Bun 15

SPLIT PLATE CHARGE: \$2

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

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## SIDES:

Pommes Frites 5 Creamy Grits 5 Fingerlings 6  
Corn Maque Choux 7 Black-eyed Pea Succotash 6  
Lentils with Bacon 7 Melange of Potatoes 6  
Sauteed Spinach 6