

TBM DINNER MENU - FALL 2023



SALADS:

*Classic TBM Caesar Salad

Romaine Lettuce, Parmesan Cheese, House-Made Croutons,
and our Caesar Dressing Half 7 / Whole 12 *GF

Iceberg Wedge

Crisp Iceberg Lettuce, Applewood Smoked Bacon, Tomatoes,
and our Blue Cheese Dressing Half 7 / Full 12 F

**Harvest Salad

Mixed Greens with Arugula, Roasted Butternut Squash, Goat Cheese,
Candied Pecans, and in a Dried Cranberries in a Maple Vinaigrette
Half 8 / Full 14 V GF

**Slow-Roasted Beet Salad

Mixed Greens, Roasted Yellow, and Red Beets, Blue Cheese,
and Candied Pecans in a Mustard Vinaigrette
Half 8 / Full 14 V GF

Add Grilled Chicken 6, Shrimp 7,

*Salmon Half 8 / Full 16, or *Seared Sushi-grade Tuna 12

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

20% GRATUITY ADDED TO ALL PARTIES OF 6 OR MORE

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

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—Fall Interpretation

Pan-seared Crabcakes, Apples and Arugula with a Mississippi Comeback Sauce
single 10 / double 20

Moules Marinières Steamed Mussels in Tomato, Thyme, and Garlic Broth
with Grilled Bread 19 (Moules Frites: Add 5)

***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 Fried Brussel Sprouts with Goat Cheese,
Dried Cranberries, and a Balsamic Reduction 18

Stuffed Mushrooms with Locally Made Sausage and Parmesan 12

Flash-Fried Calamari with House-made Marinara and Curry Aioli 15

Lump Crab Dip with Fire Roasted Corn, Peppers, Cheddar, and Cream Cheese
served with Hand-fried Flour Tortilla Chips 18

Fried Brussel Sprouts with Goat Cheese, Dried Cranberries, and Balsamic Reduction 11

Butternut Squash Risotto: Arborio Rice with Butternut Squash, Colored Cauliflower,
Mushrooms, and Parmigiano Reggiano 16 (V) (GF)

Chef's add-on Suggestions Scallops 14 / Salmon half 8 full 16 / Chicken 6

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:

***Grilled Filet Mignon** with Roasted Garlic Mashed Potatoes, Oyster Mushrooms, Baby Kale, and a Garlic and Shallot Demi-Glace 38 GF

***Steak Diane** : Grilled NY Strip Sirloin with Roasted Fingerling Potatoes, Shallot Confit, Wine Braised Mushrooms,
and a Brandy Cream Sauce with Herbed Oil 35 GF

Pan-Seared Skin on Salmon with Autumn Vegetables of Sweet Potatoes, Parsnips, Colored Cauliflower, Turnip Roots, and a Mushroom Cream Sauce 28 GF

Double Cut Pork Chop atop Sweet Potato Mash and Baby Kale with a Spicy Apple Vinaigrette 29 (GF)

Chicken Saltimbocca: Prosciutto Wrapped Chicken Cutlets, Roasted Garlic Mashed Potatoes, Sautéed Garlic Spinach, and a Marsala Cream Sauce 27 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 Fried Brussel Sprouts with Goat Cheese, Dried Cranberries, and a Balsamic Reduction 33 GF

Butternut Squash Risotto: Arborio Rice, Butternut Squash, Colored Cauliflower, Mushrooms, and Parmigianino Reggiano 25 V GF
Chef's add-on Suggestions Scallops 14 / Salmon half 8 full 16 / Chicken 6

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

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SIDES:

Pommes Frites 5 Creamy Grits 5 Fingerlings 6

Autumn Root Vegetables 7 Baby Kale 7

Garlic Mashed Potatoes 6 Sautéed Garlic Spinach 6