TBM DINNER MENU - Winter 2024



*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 GF

**Wine-Poached Pear Salad

Winter Greens, Wine Poached Pears, Walnuts, and Blue Cheese tossed in a Maple Vinaigrette Half 8 / Full 14 F V GF

**Shaved Brussel Sprout Salad

Shaved Brussel Sprouts, Dried Cranberries, Pine Nuts, and Pecorino Romano Cheese in a Light Lemon, Olive, and Walnut Oil Drizzle Half only 9 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—Winter Interpretation single 10 / double 20 Pan-seared Crabcakes Grapefruit, Watermelon Radishes and Remoulade

Fresh Tomato Bruschetta: Roma Tomatoes, Garlic, and Basil atop Toasted Crostinis with a Balsamic Drizzle and topped with Shaved Pecorino Romano Cheese 14 V

*Tuna Tataki: Quick Seared Sesame-Crusted Sushi-grade Tuna Loin with an Asian Slaw, Ponzu Sauce, and Wasabi 16 (*GF)

Cast-Iron Roasted Sea Scallops: Four U10 Roasted Sea Scallops atop Slow-Cooked Lentils with Bacon and a Spicy Teriyaki Sauce 24 GF

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 12 V

Smoked Pimento Cheese: House-Made Pimento Cheese served with Pink Radishes and Flatbread Supreme Crackers 14 V

Artisanal Cheese Board: 3 Selections with Seasonal Accompaniments 16 V

Affettati/Cheese Board (2 meats/ 3 cheeses) with seasonal accompaniments 24

*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 FOODBOURNE 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 38 GF

Lamb Lollipops with Garlic Mash, Grilled Asparagus and a Rosemary Demi Glace 40

Pan-Seared Skin on Salmon with Wild Rice Medley and a Shaved Brussel Salad with a Mustard Horseradish Cream Sauce 29 GF

Stuffed Chicken Florentine: Chicken Breast stuffed with Spinach and Mascarpone atop a Wild Mushroom Farro with a Cream Finish 28

Braised Beef Shortribs served over Mashed Potatoes, Braised Onions, and Roasted Mushrooms 34

Lowcountry Shrimp and Grits: Slow Cooked Grits, Mushrooms, and Bacon with a White Wine and Garlic Cream Sauce 27 GF

Cast-Iron Roasted Sea Scallops: Six U10 Roasted Scallops atop Slow-Cooked Lentils with Bacon and a Spicy Teriyaki Sauce 38 GF

TBM Winter Vegetable Plate - Choose any 3 sides (upcharge for Loaded Brussels) 20 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 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 16

SPLIT PLATE CHARGE: \$2

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SIDES:

Pommes Frites 5 Creamy Grits 5 Fingerlings 6
Lentils with Bacon 7 Mashed Potatoes 6
Wild Mushroom Farro 7 Asparagus 7
Fried Brussels 8 (Loaded 9) Sub Brussels 2 (Loaded 3)