TBM WEEKEND BRUNCH MENU

11 am-3 pm Saturday / 10 am-3 pm Sunday

BEVERAGES:

Canned Soft Drinks \$2.25

Sweet & Unsweet Tea (Free Refills) \$2.50

Fresh Squeezed Lemonade \$2.50

San Pellegrino Water (375ml) \$3 (500ml) \$5

Coffee \$2.75

Orange \$4 Cranberry \$3 Grapefruit Juice \$3

BRUNCH LIBATIONS:

starting at 11 am

Mimosa \$9

Mimosa Carafe \$30

Bellini \$9

Sparkling Wine and Peach Nectar

Stiegl Grapefruit Radler \$6

Sparkling St-Germain Carafe

Small(serves 1-2) -\$12 | Large (serves 4-6)-\$35 st-germain, prosecco, lemon, club soda, lavender

TBM Spicy Bloody Mary \$12 Loaded Bloody Mary \$16

Southern Cold Press \$11

bourbon, espresso liquer, vermouth

Maple-Bacon Old Fashioned \$12 bacon infused bourbon, maple, bitters

A La Carte Sides: Grits \$5 Biscuit \$4

House Greens \$7 Home Fries \$5 Toast \$2

Mixed Berries \$6 Biscuit & Gravy \$7

Applewood Smoked Bacon \$6

Maple Glazed Chicken and Apple Sausage \$7

OFFERINGS:



*Caesar Salad: Romaine Lettuce, Freshly Baked Croutons, Grated Parmesan Cheese and House-Made Dressing \$12

**Wine-Poached Pear Salad: Winter Greens, Wine Poached Pears, Walnuts, and Blue Cheese in a Maple Vinaigrette \$14

House Greens House Lettuce Blend, Tomatoes, Cucumbers, Red Onions, Carrots, and Ranch Dressing \$12

(Add Grilled Chicken \$6, Add Grilled Shrimp \$7, or Salmon \$8)

French Toast: Cinnamon and Vanilla Soaked Challah Bread (Chef's Selection, ask your server) \$12 Plain \$10

Lowcountry Shrimp and Grits: Slow Cooked Grits, Mushrooms and Bacon with a Garlic Cream Sauce \$20

*Chicken Apple Skillet: Chicken Apple Sausage, Red Potatoes, Mushrooms, Peppers, Onions, and Parmesan Cheese served in a Cast Iron Skilled topped with Two Eggs \$15

*Sunrise Scramble: Yellow Squash, Zucchini, Onions, and Potatoes topped with Cheddar Cheese and Two Eggs \$12

*Braised Short Rib Hash with Two Poached Eggs and Red Pepper Jelly \$18

OFFERINGS SERVED WITH A BASIC SIDE:

(Choice of Grits, Home Fries, and House Greens / Mixed Berries \$2 / Bacon \$2 / Chicken Apple Sausage \$3)

*Eggs or Crabcake Benedict: Two Poached Eggs with Canadian Bacon or Crabcakes on Toasted English Muffins with Freshly Made Hollandaise \$15 / \$18

*TBM Omelette: Three selections--Ham, Bacon, Spinach, Mushrooms, Onions, Peppers, or Tomatoes,, Cheddar or Goat Cheese, and served with Choice of Side and Toast or Biscuit \$14 Extra Omelette Selections \$1/each

*Two Eggs Any Style: Served with a Choice of Side and Toast or Biscuit \$12

Breakfast Sandwich of the Week with a side (ask your server)

Smoked Turkey Rachel: Smoked Turkey, our Coleslaw, Swiss Cheese with Thousand Island on Toasted Rye Bread \$12 **Classic BLT:** Applewood Smoked Bacon, Vine-Ripened Tomatoes, Boston Lettuce and Mayonnaise \$11

Shareable Brunch Boards - No Substitutions

TBM Breakfast: Scrambled Eggs, Bacon Strips, Seasonal Fruit, and Berry Preserves served with English Muffins \$24

Chicken and Waffles: Fried Chicken Tenders and Buttermilk Waffles with Powdered Sugar, Seasonal Fruits, Butter and Syrup \$28

French Toast: Sliced Challah Bread soaked in Vanilla and Cinnamon, Bacon Strips, Brie Cheese, and Seasonal Fruit with Syrup \$27

*ITEMS MARKED WITH AN ASTERISK * MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

**Contains Nuts