



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 GF

**Berry Goat Cheese Salad

Artisan Greens, Seasonal Berries, Pickled Onions, Candied Almonds, and
Goat Cheese with a Berry and Pomegranate Vinaigrette Half 8 / Full 14 GF

Heirloom Tomato Caprese Salad

Heirloom Tomatoes, Fresh Mozzarella, and Garden Basil drizzled
with a Balsamic Reduction Half 8 / Full 14 V GF

Add Grilled Chicken 6, Shrimp 7,

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

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—Spring Interpretation single 10 / double 20
Pan-seared Crabcakes Grapefruit, Radishes, and Comeback Sauce

Filet Crostinis: Grilled Filet Medallions on Toasted French Baguette Crostinis topped
with Sundried Tomato Jam, Herbed Goat Cheese, and a Balsamic Reduction Drizzle 20

***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 Barley “Risotto”
with Sundried Tomatoes and Spinach and a Balsamic Reduction 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

Southern Lumpia: Spring Rolls filled with House Smoked BBQ Pork and TBM Pimento
Cheese served with a Honey Mustard Vinaigrette and Pickled Veggies 16 V

Artisanal Cheese Board: 3 Selections with Seasonal Accompaniments 16 V

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

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

20% GRATUITY ADDED TO ALL PARTIES OF 6 OR MORE

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

***Grilled Filet Mignon** with Garlic Sautéed Spinach, Mashed Potatoes, and a Gorgonzola Fondue 40 *GF (Fondue contains Gluten)

Pan-Seared Skin on Salmon with Vidalia Onion and Green Pea Risotto, a Cucumber and Fennel Relish, and a Lemon Dill Butter 29 GF

Grilled Chicken Paillard with Colorful Cauliflower, Mushrooms, Roasted Red Peppers, Watercress, and a Farro Primavera finished with Truffle Oil 28

***Grilled Bone-In Double Cut Pork Chop** with TBM Mac-n-Cheese and a House-made Peach Chutney 29

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 Scallops atop Barley “Risotto” with Sundried Tomatoes, Spinach, Parmesan Cheese and a Balsamic Reduction 38

TBM Spring Vegetable Plate - Choose any 3 sides 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

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

***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 FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

SIDES:

Pommes Frites 5 Creamy Grits 5 Fingerlings 6

Sauteed Spinach 7 Mashed Potatoes 6

Farro Primavera 8

Barley “Risotto” with Sundried Tomatoes, Spinach and Parm 8