

TBM DINNER MENU - Spring 2021



SALADS:

*Classic TBM Caesar Salad

Romaine Lettuce, Parmesan Cheese, House-Made Croutons,
and our Caesar Dressing Half 6 / Full 11

Iceberg Wedge (GF)

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

**TBM Strawberry Salad (GF) (N)

Spring Greens tossed in a Honey and White Balsamic Vinaigrette
topped with Fresh Strawberries, Feta Cheese, Basil,
Spiced Almonds, and Shaved Shallots Half 7 / Full 12

Beet Stack (GF)

Alternating Layers of Slow-Cooked Red and Yellow Beets, Date Jam,
Whipped Goat Cheese, and an Apple Butter Vinaigrette 11

Add Grilled Chicken 4, Shrimp 5, *Salmon 7, or *Seared Tuna 8

STARTERS:

Pull Apart Bread 3

Soup de Jour (ask server) 9

TBM Lump Crabcakes

Pan-Seared Crabcakes with Spring Cucumbers and
TBM Comeback Sauce (Mississippi Remoulade) 7.50 / 15

*Tuna Tataki

Quick Seared Sesame-Crusted Tuna Loin
with an Asian Slaw, Ponzu Sauce, and Wasabi 12 (GF) (N)

Cast-Iron Roasted Sea Scallops

with Bacon Jam and Crispy Shallots over French Style Lentils 15 (GF)
Burrata with Seasoned Tomatoes, Grilled Marinated Artichoke Hearts,
Olive Oil, Basil, and Balsamic Glaze served with Ciabatta Bread 12 (*GF)

Stuffed Mushrooms with Locally Made Sausage and Parmesan 10

Flash-Fried Calamari served with House-made Marinara 11

Spinach Artichoke Dip served with Fried Tortilla Chips 9 V (*GF)

Affettati Board: Selection of Four Cured Meats 19

Artisanal Cheese Board: 3 Selections with Seasonal Accompaniments 11

Affettati/Cheese Combo Board (2 meats/2 cheeses) 17

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

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

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

MAINS:

***Steak Diane:** Grilled NY Strip Sirloin with Roasted Fingerling Potatoes, Slow Roasted Shallots, Mushrooms and a Brandy Cream Pan Sauce 30 (GF)

***Grilled Ribeye** served with Country Mashed Potatoes, Grilled Asparagus, and a Horseradish Crème Sauce 33 (GF)

***Pan-seared Skin on Scottish Salmon** on a Bed of Lemony Quinoa, Artichoke Hearts, Grape Tomatoes, Wilted Herbs, and Italian Salsa Verde\$ 24 (GF)

Pan Roasted Pork Chop with a Strawberry Gastrique over Fennel, Sundried Tomatoes, Arugula, and Bok Choy Sautéed with Bacon 23 (GF)

Grilled Marinated Chicken Breast with a Mustard-Sage Sauce over Broccolini, Sautéed Mushrooms, Orzo, and Grape Tomatoes 23

Lowcountry Shrimp and Grits: Slow Cooked Grits, Mushrooms, and Smoked Bacon with a White Wine and Garlic Cream Sauce 24 (GF)

Cast-Iron Roasted Sea Scallops with Bacon Jam and Crispy Shallots over French Style Lentils 29 (GF)

Creamy Tomato Risotto topped with Tomato Confit, Basil, and Parmigiano Reggiano 20 (Starter 11) (V) (GF)

Roasted Fennel with Fingerling Potatoes, Confit Shallots, Grape Tomatoes, Garlic Sautéed Bok Choy, and a Coconut Curry Sauce 17 (Vegan) (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** (See Separate Menu or Ask Server)

***TBM Cheeseburger:** 8 oz. Beef Burger with Lettuce, Tomato, Onion, and Choice of Cheese (American, Swiss, or Cheddar) on a Toasted Potato Bun served with our House Pommes Frites 13

SPLIT PLATE CHARGE: \$2

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SIDES:

Pommes Frites 5 Creamy Grits 5

Roasted Fingerlings 6

Asparagus 7 Mashed Potatoes 6