

TBM DINNER MENU - Summer 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

Burrata Caprese

Fresh Burrata, Heirloom Tomatoes, and Basil topped with
EVOO and a Balsamic Glaze 14 (*GF)

Summer Peach Salad** (GF) (N)

Field Greens, Honey-Seared Peaches, Feta Cheese, Shaved Shallots, Mint,
Bourbon Spiced Pecans, and our Champagne Vinaigrette Half 7 / Full 12

Mixed Melon and Prosciutto Carpaccio (GF)

Seasonal Melons, Shaved Prosciutto, and a Mint-Lime Gremolata drizzled
with Lime Vinaigrette and Sprinkled with House-made Chili Powder 10

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

STARTERS:

Pull Apart Bread 3

Soup de Jour (ask server) cup 5 bowl 9

TBM Lump Crabcakes

Pan-Seared Crabcakes with Pickled Bell Peppers
and a Grainy Dijonnaise 8 / 16

*Tuna Tataki

Quick Seared Sesame-Crusted Tuna Loin
with an Asian Slaw, Ponzu Sauce, and Wasabi 14 (GF) (N)

Cast-Iron Roasted Sea Scallops

over a bed of Quinoa, Mushrooms, and Spinach
drizzled with a Creamy Lemon Caper Sauce 16 (GF)

Stuffed Mushrooms with Locally Made Sausage and Parmesan 11

Flash-Fried Calamari served with House-made Marinara 12

Spinach Artichoke Dip served with Fried Flour Tortilla Chips 10 V

Affettati Board: Selection of Four Cured Meats 20

Artisanal Cheese Board: 3 Selections with Seasonal Accompaniments 12

Affettati/Cheese Combo Board (2 meats/2 cheeses) 18

(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 a Sautéed Garlic Spinach, Mashed Potatoes, and a Chimichurri Sauce 33 (GF)

***Pan-seared Skin on Scottish Salmon** on a Bed of Black-eyed Pea Succotash with a Warm Mustard Vinaigrette 25 (GF)

Pan Roasted Pork Chop atop a Mixed Potato, Onion, and Pepper Hash with a Peach Chutney 27 (GF)

Mezcal Margarita Chicken Breast served with Fresh Summer Corn Maque Choux and a Roasted Tomatillo Salsa Verde 24 (GF)

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 over a bed of Quinoa, Mushrooms, and Spinach drizzled with a Creamy Lemon Caper Sauce 30 (GF)

Mussels steamed with White Wine, Garlic, Sundried Tomatoes, Shallots, and Thyme served with Grilled Ciabatta Bread 20 (Starter 12) (*GF)

Stuffed Red Peppers with Quinoa, Cajun Trinity, Black Beans, and Cabbage drizzled with a Sherry Vinaigrette 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. Angus Beef Burger with Lettuce, Tomato, Onion, and Choice of Cheese (American, Swiss, or Cheddar) on a Toasted Potato Bun served with our House-cut Pommes Frites 13

SPLIT PLATE CHARGE: \$2

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SIDES:

Pommes Frites 5 Creamy Grits 5

Roasted Fingerlings 6 Corn Maque Choux 7

Potato, Pepper, Onion Hash 6 Mashed Potatoes 6

Black-eyed Pea Succotash 6