

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 liqueur, 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

****Clementine & Cranberry Salad:** Greens, Dried Cranberries, Spiced Almonds, Goat Cheese with a Cinnamon Citrus Vinaigrette \$14

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

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

French Toast: Cinnamon and Vanilla Soaked Challah Bread (Chef's Selection, ask your server) \$14 Plain \$112

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

***Fall Sunrise Scramble:** Zucchini, Yellow Squash, Onions and Potatoes topped with Cheddar Cheese and Two Eggs \$13

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

Waffles: Choice of One or Two House-made Waffles Plain \$6 / \$12 Chef Selection Special \$8 / \$14

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 & Canadian Bacon or Crabcakes on Toasted English Muffins & 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 \$15 Extra Omelette Selections \$1/each

***Two Eggs Any Style:** Served with a Choice of Side and Toast or Biscuit \$13

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

Montecristo: Egg Dipped Sandwich with Swiss, Cheddar, and American Cheese, Smoked Turkey, and Black Forest Ham served with House-made Raspberry Dipping Sauce and Powdered Sugar \$15

Smoked Turkey Rachel: Smoked Turkey, our Coleslaw, Swiss Cheese with Thousand Island on Toasted Rye Bread \$14

Classic BLT: Applewood Smoked Bacon, Vine-Ripened Tomatoes, Boston Lettuce and Mayonnaise \$12

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

****Contains Nuts**

