

# TBM DINNER MENU - SPRING 2025



## 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

### \*\*Strawberry Walnut Salad

Artisan Greens, Fresh Strawberries, Shaved Shallots, Candied Walnuts, and Goat Cheese with a Strawberry Vinaigrette Half 8 / Full 14 GF

### "Twist" Calamari Salad

Mixed Spring Greens, Heart of Palm, Bananas, Cashews, and Fried Calamari in a Citrus Vinaigrette 20

### Heirloom Tomato Caprese

Heirloom Tomatoes, Fresh Mozzarella, and Garden Basil drizzled with a Balsamic Reduction 15 V GF

Add Grilled Chicken 6, Shrimp 7,

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

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

20% GRATUITY ADDED TO ALL PARTIES OF 6 OR MORE

1066 Killian Hill Road, Lilburn, GA 30047 - 770.696.4139 [www.tbmrestaurant.com](http://www.tbmrestaurant.com)

## STARTERS:

### Pull Apart Garlic Bread

Crisp Baguette Drizzled with Melted Butter and Sautéed Garlic 4

**Soup de Jour** (ask server) cup 5 bowl 10

### Deviled Egg of the Week (ask server)

**TBM Lump Crabcakes**—Spring Interpretation single 10 / double 20

Pan-seared Crabcakes Grapefruit, Radishes, and Remoulade

**Smoked Salmon Tartine** : Toasted Sliced French Baguette topped with a Garlic Infused Sheep & Goat Cheese Blend, Smoked Scottish Salmon, Pickled Onions, Capers, and Fresh Dill with a Lemon Wedge 20

**Beet Stack**: Sliced Golden and Red Beets filled with Garlic Infused Sheep & Goat Cheese Blend atop Mixed Greens with a Balsamic Reduction Drizzle 15 GF V

**Crawfish Croquettes**: Cajun Style Croquettes filled with Crawfish atop a bed of Maque Choux with a House-made Remoulade 19

**\*Tuna Tataki**: Quick Seared Sesame-Crusted Sushi-grade Tuna Loin with an Asian Slaw, Ponzu Sauce, and Wasabi 16 (\*GF)

**Cast-Iron Seared Sea Scallops**: Four Seared Sea Scallops atop an Herbed Polenta with a Spinach and Chive Velouté 24 GF

**Stuffed Mushrooms** with Locally Made Sausage and Parmesan 12

**Flash-Fried Calamari** with House-made Marinara and Curry Aioli 15

**Artisanal Cheese Board**: 3 Selections with Seasonal Accompaniments 17 V

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

## MAINS:

**\*Steak Diane** : Grilled NY Strip Sirloin with Roasted Fingerling Potatoes, Shallot Confit, Wine Braised Mushrooms, and a Brandy Cream Sauce with Herbed Oil 40 GF

**\*Grilled Wagyu Bavette:** Local Georgia Wagyu Beef with a Chimichurri Sauce and a Southwestern Orzo 42

**Pan-Seared Skin on Salmon** with a Cauliflower Puree, Grilled Artichokes, and a Red Pepper Coulis 31 GF

**\*Grilled Bone-In Pork Chop** with a Bourbon BBQ Glaze and Grilled Peaches atop Yukon Gold Mash and Collard Greens 39

**Lowcountry Shrimp and Grits:** Slow Cooked Grits, Mushrooms, and Bacon with a White Wine and Garlic Cream Sauce 29 GF

**Mustard Chicken Francese** Light Pan-fried Chicken in a savory Dijon and Lemon Pan Sauce with Yukon Gold Mash and Haricot Verts 29

**Cast-Iron Seared Sea Scallops:** Six Seared Scallops atop an Herbed Polenta with a Spinach and Chive Velouté 42

**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, Swiss Cheese or Blue Cheese, Lettuce, Tomatoes, Onions on a Toasted Brioche Bun 17

SPLIT PLATE CHARGE: \$2

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

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## SIDES:

Pommes Frites 5 Creamy Grits 5 Fingerlings 6

Yukon Gold Mash 6 Collard Greens 7

Haricots Verts 7