



TBM WEEKEND BRUNCH MENU

11 am-3 pm Saturday / 10 am-3 pm Sunday

BEVERAGES:

- Canned Soft Drinks 2.50
- Sweet & Unsweet Tea (Free Refills) 2.50
- Fresh Squeezed Lemonade 2.75
- Counter Culture Coffee 3.25
- San Pellegrino Water (375ml) 3 (500ml) 5
- Orange Juice 5 Cranberry Juice 4 Grapefruit Juice 4

BRUNCH LIBATIONS:

starting at 11 am

Mimosa 10

Mimosa Carafe 30

Bellini 10

Sparkling Wine and Peach Nectar

Stiegl Grapefruit Radler 7

Sparkling St-Germain Carafe

Small(serves 1-2) 12 | Large(serves 4-6) 35
st-germain, prosecco, lemon, club soda, lavender bitters

TBM Spicy Bloody Mary 12

Loaded Bloody Mary 18

Southern Cold Press 12

bourbon, espresso liqueur, vermouth

Maple-Bacon Old Fashioned 12

bacon infused bourbon, maple, bitters

SALADS:

half/full

***Caesar Salad:** Romaine Lettuce, Fresh Baked Croutons, Parmesan, House-made Caesar 7/14 GF*

Iceberg Wedge: Iceberg, Applewood Smoked Bacon, Tomatoes, Blue Cheese Dressing 7/14 GF

Quinoa Salad: Mixed Greens, Tri-color Quinoa, Goat Cheese, Cranberries, Toasted Pecans, and Maple Balsamic Dressing 8/15 GF

House Greens: Mixed Greens with Tomatoes, Cucumbers, Red Onions, Carrots, and Ranch 7/14 GF

Add: Grilled Chicken 6 / Shrimp 7
Salmon Half 8/Full 16*Seared Tuna 12

A La Carte Sides:

Grits 6 Biscuit 4 House Greens 7
Home Fries 6 Toast 2
Mixed Berries 7 Biscuit & Gravy 8
Applewood Smoked Bacon 6
Maple Glazed Chicken Apple Sausage 8

BRUNCH MAINS:

***Bulgogi Braised Short Rib Hash** with Potatoes, Onions, and Peppers in a Demi Glace topped with Two Sunnyside Eggs 24

Lowcountry Shrimp and Grits: Pan-seared Shrimp, Mushrooms, and Bacon in a White Wine and Garlic Cream Sauce atop Slow Cooked Stone Grits 24 GF

French Toast: Cinnamon and Vanilla Soaked Texas Toast (Chef's Selection, ask your server) 14 Plain 12

Chicken & Waffle Plate: Three TBM Fried Chicken Tenders with Waffles and Hot Honey 18

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

Chicken Biscuit: Fresh Baked Biscuit with Two TBM Chicken Tenders smothered in Gravy 15

BRUNCH EGGS - SERVED WITH A SIDE:

(Choice of Grits, Home Fries, or 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 with Hollandaise 16 / 19

***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 16 Extra Omelette Selections 1.50/each

***Two Eggs Any Style** with Two Slices of Applewood Smoke Bacon or Chicken Apple Sausage, Choice of Side, and Toast or Biscuit 15

BRUNCH SANDWICHES:

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

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

Classic BLT: Applewood Smoked Bacon, Vine-Ripened Tomatoes, Boston Lettuce and Mayonnaise 14

TBM Cheeseburger: 8oz Grilled Angus Burger with Choice of American, Cheddar, Swiss, or Blue Cheese, Lettuce, Tomatoes, Onions, Toasted Brioche Bun, Choice of Side 19

TBM Brunch Burger: 8 oz Grilled Angus Burger with Choice of Swiss, American, or Cheddar Cheese, Maple Bacon, and Sunnyside Egg, Choice of Side 24

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, Powdered Sugar, Seasonal Fruits, Butter, Syrup 28

French Toast: Texas Toast soaked in Vanilla and Cinnamon, Bacon Strips, Brie Cheese, 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**