

# TBM DINNER MENU



## SOUP OF THE DAY

Cup 6 / Bowl 10  
Selection Changes Daily

## APPETIZERS

### Pull Apart Garlic Bread

Crisp Baguette Drizzled with Melted Butter and Sautéed Garlic 5

### \*Tuna Tataki GF\*

Seared Sesame-Crusted Sushi-grade Ahi Tuna topped with Jalapenos, Pickled Shallots, and House-made Teriyaki 16

### TBM Lump Crabcakes

Seasonal Interpretation 20  
(or 10 single)

### Fried Chicken Livers

Tomato Jam and Bacon Crumbles 12

### Smoked Trout Croquettes

with House-made Red Pepper Jelly and a Herbed Chipotle Crema 14

### Sweet Potato Medallions

Roasted and Pan-Fried Sweet Potatoes atop Seasoned Greek Yogurt, Maple Miso Soy Glaze, Feta, and Toasted Sunflower Seeds 14

### Portabella Stuffed Mushrooms

with Italian Sausage and Parm 16

### Flash Fried Brussel Sprouts

with Crispy Bacon, Feta Cheese and a White Balsamic Drizzle 16

### Artisanal Cheese Board GF\*

3 Selections and accompaniment 19

### Affettati/Cheese Board GF\*

(2 meats/ 3 cheeses) with seasonal accompaniment 29

### Bucket of Pommes Frites 9

choice of Two TBM Signature Dipping Sauces

Ranch | Garlic and Basil Aioli  
Thousand Island | Sriracha Mayo  
Honey Mustard | Blue Cheese  
Additional Dipping Sauce .50

## Beverages

Canned Soft Drinks 2.50

Sweet & Unsweet Tea (Free Refills) 2.50

Fresh Squeezed Lemonade 2.75

Counter Culture Coffee 3.25

Fiji Water (500ml) 5

San Pellegrino Mineral Water  
(375ml) 3 | (750ml) 5

\*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 or Seeds GF Gluten Free  
GF\* Gluten Free Option

## SALADS:

**\*Caesar Salad:** Romaine, Fresh Baked Croutons, Parmesan Cheese tossed in a House-made Caesar Dressing Half 7 / Full 14 GF\*

**Iceberg Wedge:** Iceberg Lettuce, Applewood Smoked Bacon, Tomatoes, and House-made Blue Cheese Dressing Half 7 / Full 14 GF

**\*\*Quinoa Salad:** Mixed Greens, Tri-color Quinoa, Goat Cheese, Cranberries, Toasted Pecans in a Maple Balsamic Vinaigrette Half 8 / Full 15 GF

**House Greens:** Mixed Greens with Tomatoes, Cucumbers, Red Onions, Carrots, and our House-made Ranch Dressing Half 7 / Full 14 GF

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

## MAINS:

**\*Steak Diane :** Grilled NY Strip Sirloin with Garlic and Rosemary Tr-color Roasted Fingerling Potatoes, Shallot Confit, Wine Braised Mushrooms, Red Wine Demi Cream Sauce 45

**Bulgogi Braised Short Ribs** atop Mashed Potatoes with a Sweet and Savory Au Jus 30

**Pan-Seared Salmon** with Celeriac Puree and a Watercress Salad tossed in a Lemon Caper Vinaigrette 30 GF

**Braised Volcano Cut Pork Shank** with Mashed Potatoes, Grilled Broccolini, and an Au Jus 32 GF

**Balsamic Marinated Airline Chicken Breast** with Roasted Root Vegetables and Asparagus 30 GF

**Lowcountry Shrimp and Grits:** Pan-seared Shrimp, Mushrooms, Bacon in a White Wine and Garlic Cream Sauce atop Slow Cooked Grits 29 GF

**TBM Cheeseburger:** 8oz Grilled Angus Burger with Choice of American, Cheddar, Swiss, or Blue Cheese, Lettuce, Tomatoes, Onions, Toasted Brioche Bun with House-cut Pommes Frites 19

## See Daily Specials

## SIDES:

Garlic and Rosemary Roasted Fingerlings 7 GF

Fried Brussels with Crispy Bacon, Feta Cheese and a Whit Balsamic Drizzle 8

Slow Cooked Grits 7 GF

Daily Vegetable (ask server) 6 GF

Pommes Frites 6