

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 Crab Cakes

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