



SOUPS / SALADS:

Soup de Jour (ask server) cup 5 bowl 9

Fall Harvest Salad

Arugula, Roasted Red Beets and Butternut Squash, Blue Cheese Crumbles, Shaved Shallots, Toasted Pumpkin Seeds, and a Honey Walnut Vinaigrette

Half 8 / Full 14 GF V

**Wine-Poached Pear and Apple Salad

Autumn Greens, Wine Poached Pears, Granny Smith Apples, Candied Walnuts, and Chevre Goat Cheese tossed in an Apple Cider Vinaigrette

Half 8 / Full 14 GF V

*Classic TBM Caesar Salad

Romaine Lettuce, Parmesan Cheese, House-Made Croutons, and our Caesar Dressing Half 7 / Full 12 *GF

Iceberg Wedge

Crisp Iceberg Lettuce, Applewood Smoked Bacon, Tomatoes, and our Blue Cheese Dressing Half 7 / Full 12 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

STARTERS:

Pull Apart Garlic Bread

Crisp Baguette Drizzled with Melted Butter and Sautéed Garlic 4

TBM Lump Crabcakes—Fall Interpretation single 10 / double 20

Pan-seared Crabcakes, Lemon, Pickled Onions, Micro Greens, and Comeback Sauce

Filet Crostinis: Grilled Filet Medallions on Toasted French Baguette Crostinis topped with Onion Jam, a Blue Cheese Blend, and a Balsamic Reduction Drizzle 24

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

Cast-Iron Roasted Sea Scallops: Four U10 Roasted Sea Scallops atop a Bed of Elote with Cotijo Cheese, and a Chili Crema 24 GF

Stuffed Mushrooms with Locally Made Sausage and Parmesan 12

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

Blue Cheese Brulé: Blue Cheese, Sheep, and Goat Cheese Blend garnished with Chives and Bacon served with Sliced Granny Smith Apples and French Bread 16 (*GF)

Fried Brussel Sprouts with Pork Belly tossed in a Sweet Chili and topped with Pickled Onions 16 GF

Artisanal Cheese Board: 3 Selections with Seasonal Accompaniments 16 V

Affettati/Cheese Board (2 meats/ 3 cheeses) with seasonal accompaniments 24

***ITEMS MARKED WITH AN ASTERISK * MAY BE SERVED RAW OR UNDER-COOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,**

MAINS:

***Steak Diane** : Grilled NY Strip Sirloin with Roasted Fingerling Potatoes, Shallot Confit, Wine Braised Mushrooms, and a Brandy Cream Sauce with Herbed Oil 39 GF

***16 oz. Grilled Ribeye** with Roasted Tri-color Petite Potatoes, Broccolini, and a Bearnaise Compound Butter 42 GF

Pan-Seared Skin on Salmon with a Spinach Orzotto and a Creamy Lemon Caper Sauce 29

Grilled Chicken Paillard with Autumn Root Vegetables of Butternut Squash, Parsnips, Brussels, and Sweet Potatoes finished with Truffle Oil 28 GF

***Frenched Pork Chop** topped with an Apple Chutney and served with Sweet Potato Mash and Brussel Sprouts garnished with Candied Walnuts 38 GF

Lowcountry Shrimp and Grits: Slow Cooked Grits, Mushrooms, and Bacon with a White Wine and Garlic Cream Sauce 27 GF

Cast-Iron Roasted Sea Scallops: Six U10 Scallops atop a Bed of Elote with Cotijo Cheese, and a Chilli Crema 40 GF

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, or Swiss Cheese, Lettuce, Tomatoes, Onions on a Toasted Bun 16

SPLIT PLATE CHARGE: \$2

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SIDES:

Pommes Frites 5 Creamy Grits 5 Fingerlings 6
Sweet Potato Mash 7 Brussel Sprouts 8 Tri-color Potatoes 6
Orzotto 7 Elote 7 Broccolini 7 Autumn Root Veggies 7