



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

****Clementine and Cranberry Salad**

Winter Greens, Dried Cranberries, Spiced Almonds, and Goat Cheese with a Cinnamon Citrus Vinaigrette Half 8 / Full 14 F V GF

****Shaved Brussel Sprout Salad**

Shaved Brussel Sprouts, Pomegranate Arils, Pine Nuts, and Pecorino Romano Cheese in a Creamy Lemon Vinaigrette

Half only 10 V GF

Add Grilled Chicken 7, Shrimp 8,

*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

STARTERS:

Pull Apart Garlic Bread

Crisp Baguette Drizzled with Melted Butter and Sautéed Garlic 4

Soup de Jour (ask server) cup 6 bowl 10

TBM Lump Crabcakes—Winter Interpretation single 10 / double 20
Pan-seared Crabcakes, Grapefruit, and Comeback Sauce

Filet Crostinis: Grilled Filet Medallions on Toasted French Baguette Crostinis topped with a Berry Chutney and a Balsamic Reduction Drizzle 25

Fresh Tomato Bruschetta: Roma Tomatoes, Garlic, and Basil atop Toasted Crostinis with a Balsamic Drizzle topped with Stracciatella Cheese 17 V

***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 Slow-Cooked Lentils with Bacon and a Mascarpone Cream Sauce 25 GF

Lump Crab Dip with Fire Roasted Corn, Peppers, Cheddar, and Cream Cheese served with Hand-fried Flour Tortilla Chips 19

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/UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

MAINS:

***Grilled Certified Angus Filet Mignon** with a Red Wine Port Reduction, Rustic Red Mash, and Grilled Asparagus 48 GF

***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

Lamb Lollipops Colorado Grain Fed Lamb with a Luxdardo Cherry Demi Glace atop a Sun-dried Tomato Risotto 49

Pan-Seared Skin on Salmon with Winter Root Vegetables of Beets, Parsnips and Carrots and a Maple Mustard Sauce 31 GF

Chicken Marsala : Pan Fried Boneless Chicken Breast with a Rich Mushroom, and Marsala Wine Sauce over Mashed Potatoes 29

Lowcountry Shrimp and Grits: Slow Cooked Grits, Mushrooms, and Bacon with a White Wine and Garlic Cream Sauce 28 GF

Cast-Iron Roasted Sea Scallops: Six U10 Roasted Scallops atop Slow-Cooked Lentils and a Mascarpone Cream Sauce 42 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 17

SPLIT PLATE CHARGE: \$2

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SIDES:

Pommes Frites 5 Creamy Grits 5 Fingerlings 6
Lentils with Bacon 7 Rustic Red or Golden Mashed Potatoes 6
Sun-dried Tomato Risotto 9 Asparagus 8
Winter Root Vegetables 8