



AT TOMBO GRILLE, WE PRIDE OURSELVES ON USING FRESH, REGIONALLY - GROWN INGREDIENTS.



- LA BONNE TERRE, CAMDEN
- HERITAGE FARMS, BALLENTINE
- FRESHLY GROWN FARMS, COLUMBIA
- ADLUH FLOUR, COLUMBIA
- ABUNDANT SEAFOOD, CHARLESTON
- SEA EAGLE MARKET, BEAUFORT
- PALMETTO FARMS, SUMTER
- MANCHESTER FARMS, COLUMBIA
- WIL-MOORE FARMS, LUGOFF
- OLD MCCASKILL'S FARM, REMBERT
- HAPPY COW CREAMERY, PELZER
- SPLIT CREEK FARM, ANDERSON
- SWEET GRASS DAIRY, THOMASVILLE, GA

WINES BY THE GLASS

WHITE

SAINT M RIESLING, GERMANY 2009	6.5	30
HB PICPOUL, LANGUEDOC 2010	6.5	30
DUE TORRI PINOT GRIGIO, ITALY 2010	6.5	30
ACROBAT BY KING ESTATE PINOT GRIS, OREGON 2009	7	32
SIMI SAUVIGNON BLANC, SONOMA COUNTY 2010	7	32
HERON CHARDONNAY, CALIFORNIA 2009	6.5	30
MERRYVALE STARMONT CHARDONNAY, NAPA 2009	8	36

RED

THE PINOT PROJECT PINOT NOIR, CALIFORNIA 2009	6.5	30
PUNTO FINAL MALBEC, ARGENTINA 2009	6.5	30
THE VELVET DEVIL MERLOT, WASHINGTON STATE 2009	7.5	34
JOEL GOTT ZINFANDEL, CALIFORNIA 2008	7	32
INKBERRY SHIRAZ CABERNET, AUSTRALIA 2009	7	32
MANIFESTO! CABERNET, NORTH COAST 2009	7.5	34

WWW.TOMBOGRILLE.COM

TOMBOGRILLE@ATT.NET

Reservations available (803)782-9665 4517 Forest Drive Columbia, SC 29206

There are health risks associated with consuming undercooked beef, seafood, poultry, and eggs.

Requests by guests over 18 are permitted by state law.

Parties of 6+ will have an 18% gratuity added. Split Entrée Charge 3 : Corkage Fee 10.



SMALL BITES

- | | |
|---|---|
| FRIED BRUSSELS SPOUTS
BÉARNAISE
\$9 | HUMMUS
CURED OLIVES
HOUSE-MADE FLAT BREAD
\$9 |
| MAC N' CHEESE
PENNE, HOUSE-MADE BACON
CORNISH HEN, GOUDA & FONTINA
\$9 | FRIED CHICKEN LIVERS
CRACKED BLACK PEPPER GRAVY
ADLUH GRITS, FRIED LEEKS
\$7 |
| CRAB CAKES
ARUGULA, BACON, APPLE
PECAN SHERRY VINAIGRETTE
\$12 | SEARED SCALLOPS
GRILLED ROOT VEGETABLES
DWARF PEACH - TRUFFLE AIOLI
\$12 |
| SWEET GRASS DAIRY CHEESE PLATE
SEASONAL ACCOMPANIMENTS
\$12 | |

SALADS

- ICEBERG WEDGE**
HOUSE-MADE BACON, TOMATO CONFIT
BLUE CHEESE DRESSING
\$7
- FRESHLY GROWN FARMS MIXED GREENS**
SALT ROASTED BEETS, SPLIT CREEK FETA
CITRUS VINAIGRETTE
\$8
- FRESHLY GROWN FARMS ROMAINE**
PARMESAN CRISP, WHITE ANCHOVIES, TRADITIONAL CAESAR DRESSING
\$8
- FRESHLY GROWN FARMS ARUGULA**
LOCAL APPLES, GORGONZOLA, BALSAMIC DRESSING
\$8
- ADD: CORNISH HEN \$6 SCALLOPS \$10 SHRIMP \$7**

ENTRÉES

- ROASTED PALMETTO FARMS HEN**
DUMPLINGS, PAN JUS AND ROASTED CORN SAUCE
\$18
- BEER BRAISED BERKSHIRE PORK SHANK**
ORANGE GREMOLATA, GRILLED ROOT VEGETABLE RISOTTO
\$22
- SEARED GOLDEN TILEFISH**
ROASTED RED PEPPER - PECAN PESTO
HAND TORN PASTA, BASIL VIN BLANC,
\$22
- ROASTED SALMON**
MAPLE MUSTARD GLAZE, BUTTERNUT SQUASH PURÉE
\$20
- CAROLINA GOLD SHRIMP & GRITS**
HOUSE-MADE TASSO HAM, ONIONS, CREAM SAUCE, COLLARD GREENS
\$18
- MEATLOAF**
SHERRY MUSHROOM GRAVY, HERB ROASTED POTATOES
\$18
- HOUSE-GROUND BURGER**
HOUSE-MADE BACON, CHEDDAR OR GORGONZOLA
SMOKED TOMATO AIOLI, F.G.F. LETTUCE, TOMATO
PICKLED ONIONS, BISTRO FRIES
\$11