TMF

TAYLOR-MADE FOOD COMPANY™

EST. 2021

MAIN Attraction

Fresh. Local. Curated.

CHEF'S RECOMMENDATION

SMOKED BRISKET

Tender, slow-smoked beef brisket with a deeply seasoned bark, rich smoky flavor, and succulent finish. Paired with two sauces.

$100/$190

BY APPOINTMENT
09.00 AM - 05.00 PM

1903 N Highland Ave. Ste 7 & 8
Jackson, TN 38305

(731)-535-7800

taylormade7800@gmail.com

www.taylormadefoodcompany.com

Sm: Feeds up to 4-6
Lg: Feeds up to 6-12

We look forward to serving you.

BEEF

Prime Rib ..... **MKT**
Slow-smoked to perfection, tender and juicy with a rich, smoky crust. Served with au jus.

Marry Me Beef ..... **$65/$100**
Tender meatballs simmered in a rich, creamy tomato sauce with garlic, Parmesan, and Italian herbs.

Beef Tenderloin ..... **$175/$200**
Tender, marinated beef, slow-roasted to perfection with layers of savory flavor and a beautifully seasoned finish with herbs.

Not Your Average Meatloaf ..... **$65/$100**
Ground beef combined with herbs and breadcrumbs topped with sweet tomato sauce.

CHICKEN

Smoked Chicken ..... **$65/$100**
Marinated, slow-smoked, tender chicken breasts with bold seasonings, sliced for easy serving.

Marry Me Chicken ..... **$65/$125**
Creamy Parmesan sauce, sun-dried tomatoes & garlic.

Bacon Wrapped ..... **$70/$90**
Chicken breast wrapped in savory bacon, seasoned and roasted to perfection.

Crispy Tenders ..... **$65/$100**
Tender, seasoned chicken strips with a golden, crispy coating.

PASTA

Classic Beef Spaghetti ..... **$45/$65**
Tender spaghetti tossed in a rich tomato sauce with seasoned ground beef and Italian herbs.

Chicken Alfredo ..... **$45/$65**
Tender chicken and pasta tossed in a creamy Parmesan Alfredo sauce.

Classic Red Lasagna ..... **$45/$65**
Layers of pasta, seasoned beef, rich tomato sauce, and melted cheese baked until golden and bubbly.

White Chicken Lasagna ..... **$45/$65**
Seasoned chicken, creamy ricotta, and melted cheeses, finished with a savory garlic Parmesan cream sauce.

Vegetarian Lasagna ..... **$45/$65**
Sautéed mushrooms, fresh spinach, with a rich blend of herbs and cheeses baked to perfection.

PORK

Pork Tenderloin ..... **$60/$120**
Marinated in fresh herbs and gently smoked for a rich, savory finish.

Ribs ..... **$35/ Rk**
Slow-smoked pork ribs coated in a rich, sweet, and savory glaze.

MORE

Lamb ..... **MKT**
Smoked rack of lamb coated in mustard and encrusted with garlic and rosemary.

Salmon ..... **MKT**
Smoked salmon finished with a sweet, caramelized brown sugar crust.

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SIDE *Dishes*

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CHEF'S RECOMMENDATION

GOOEY MAC-N-CHEESE

Ultimate crowd pleaser. Tender pasta folded into a creamy, rich, and indulgent smooth blend of four cheese sauce.

$50/$70

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PAIRINGS

Southern Green Beans ..... **$40/$60**
Slow-simmered green beans seasoned Southern-style for rich, savory flavor.

Potatoes ..... **$40/$60**
Loaded Mashed, Garlic & Butter Mashed, Herb-Roasted, or Potato Salad. Sub any preparation for Sweet Potato.

Maple Glazed Carrots ..... **$40/$60**
Tender carrots coated in a sweet maple glaze.

Baked Beans ..... **$40/$60**
Sweet and smoky baked beans blended with seasoned ground beef, onions, and bell peppers.

Roasted Vegetables ..... **$40/$60**
Colorful medley of fresh, seasonal roasted vegetables.

Corn ..... **$50/$70**
Mexican-style with lime, herbs, Mayo, Mexican Crema, Cotija cheese, and chili powder.
Cajun-style with Cajun seasoning, garlic powder, and smoked paprika.

Garlic Parmesan Brussel Sprouts ..... **$50/$70**
Roasted and coated with garlic, Parmesan cheese, and finished with a rich brown sugar glaze.

Asparagus ..... **$50/$70**
Fresh asparagus sautéed with bright lemon and savory garlic.

Broccoli ..... **$40/$60**
Fresh broccoli lightly steamed and seasoned for a simple, wholesome side.

Rice ..... **$40/$60**
Lime & Cilantro or Pilaf: Light and fluffy seasoned rice cooked with herbs and aromatic vegetables.

Coleslaw ..... **$40/$60**
Crisp cabbage and vegetables tossed in a smooth, creamy, tangy dressing.

Southern Cabbage ..... **$40/$60**
Cabbage simmered in a savory broth with smoky turkey and seasonings.

Candied Yams ..... **$50/$70**
Sliced sweet potatoes baked in a rich, spiced sugar syrup until sticky.

Cauliflower au Gratin ..... **$50/$70**
Roasted cauliflower baked in a rich, creamy cheese sauce with a golden, savory crust.

PAIRINGS BAR

Mac-n-Cheese Bar **$6pp**
Creamy, cheesy macaroni served with a variety of delicious toppings and mix-ins—from crispy bacon to fresh herbs, roasted vegetables, and crunchy breadcrumbs.

Loaded Mash Bar **$5pp**
Creamy mashed potatoes piled high with your favorite toppings, including savory gravies, cheeses, bacon, chives, roasted vegetables, and more.

Salad Bar **$5pp**
A fresh, customizable spread of crisp greens, colorful vegetables, flavorful toppings, and house-made dressings.

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SOUP & Salad

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CHEF'S RECOMMENDATION

CLASSIC CAESAR

Crisp romaine lettuce tossed in creamy House Caesar dressing, topped with Parmesan cheese and crunchy croutons.

$40/$60

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SOUP

Minestone ..... **$35/$55**
Slow-simmered green beans seasoned Southern-style for rich, savory flavor.

Tomato Basil ..... **$35/$55**
Creamy tomato basil soup made with ripe tomatoes, fresh basil, and a touch of cream.

Loaded Potato ..... **$35/$55**
Creamy potato soup loaded with crispy bacon, cheddar cheese, and green onions.

Chicken Noodle ..... **$35/$55**
Classic chicken noodle soup with tender chicken, hearty vegetables, and egg noodles in a savory broth.

Chicken & Dumplings ..... **$45/$65**
Tender chicken and vegetables simmered in a rich, savory broth with soft, fluffy dumplings.

Chili (seasonal) ..... **$35/$55**
Hearty, slow-simmered chili made with seasoned ground beef, beans, tomatoes, and savory spices.

Beef Stew ..... **$45/$65**
A classic homestyle soup featuring mixed garden vegetables and tender beef chunks in a tomato or clear broth.

Toscana ..... **$45/$65**
Rustic creamy Italian favorite with Italian Sausage, Cannellini beans, potatoes, and kale (Vegetarian option Available).

French Onion ..... **$45/$65**
Beef broth loaded with caramelized onions and topped with melted cheese.

SALAD

Classic Caesar ..... **$40/$60**
Crisp romaine lettuce tossed in creamy House Caesar dressing, topped with Parmesan cheese and crunchy croutons.

Garden ..... **$40/$60**
Fresh mixed greens topped with tomato, red onion, cucumber, and shredded cheese. Served with your choice of dressing.

Caprese ..... **$50/$70**
Fresh mozzarella, ripe tomatoes, and basil drizzled with balsamic glaze.

Spinach Salad ..... **$40/$60**
Crisp apples, red onion, feta, and candied bacon with a Honey Lemon Vinaigrette dressing.

Pasta Salad ..... **$40/$60**
Creamy Style: Classic creamy mayo dressing with crisp veggies.
Italian Style: Herbs, Zesty Italian dressing, cured meat, cheese, crisp veggies.

Elevated Pasta Salad ..... **$50/$70**
Chicken Caesar, Green Goddess, Mediterranean

Dressings

House Caesar, House Ranch,
Italian, Honey Mustard, 1000 Island

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CHEF'S RECOMMENDATION

BOURBON VANILLA CAKE

Moist vanilla cake infused with rich bourbon vanilla and finished with a delicate cream.

$45

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WHOLE CAKES

Bourbon Vanilla Cake **$45**
Moist vanilla cake infused with rich bourbon vanilla and finished with a delicate cream.

Buttermilk Chocolate Cake **$45**
Rich, moist chocolate cake with a deep cocoa flavor and velvety frosting.

Red Velvet **$45**
Mild cocoa flavor paired with signature cream cheese frosting.

TMF Chantilly **$45**
Light vanilla cake layered with fresh berries and luscious Chantilly cream.

Fresh Strawberry **$45**
Fluffy vanilla cake infused with fresh berries and a whipped berry cream.

WHOLE CHESECAKE

Classic NY Style **$60**
Rich, creamy, and perfectly smooth New York–style cheesecake.

Strawberry **$60**
Creamy cheesecake topped with sweet, fresh strawberries.

Nutella **$60**
Chocolate-hazelnut drizzle with whipped cream and topped with Ferrero Rocher candy on top.

Biscoff **$60**
Creamy cheesecake layered with the warm, caramelized flavor of Biscoff.

Key Lime **$60**
Fresh key lime juice and zest topped with w*hipped cream, lime slice, and graham cracker pieces.*

ICE BOX

TMF Tiramisu **$50**
Our spin on an Italian classic. Chocolate and coffee-soaked ladyfingers, whipped cream, and Mascarpone custard topped with a dusting of cocoa powder.

TMF Banana Pudding **$50**
Magnolia inspired- layers of sweet vanilla-flavored custard, vanilla wafers, and fresh bananas topped with whipped cream, caramel drizzle and Chessman shortbread cookies.

Triple Berry Trifle **$50**
Light angel food cake, whipped cream, and mixed red and blue berries.

Chocolate Brownie Trifle **$50**
Rich brownie chunks, chocolate pudding, and whipped cream.

Mini Desserts

Mini Parfaits ..... **$30/ doz**
Cake layers: Strawberry, Chantilly, Biscoff, Chocolate, and Vanilla

Mini Cheesecakes ..... **$35/ doz**
Classic, Strawberry, Nutella, Biscoff, Key Lime

Pie Bars **$45/doz**
Pecan, Chess, Oreo, and seasonal bars

Mini Gourmet Brownies ..... **$45/ doz**
Gooey brownies topped with milk chocolate and caramel drizzle.

Cookies **$12/doz**
Chocolate Chip, White Chocolate, Sugar or Peanut Butter

Mini Fried Pies **$12/doz**
Peach or Apple