



SMALLS & SUCH

CHICKEN WINGS	8	CHILLED SHRIMP COCKTAIL	12
<i>White Truffle Oil, Toasted Garlic, Parmesan (gf)</i>			
GUACAMOLE	8	SOUP	4 / 5
<i>Smashed Avocado, Cherry Tomato, Tortilla Chips (v) (gf)</i>		<i>Daily & Seasonal Specials, Cup or Bowl</i>	
SMOKED SALMON CAKES	10	DEVILED EGGS	4
<i>Remoulade, House Made Bread & Butter Pickle</i>		<i>Roasted Tomato & Bacon Jam, Toasted Bread Crumbs</i>	
CALAMARI	9	OVEN ROASTED MEATBALLS	9
<i>Housemade Fresh Herb Ranch</i>		<i>Mama's Sauce, Pecorino Romano, Basil</i>	
FIRE ROASTED WILD MUSHROOMS	9	ROASTED VEGETABLE HUMMUS	9
<i>Market Shrooms, Roasted Garlic, Goat Cheese (v) (gf)</i>		<i>Pine Nuts, Smoked Paprika, Extra Virgin Olive Oil, Raw Market Vegetables (v) (gf)</i>	
TEMPURA CAULIFLOWER	8	CHIPS AND CHEESE	8
<i>Thai Chile Honey Glaze, Pineapple, Cashews (v)</i>		<i>Fresh Potato Chips, Sweet Onion-Jarlsberg Dip (v) (gf)</i>	
SWEET & SOUR SHRIMP	12		
<i>Pickled Onions</i>			

GREENS ETC.

TMH SALAD	5 / 9	BABY GREENS SALAD	5 / 9
<i>Smoked Bacon, Tillamook Cheddar, Sweet Poppy Dressing (gf)</i>		<i>Dried Cranberries, Grapefruit Segments, Toasted Pine Nuts, Gorgonzola, Roasted Honey Vinaigrette (gf) (v)</i>	
BEET	6 / 11	DRIED BLUEBERRY & AVOCADO	5 / 9
<i>Local Beets, Pistachio, Orange, Prosciutto, House Ricotta (gf)</i>		<i>Dried Blueberry, Avocado, Crisp Wonton, Toasted Almonds, Vanilla Bean Dressing (v)</i>	
ROASTED VEGETABLE	5 / 9	ADD PROTEIN:	
<i>Butternut Squash, Brussels Sprouts, Toasted Pumpkin Seeds, White Balsamic Vinaigrette, Chevre (v) (gf)</i>		<i>Grilled Chicken \$6, Pulled Chicken \$5, Steak \$6, Calamari \$5, Shrimp \$9</i>	





MAIN

SAUTEED RAINBOW TROUT	22	BBQ SHORT RIB OF BEEF	27
<i>Basmati Rice, Wilted Spinach, Toasted Hazelnuts, Brown Butter Vinaigrette (gf)</i>		<i>Cheesy Grits, House Q, "Street Corn", Queso Blanco (gf)</i>	
STEAK FRITES	30	ROAST RACK OF LAMB	38
<i>Aged New York Strip, Hand Cut Fries, Baby Spinach, "Zip" (gf)</i>		<i>Pea Puree, Goat Cheese Potato Gnocchi, Asparagus</i>	
SHRIMP AND GRITS	18	LIGHTLY SMOKED CHICKEN BREAST	18
<i>Crispy Pork Belly, Cheesy Grits, Mustard Greens, Okra (gf)</i>		<i>Maple Basted Spaghetti Squash, Baby Carrots (gf)</i>	
HOUSE SMOKED RIBS	22	PAN ROASTED SCOTTISH SALMON	24
<i>Apple Cider Glaze, Broccoli Cole Slaw, Mac and Cheese</i>		<i>Castelvetro Olive, Caper, Lemon, Polenta Fries (gf)</i>	
MOROCCAN SPICED DUCK BREAST	26	FARRO RISOTTO	18
<i>Heirloom Tomatoes, Crispy Duck Skin (gf)</i>		<i>Roasted Seasoned Vegetables, Spinach Pesto, Pecorino Romano (gf) (v)</i>	
LOBSTER FETTUCCINI	23	BEEF TENDERLOIN MEDALLIONS	30
<i>House Made Chorizo, Fresh Fettuccini, Tomato, Chevre</i>		<i>Baby Bok Choy, Tempura Shiitake, Yuzu Demi Glace, Radish</i>	

BEVERAGES

FRESH LEMONADE	3	ARNOLD PALMER	3
FAYGO ROOT BEER	3	CADILLAC COFFEE	2.5
GOSSLINGS GINGER BEER	3	CAPPUCCINO	4
ICED TEA	2	ILLY ESPRESSO	3
SODA	2	NOVUS WHOLE LEAF TEA	3
<i>Coke, Diet Coke, Ginger Ale, Sprite, Orange</i>			

★ Proudly sourcing local products from ★

WERP FARM BUCKLEY, MI
OLIVE VINEGAR, ROCHESTER, MI
MILLERS AMISH COUNTRY POULTRY, ORLAND, IN
SUNRISE POULTRY HOMER, MI

GIVE THANKS BAKERY ROCHESTER, MI
GOLDEN WHEAT BAKERY DETROIT, MI
WHEAT GRASS FACTORY, MI
FAIRWAY PACKING DETROIT, MI
LEONARDO'S PRODUCE DETROIT, MI

Our ingredients are sustainable and humanely raised

Several of our items are vegetarian (v) or gluten-free (gf). Please ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.