



## SMALLS & SUCH

CHICKEN WINGS	8	STEAMED P.E.I. MUSSELS	12
<i>White Truffle Oil, Toasted Garlic, Parmesan (gf)</i>		<i>Saffron Broth, House Made Chorizo, Roasted Tomato</i>	
GUACAMOLE	8	SOUP	4 / 5
<i>Smashed Avocado, Cherry Tomato, Tortilla Chips (v) (gf)</i>		<i>Daily &amp; Seasonal Specials, Cup or Bowl</i>	
SMOKED SALMON CAKES	10	DEVILED EGGS	4
<i>Remoulade, House Made Bread &amp; Butter Pickle</i>		<i>Roasted Tomato &amp; Bacon Jam, Toasted Bread Crumbs</i>	
CALAMARI	9	OVEN ROASTED BEEF MARROW BONE	10
<i>Housemade Fresh Herb Ranch</i>		<i>Gremolata, Crisp Bread</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>Mixed Greens, 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	BRAISED BEEF OSSO BUCO	27
<i>Basmati Rice, Wilted Spinach, Toasted Hazelnuts, Brown Butter Vinaigrette (gf)</i>		<i>Soft Polenta, San Marzano Tomato, Castelvetrano Olive, Gremolata (gf)</i>	
STEAK FRITES	30	FIVE SPICE RUBBED LAMB RIBS	35
<i>Aged New York Strip, Hand Cut Fries, Baby Spinach, "Zip" (gf)</i>		<i>Tempura Green Beans, Hoisin B.B.Q.</i>	
SHRIMP AND GRITS	19	LIGHTLY SMOKED CHICKEN BREAST	20
<i>Crispy Pork Belly, Cheesy Grits, Mustard Greens, Okra (gf)</i>		<i>Maple Basted Spaghetti Squash, Baby Carrots (gf)</i>	
HOUSE SMOKED RIBS	23	BOUILLABAISSÉ	32
<i>Apple Cider Glaze, Broccoli Cole Slaw, Mac and Cheese</i>		<i>Mussels, Shrimp, Lobster, Salmon, Fennel, Celery, Leeks (gf)</i>	
PORK CHEEK POTATO GNOCCHI	24	ROASTED VEGETABLE RISOTTO	21
<i>Maple Glazed Root Vegetables, Natural Jus</i>		<i>Butternut Squash, Brussels Sprouts, Sweet Potato, Brie, Lemon (gf (v))</i>	
LOBSTER FETTUCCINI	23	BEEF TENDERLOIN MEDALLIONS	30
<i>House Made Chorizo, Fresh Fettuccini, Tomato, Chevre</i>		<i>Smoked Bacon-Gorgonzola Mashed Potatoes, Green Beans, Honey-Balsamic Demi Glace</i>	

## BEVERAGES

FRESH LEMONADE	3	ARNOLD PALMER	3
FAYGO ROOT BEER	3	CADILLAC COFFEE	2.5
FEVER TREE 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.*