



SMALLS & SUCH

CHICKEN WINGS	8	GUACAMOLE	8
<i>White Truffle Oil, Toasted Garlic, Parmesan (gf)</i>		<i>Smashed Avocado, Cherry Tomato, Tortilla Chips (v) (gf)</i>	
SMOKED SALMON CAKES	10	CHIPS AND CHEESE	8
<i>Remoulade, House Made Bread & Butter Pickle</i>		<i>Fresh Potato Chips, Sweet Onion-Jarlsberg Dip (v) (gf)</i>	
CALAMARI	9	STEAMED DUMPLINGS	9
<i>Housemade Fresh Herb Ranch</i>		<i>Caramelized Onion, Gruyère, French Onion Consommé</i>	
ROASTED WILD MUSHROOMS	9	DEVILED EGGS	4
<i>Market Shrooms, Roasted Garlic, Goat Cheese (v) (gf)</i>		<i>Roasted Tomato & Bacon Jam, Toasted Bread Crumbs</i>	
TEMPURA CAULIFLOWER	8	SOUP	4/5
<i>Thai Chile Honey Glaze, Pineapple, Cashews (v)</i>		<i>Changes Daily; Cup or Bowl</i>	

GREENS ETC.

TMH SALAD	5 / 9	BABY GREENS	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 Made 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, Chèvre (v) (gf)</i>		<i>Grilled Chicken \$6, Pulled Chicken \$5, Steak \$6, Calamari \$5, Shrimp \$9</i>	





MAIN

STEAK FRITES	30	OVERNIGHT BRAISED BEEF SHORT RIB	32
<i>Aged New York Strip, Hand Cut Fries, Baby Spinach, "Zip" (gf)</i>		<i>Potato Hash, Roasted Carrots, Roasted Onion, Onion Ring</i>	
BEEF TENDERLOIN MEDALLIONS	30	FIRE ROASTED PORK TENDERLOIN	26
<i>Baby New Potato Confit, Roasted Garlic & Onion, Fried Mushroom, A1 Aioli</i>		<i>Sweet Potato, Roasted Apple, Smoked Bacon, Brussels Sprouts, Stone Ground Mustard-Malt Vinaigrette (gf)</i>	
DUCK	26	OVEN STEAMED SALMON	25
<i>Breast & Confit Leg, House Made Apple Sauce, Wild Rice, Lentils, Almonds, Bacon, Warm Duck Fat Vinaigrette (gf)</i>		<i>Cold Smoked, House Made Basil Angel Hair, Artichoke, Capers</i>	
HOUSE SMOKED RIBS	23	CAULIFLOWER "RISOTTO"	23
<i>Apple Cider Glaze, Broccoli Cole Slaw, Mac and Cheese</i>		<i>Spinach, Tallegio, Herbed Bread Crumbs (v)</i>	
SAUTEED RAINBOW TROUT	22	LOBSTER FETTUCCINI	23
<i>Basmati Rice, Wilted Spinach, Toasted Hazelnuts, Brown Butter Vinaigrette (gf)</i>		<i>House Made Chorizo Sausage, Tomato, Chèvre</i>	
		LIGHTLY SMOKED CHICKEN BREAST	20
		<i>Maple Basted Spaghetti Squash, Baby Carrots (gf)</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
LEONARDO'S PRODUCE DETROIT, MI

GIVE THANKS BAKERY ROCHESTER, MI
GOLDEN WHEAT BAKERY DETROIT, MI
WHEAT GRASS FACTORY, MI
FAIRWAY PACKING 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.*