



### SMALLS & SUCH

TMH CHICKEN WINGS	12	TEMPURA CAULIFLOWER	10
<i>White Truffle Oil, Toasted Garlic, Parmesan (gf)</i>		<i>Thai Chili Glaze, Crushed Cashew, Pineapple (v)</i>	
SPICE DUSTED CALAMARI	12	BEEF SHORT RIB ENCHILADAS	14
<i>Housemade Buttermilk-Herb Ranch</i>		<i>Salsa Roja, Tillamook Cheddar, Sour Cream</i>	
HOUSEMADE SOFT PRETZEL	9	SOUP OF THE DAY	7
<i>Roasted Jalapeño-Goat Cheese Dip, Honey Stone Ground Mustard (v)</i>			

### ON THE SIDE

FRIED BRUSSELS SPROUTS	6	FRESH HERB POTATO LATKE	6
<i>Red Wine Vinaigrette (v) (gf)</i>		<i>Horseradish Crème (v) (gf)</i>	
PISTACHIO BASMATI RICE	5	MAPLE BASTED SPAGHETTI SQUASH	6
<i>Middle Eastern Spices (v) (gf)</i>		<i>Candied Walnuts (v) (gf)</i>	
HAND-CUT FRENCH FRIES	5	CHAR-GRILLED BABY CARROTS	6
<i>(v) (gf)</i>		<i>Whipped Ricotta, Roasted Serrano Honey (v) (gf)</i>	

### GREENS ETC.

TMH SALAD	7 / 12	ROASTED VEGETABLE SALAD	7 / 12
<i>Tillamook Cheddar, Smoked Bacon, Sweet Poppyseed Dressing (gf)</i>		<i>Brussels Sprouts, Butternut Squash, Candied Walnuts, Chèvre, White Balsamic Vinaigrette (v) (gf)</i>	
SPINACH SALAD	7 / 12	ADD PROTEIN:	
<i>Orange Segments, Crisp Prosciutto, Roasted Hazelnuts, Raspberry Vinaigrette (gf)</i>		<i>Grilled Chicken \$7, Sautéed Shrimp \$9, Crispy Calamari \$8, Tempura Cauliflower \$7</i>	





## MAIN

---

STEAK FRITES	42	LIGHTLY SMOKED CHICKEN BREAST	27
<i>12 oz. Prime NY Strip, Hand-Cut French Fries, Wilted Spinach, Zip Sauce (gf)</i>		<i>Maple Basted Spaghetti Squash, Baby Carrot, Sugar Snap Peas, Sage (gf)</i>	
PAN-FRIED CHICKEN CUTLET	25	FIRE-GRILLED CAULIFLOWER STEAK	25
<i>Crispy Pork Belly, Baby Beets, Kale, Fennel, Peach BBQ</i>		<i>Harissa Marinade, Vegetable Curry (v) (gf)</i>	
LAMB SHANK "PASTRAMI"	34	GULF SHRIMP ÉTOUFFÉE	28
<i>Fried Brussels Sprouts, Potato Latke, Horseradish Crème, Pickled Mustard Seeds (gf)</i>		<i>Creole Tomato Sauce, Basmati Rice, Fire Roasted Peppers, Onions, Pickled Fried Okra</i>	
BLACKENED MAHI MAHI	31	OVERNIGHT BRAISED BEEF SHORT RIB	31
<i>Chilled Coconut Rice Salad, Grilled Pineapple, Citrus, Cilantro-Miso Dressing (gf)</i>		<i>Shawarma Spices, Pistachio Basmati Rice, Pickled Vegetables (gf)</i>	
BAY SCALLOP AND PEI MUSSEL BOIL	28	TMH DOUBLE CHEESEBURGER	18
<i>Housemade Potato Dumplings, Corn, Old Bay Butter, Crisp Parmesan</i>		<i>Two 1/4# All Beef Patties, Special Sauce, Lettuce, Tomato, Housemade B&amp;B Pickles, French Fries, Mini Salad</i>	

## BEVERAGES

---

FRESH LEMONADE	3.5	CRAZY FRESH COFFEE	3.5
ARNOLD PALMER	3.5	COLD BREW COFFEE	4
TOPO CHICO MINERAL WATER	3.5	ICED TEA	3.5
SODA	3	ILLY ESPRESSO / CAPPUCCINO	4 / 5
<i>Coke, Diet Coke, Ginger Ale, Sprite, Orange</i>		MIGHTY LEAF TEA	3.5

*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.*