



## SMALLS

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	HOUSEMADE SOFT PRETZEL	9
<i>Housemade Buttermilk-Herb Ranch</i>		<i>Roasted Jalapeño-Goat Cheese Dip,</i>	
CHIPS AND CHEESE	9	<i>Honey Stone Ground Mustard (v)</i>	
<i>Fresh Potato Chips, Sweet Onion-Jarlsberg Dip (v) (gf)</i>			

## SIDES

HOME FRIED POTATOES (v) (gf)	3 / 6	TOAST OR ENGLISH MUFFIN (v)	3
<i>FRESH SEASONAL FRUIT (v) (gf)</i>	6	<i>Multigrain, Sour Dough, Asiago-Garlic</i>	
SIDE OF MEAT (gf)	6	GARLIC & PARMESAN GRITS (v) (gf)	6
<i>Detroit Links, Applewood Smoked Bacon, Canadian Bacon</i>		HOUSEMADE GRANOLA (v)	6
HAND-CUT FRENCH FRIES (v) (gf)	5	<i>Greek Yogurt, Local Honey, Add Fresh Berries \$3</i>	
CREAM OF TOMATO SOUP (v)	6		

## GREENS

TMH SALAD	7 / 12	ROASTED VEGETABLE SALAD	7 / 12
<i>Tillamook Cheddar, Smoked Bacon,</i>		<i>Brussels Sprouts, Butternut Squash, Candied Walnuts,</i>	
<i>Sweet Poppyseed Dressing (gf)</i>		<i>Chèvre, White Balsamic Vinaigrette (v) (gf)</i>	
WARM SPINACH SALAD	7 / 12	ADD PROTEIN:	
<i>Housemade Bacon Lardons, Poached Egg, Crispy Shallots,</i>		<i>Grilled Chicken \$7, Sautéed Shrimp \$9, Crispy Calamari \$8,</i>	
<i>Warm Mustard Vinaigrette (gf)</i>		<i>Tempura Cauliflower \$7</i>	





## BREAKFAST

BUTTERMILK FLAP JACKS <i>Whipped Butter, Michigan Maple Syrup (v)</i>	12	CHALLAH FRENCH TOAST <i>Whipped Butter, Michigan Maple Syrup (v)</i>	12
CINNAMON ROLL BAKED PANCAKE <i>Pecans, Vanilla Bean Cream Cheese Icing (v)</i>	13	CLASSIC EGGS BENEDICT <i>Canadian Bacon, Poached Eggs, Hollandaise</i>	14
STANDARD BREAKFAST <i>2 Eggs Any Style, Home Fried Potatoes, Choice of Bacon or Detroit Breakfast Sausage, Wolferman's English Muffin</i>	13	CORNED BEEF HASH AND EGGS <i>Sy Ginsberg's Corned Beef, Sweet Onion, Jarlsberg Cheese, Roasted Yukon Gold Potatoes, Sunny Eggs</i>	14
BREAKFAST BURRITO <i>Scrambled Eggs, Pinto Beans, Zucchini, Squash, Peppers, Onions, Tillamook Cheddar, Salsa Verde, Sour Cream (v)</i>	14	BRAISED SHORT RIB ENCHILADAS <i>Tillamook Cheddar, Pico de Gallo, Sour Cream, Sunny Eggs, Scallion</i>	15
GREEN VEGETABLE SCRAMBLE <i>Spinach, Avocado, Peas, Scallion, Herbed Garlic Boursin (v)</i>	14	LOADED HOME FRIED POTATO SKILLET <i>Sweet Peppers, Onions, Bacon, Tillamook Cheddar, Poached Eggs, Hollandaise</i>	14

## MORE LIKE LUNCH

TMH GRILLED CHEESE <i>Jarlsberg, American, Ricotta, Roasted Tomato-Bacon Jam, Cream of Tomato Soup</i>	14	CHICKEN SALAD SANDWICH <i>Walnut, Granny Smith, Dried Cranberry, Sour Dough, Fresh Fruit</i>	14
TMH DOUBLE CHEESEBURGER <i>Two 1/4# All Beef Patties, Special Sauce, Lettuce, Tomato, Housemade B&amp;B Pickles, French Fries, Mini Salad</i>	18	BBQ SHRIMP AND GRITS <i>Roasted Garlic &amp; Parmesan Grits, Roasted Tomato, Smoked Leeks, Creole BBQ Sauce (gf)</i>	20

## BEVERAGES

FRESH LEMONADE	3.5	CRAZY FRESH COFFEE	3.5
ARNOLD PALMER	3.5	COLD BREW COFFEE	4.5
TOPO CHICO MINERAL WATER	3.5	ICED TEA	3.5
SODA <i>Coke, Diet Coke, Ginger Ale, Sprite, Orange</i>	3.5	ILLY ESPRESSO / CAPPUCINO	4 / 5
		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.*