



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	CHIPS AND CHEESE	9
<i>Housemade Buttermilk-Herb Ranch</i>		<i>Fresh Potato Chips, Sweet Onion-Jarlsberg Dip (v) (gf)</i>	
HOUSEMADE SOFT PRETZEL	9	BEEF SHORT RIB ENCHILADAS	14
<i>Roasted Jalapeño-Goat Cheese Dip, Honey Stone Ground Mustard (v)</i>		<i>Salsa Roja, Tillamook Cheddar, Sour Cream</i>	
		SOUP OF THE DAY	7

ON THE SIDE

FRIED BRUSSELS SPROUTS	6	ROASTED WILD MUSHROOMS	7
<i>Red Wine Vinaigrette (v) (gf)</i>		<i>Chèvre, Crispy Shallots (v) (gf)</i>	
ROASTED GARLIC & PARMESAN GRITS	6	MAPLE BASTED SPAGHETTI SQUASH	6
<i>(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>	
WARM SPINACH SALAD	7 / 12	ADD PROTEIN:	
<i>Housemade Lardons, Poached Egg, Crisp Shallots, Warm Mustard 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>	
BBQ SHRIMP AND GRITS	28	SWEDISH MEATBALLS	28
<i>Roasted Garlic & Parmesan Grits, Roasted Tomato, Smoked Leeks, Creole BBQ Sauce (gf)</i>		<i>Wild Mushrooms, Egg Noodles, Sour Cream, Scallion, Toasted Breadcrumbs</i>	
CHICKEN BREAST "TOSCA"	28	VEGGIE RAMEN	26
<i>Mushroom Gremolata, Garlic Broccolini, Parmesan</i>		<i>Kimchi Broth, Fall Vegetables, Wasabi Mayo (v)</i>	
ROASTED TOMAHAWK PORK CHOP	32	PAN-SEARED YELLOWFIN TUNA	33
<i>Housemade Bacon, Spaghetti Squash, Gorgonzola, Spinach, Apple Brown Butter, Candied Walnuts, Sage (gf)</i>		<i>Shaved Apple Salad, Beet Horseradish, Honey-Glazed Parsnip (gf)</i>	
TMH DOUBLE CHEESEBURGER	18	OVERNIGHT BRAISED BEEF SHORT RIB	32
<i>Two 1/4# All Beef Patties, Special Sauce, Lettuce, Tomato, Housemade B&B Pickles, French Fries, Mini Salad</i>		<i>Cauliflower Gratin, Shallot Confit, Baby Carrots</i>	

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	3.5	ILLY ESPRESSO / CAPPUCCINO	4 / 5
<i>Coke, Diet Coke, Dr P, Sprite, Orange, Ginger Ale</i>		MIGHTY LEAF TEA	3.5

For parties of 6 or more a 20% gratuity will be added. No separate checks, please.

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.