



SMALLS & SUCH

CHICKEN WINGS	8	SOUP	4 / 5
<i>White Truffle Oil, Toasted Garlic, Parmesan (gf)</i>		<i>Daily & Seasonal Specials, Cup or Bowl</i>	
GUACAMOLE	8	DEVILED EGGS	4
<i>Smashed Avocado, Cherry Tomato, Tortilla Chips (v) (gf)</i>		<i>Roasted Tomato & Bacon Jam, Toasted Bread Crumbs</i>	
SMOKED SALMON CAKES	10	ROASTED VEGETABLE HUMMUS	9
<i>Remoulade, House Made Bread & Butter Pickle</i>		<i>Pine Nuts, Smoked Paprika, Extra Virgin Olive Oil, Raw Market Vegetables (v) (gf)</i>	
CALAMARI	9	CHIPS AND CHEESE	8
<i>Housemade Fresh Herb Ranch</i>		<i>Fresh Potato Chips, Sweet Onion-Jarlsberg Dip (v) (gf)</i>	
FIRE ROASTED WILD MUSHROOMS	9		
<i>Market Shrooms, Roasted Garlic, Goat Cheese (v) (gf)</i>			
TEMPURA CAULIFLOWER	8		
<i>Thai Chile Honey Glaze, Pineapple, Cashews (v)</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>	



DINNER

MAIN

SAUTEED RAINBOW TROUT	22	BBQ BUFFALO SHORT RIB	30
<i>Basmati Rice, Wilted Spinach, Toasted Hazelnuts, Brown Butter Vinaigrette (gf)</i>		<i>Corn Bread Pudding, Chipotle-Molasses BBQ, Roasted Corn Salsa</i>	
STEAK FRITES	30	CARIBBEAN JERK RUBBED PORK CHOP	27
<i>Aged New York Strip, Hand Cut Fries, Baby Spinach, "Zip" (gf)</i>		<i>Vanilla Smashed Yams, Pickled Peach, Brown Sugar-Bacon Butter (gf)</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	28 DAY DRY AGED LAMB PORTERHOUSE	38
<i>Apple Cider Glaze, Broccoli Cole Slaw, Mac and Cheese</i>		<i>House Smoked Lamb Bacon, Skillet Potatoes, Watercress Pesto, Pearl Onion (gf)</i>	
RICOTTA AND SPINACH RAVIOLI	22	BEEF TENDERLOIN MEDALLIONS	30
<i>Farm Egg, Fennel, Asparagus, Pecorino Romano</i>		<i>Israeli Couscous Tabbouleh, Balsamic Summer Vegetables</i>	
LOBSTER FETTUCCINI	23		
<i>House Made Chorizo, Fresh Fettuccini, Tomato, Chevre</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	GIVE THANKS BAKERY ROCHESTER, MI
OLIVE VINEGAR, ROCHESTER, MI	GOLDEN WHEAT BAKERY DETROIT, MI
MILLERS AMISH COUNTRY POULTRY, ORLAND, IN	WHEAT GRASS FACTORY, MI
SUNRISE POULTRY HOMER, 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.