



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>	
WARM KASSERI CHEESE	9	CHIPS AND CHEESE	8
<i>Phyllo, Roasted Pecan-Dried Fruit Relish (v)</i>		<i>Fresh Potato Chips, Sweet Onion-Jarlsberg Dip (v) (gf)</i>	
SMOKED SALMON CAKES	10	STEAMED DUMPLINGS	9
<i>Remoulade, House Made Bread & Butter Pickle</i>		<i>Caramelized Onion, Gruyère, French Onion Consommé</i>	
CALAMARI	9	DEVILED EGGS	4
<i>Housemade Fresh Herb Ranch</i>		<i>Roasted Tomato & Bacon Jam, Toasted Bread Crumbs</i>	
ROASTED WILD MUSHROOMS	9	SOUP	4/5
<i>Market Shrooms, Roasted Garlic, Goat Cheese (v) (gf)</i>		<i>Changes Daily; Cup or Bowl</i>	
TEMPURA CAULIFLOWER	8		
<i>Thai Chile Honey Glaze, Pineapple, Cashews (v)</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, Chevre (v) (gf)</i>		<i>Grilled Chicken \$6, Pulled Chicken \$5, Steak \$6, Calamari \$5, Shrimp \$9</i>	





MAIN

STEAK FRITES	30	OVERNIGHT ROASTED 1/2 DUCK	26
<i>Aged New York Strip, Hand Cut Fries, Baby Spinach, "Zip" (gf)</i>		<i>Red Flannel Hash, Smoked Bacon, Duck Fat Vinaigrette</i>	
CARIBBEAN JERK RUBBED PORK CHOP	27	SAUTEED RAINBOW TROUT	22
<i>Vanilla Smashed Yams, House Made Applesauce</i>		<i>Basmati Rice, Wilted Spinach, Toasted Hazelnuts, Brown Butter Vinaigrette (gf)</i>	
<i>Brown Sugar-Bacon Butter (gf)</i>		LIGHTLY SMOKED CHICKEN BREAST	20
RABBIT BOLOGNESE	23	<i>Maple Basted Spaghetti Squash, Baby Carrots (gf)</i>	
<i>Spinach-Ricotta Gnocchi, Pecorino Romano</i>		PAN FRIED SALMON SCHNITZEL	25
HOUSE SMOKED RIBS	23	<i>Brussels Sprouts, Sweet Potato, Roasted Squash, Smoked Pork Belly, Brown Butter Hollandaise</i>	
<i>Apple Cider Glaze, Broccoli Cole Slaw, Mac and Cheese</i>		BEEF TENDERLOIN MEDALLIONS	30
WILD MUSHROOM LASAGNA	22	<i>Baby New Potato Confit, Roasted Garlic & Onion, Battered Mushroom, A1 Aioli</i>	
<i>Chevre, Toasted Bread Crumb, White Truffle Oil</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
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.