



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>	
FRIED GREEN TOMATO GRATIN	9	CHIPS AND CHEESE	8
<i>Pimento Cheese, Buttermilk-Bacon Dressing</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	BBQ BEEF SHORT RIB	28
<i>Aged New York Strip, Hand Cut Fries, Baby Spinach, "Zip" (gf)</i>		<i>"Succotash" Salad, House Made BBQ Mayo, Fried Pickled Okra</i>	
TERIYAKI GLAZED DUCK BREAST	26	SAUTEED RAINBOW TROUT	22
<i>Pineapple, Citrus, Cashew, Scallion Pancake</i>		<i>Basmati Rice, Wilted Spinach, Toasted Hazelnuts, Brown Butter Vinaigrette (gf)</i>	
SAUTÉED SALMON MILANESE	25	LIGHTLY SMOKED CHICKEN BREAST	20
<i>Charred Lemon Hollandaise, Salsa Verde</i>		<i>Maple Basted Spaghetti Squash, Baby Carrots (gf)</i>	
HOUSE SMOKED RIBS	23	CAULIFLOWER FRIED "RICE"	23
<i>Apple Cider Glaze, Broccoli Cole Slaw, Mac and Cheese</i>		<i>Char Grilled Carrots, Peas, Roasted Corn, Avocado, Sprout Slaw, Sunny Egg (gf)(v)</i>	
SWEET CORN AGNOLOTTI	23	BEEF TENDERLOIN MEDALLIONS	30
<i>Caramelized Fennel, Saffron, Yellow Tomato, Crisp Chicken Skin</i>		<i>Baby New Potato Confit, Roasted Garlic & Onion, Battered Mushroom, AI Aioli</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.*