



SMALLS & SUCH

CHICKEN WINGS	9	GUACAMOLE	10
<i>White Truffle Oil, Toasted Garlic, Parmesan (gf)</i>		<i>Smashed Avocado, Cherry Tomato, Tortilla Chips (v) (gf)</i>	
SMOKED SALMON CAKES	12	CHIPS AND CHEESE	8
<i>Remoulade, Housemade Bread & Butter Pickle</i>		<i>Fresh Potato Chips, Sweet Onion-Jarlsberg Dip (v) (gf)</i>	
CALAMARI	12	STEAMED DUMPLINGS	9
<i>Housemade Fresh Herb Ranch</i>		<i>Caramelized Onion, Gruyère, French Onion Consommé</i>	
ROASTED WILD MUSHROOMS	9	DEVILED EGGS	4
<i>Market Shrooms, Roasted Garlic, Chèvre (v) (gf)</i>		<i>Roasted Tomato & Bacon Jam, Toasted Bread Crumbs</i>	
TEMPURA CAULIFLOWER	10	SOUP	4/6
<i>Thai Chili Honey Glaze, Pineapple, Cashews (v)</i>		<i>Changes Daily; Cup or Bowl</i>	

GREENS ETC.

TMH SALAD	6 / 11	BABY GREENS	6 / 11
<i>Smoked Bacon, Tillamook Cheddar, Sweet Poppy Dressing (gf)</i>		<i>Dried Cranberries, Grapefruit Segments, Toasted Pine Nuts, Gorgonzola, Roasted Honey Vinaigrette (v) (gf)</i>	
BEET	7 / 12	DRIED BLUEBERRY AND AVOCADO	6 / 11
<i>Local Beets, Pistachio, Orange, Prosciutto, Housemade Ricotta (gf)</i>		<i>Dried Blueberry, Avocado, Crisp Wonton, Toasted Almonds, Vanilla Bean Dressing (v)</i>	
ROASTED VEGETABLE	6 / 11	ADD PROTEIN:	
<i>Mixed Greens, Butternut Squash, Brussels Sprouts, Toasted Pumpkin Seeds, White Balsamic Vinaigrette, Chèvre (v) (gf)</i>		<i>Grilled Chicken \$6, Pulled Chicken \$5, Steak \$6, Calamari \$5, Shrimp \$9</i>	





MAIN

STEAK FRITES	33	BBQ BEEF SHORT RIB	30
<i>Aged New York Strip, Hand Cut Fries, Baby Spinach, "Zip" (gf)</i>		<i>Roasted Corn & Potato Hash, Bacon, Battered Avocado, Cilantro, Housemade BBQ Sauce</i>	
BEEF TENDERLOIN MEDALLIONS	31	OVEN STEAMED SALMON	27
<i>Baby New Potato Confit, Roasted Garlic & Onion, Fried Mushroom, A1 Aioli</i>		<i>Cold Smoked, Housemade Basil Angel Hair, Artichoke, Capers</i>	
HOUSE SMOKED RIBS	26	FREE-FORM LASAGNA	23
<i>Apple Cider Glaze, Broccoli Cole Slaw, Mac & Cheese</i>		<i>Saffron Tomato Sauce, Castelvetrano Olive, Gremolata, Parmesan, Toasted Bread Crumbs (v)</i>	
SAUTÉED RAINBOW TROUT	24	LOBSTER FETTUCCINI	25
<i>Basmati Rice, Wilted Spinach, Toasted Hazelnuts, Brown Butter Vinaigrette (gf)</i>		<i>Housemade Chorizo Sausage, Tomato, Chèvre</i>	
		LIGHTLY SMOKED CHICKEN BREAST	25
		<i>Maple Basted Spaghetti Squash, Baby Carrots (gf)</i>	

BEVERAGES

FRESH LEMONADE	3	ARNOLD PALMER	3
FAYGO ROOT BEER	3	CADILLAC COFFEE	3
FEVER TREE GINGER BEER	3.5	CAPPUCCINO	4
ICED TEA	3	ILLY ESPRESSO	3
SODA	3	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
MILLER AMISH COUNTRY POULTRY ORLAND, IN	WHEATGRASS STERLING HEIGHTS, 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.*