



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	9	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	SHORT RIB OF BEEF	31
<i>Aged New York Strip, Hand Cut Fries, Baby Spinach, "Zip" (gf)</i>		<i>Paprikash, Crème Fraîche-Chive Potato Purée, Grilled Peppers (gf)</i>	
BEEF TENDERLOIN MEDALLIONS	33	SEA SCALLOPS	29
<i>Gorgonzola Powder, Portobello, Asparagus, Potato Crisps, Hollandaise (gf), Add Butter Poached King Crab \$12</i>		<i>Caramelized Yam, Smoked Onion-Eggplant Marmalade, African Spices, Okra Hush Puppies</i>	
LAMB SHANK	32	ROASTED CARROT RISOTTO	25
<i>Goat Cheese Risotto, Braised Root Vegetables (gf)</i>		<i>House Labneh, Pistachio, Pomegranate Gastrique, Za'atar (v) (gf)</i>	
HOUSE SMOKED RIBS	28	LOBSTER FETTUCCINI	25
<i>Apple Cider Glaze, Collard Greens, Griddled Corn Bread, Roasted Honey-Thyme Butter</i>		<i>Housemade Chorizo Sausage, Tomato, Chèvre</i>	
DUCK ROULADE	28	LIGHTLY SMOKED CHICKEN BREAST	25
<i>House Smoked Pork Belly, "Red Flannel" Gnocchi Sauté, Chicken Sausage, Poached Duck Egg</i>		<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.*