



### SMALLS & SUCH

TMH CHICKEN WINGS	10	TEMPURA CAULIFLOWER	10
<i>White Truffle Oil, Toasted Garlic, Parmesan (gf)</i>		<i>Thai Chili Glaze, Crushed Cashew, Pineapple (v)</i>	
SPICE DUSTED CALAMARI	12	BEEF SHORT RIB ENCHILADAS	14
<i>Avocado Ranch, Sweet Corn "Elote" Salsa, Queso Blanco</i>		<i>Salsa Roja, Tillamook Cheddar, Avocado</i>	
HOUSEMADE SOFT PRETZEL	9	SUMMER TOMATO BISQUE	7
<i>Roasted Jalapeño-Goat Cheese Dip, Honey Stone Ground Mustard (v)</i>		<i>Arugula Pesto, Grape Tomato</i>	

### ON THE SIDE

ELOTE STYLE CORN OFF THE COB	5	ASPARAGUS GREMOLATA	7
<i>Queso Blanco, Lime Crema, Cilantro (v) (gf)</i>		<i>Parsley, Caper, Lemon, Olive Oil (v) (gf)</i>	
MASHED POTATOES	4	WILD MUSHROOM GRATIN	10
<i>(v) (gf)</i>		<i>Madeira, Garlic, Bread Crumb, Herbs (v)</i>	
HOUSE CUT FRENCH FRIES	5	THE BEST RICE EVER™	4
<i>(v) (gf)</i>			

### GREENS ETC.

TMH SALAD	7 / 12	TYPICAL	7 / 12
<i>Smoked Bacon, Tillamook Cheddar, Sweet Poppy Dressing (gf)</i>		<i>Classic Vinaigrette, Black Bella Olives, "Katkumbers," Fresh Peas, Shaved Parmesan (v)</i>	
HIPPIE TACO	7 / 12	ADD PROTEIN:	
<i>Avocado Ranch, Quinoa, Pinto Beans, Crisp Tortilla, Grilled Sweet Corn, Queso Blanco, Pico de Gallo (v) (gf)</i>		<i>Grilled Chicken \$7, Sautéed Shrimp \$9, Crispy Calamari \$8, Tempura Cauliflower \$7</i>	





## MAIN

PORK TENDERLOIN UDON <i>Wild Leek Kimchi, Honey-Hoisin Glaze, Cashew, Caramelized Trumpet Royal Mushroom</i>	27	OVERNIGHT BRAISED BEEF SHORT RIB <i>Warm Heirloom Potato Confit Salad, Shallot, Spinach, Smoked Bacon (gf)</i>	31
GULF SHRIMP "MAISON" <i>Braised Fennel, Oven Dried Campari Tomato, Arugula Pesto, The Best Rice Ever™</i>	28	LIGHTLY SMOKED CHICKEN BREAST <i>Maple Basted Spaghetti Squash, Baby Carrot, Sugar Snap Peas (gf)</i>	25
LAMB MEATBALLS <i>Gyro Seasoning, Gremolata Whipped Potato, Olive, Cucumber, Greek Yogurt</i>	28	HOUSEMADE POTATO GNOCCHI <i>Sherry Shallot, Garlic, Shiitake Mushroom, Asparagus, Fresh Herb Crumb (v)</i>	26
SEA SCALLOPS <i>Market Vegetable Fricassée, Carrot Chips (gf)</i>	29	PAN-FRIED ZUCCHINI CUTLETS <i>Charred Tomato Compote, Fresh Mozzarella, Baby Arugula (v)</i>	25

## BEVERAGES

FRESH LEMONADE	3.5	ARNOLD PALMER	3.5
FAYGO ROOT BEER	3	TOPO CHICO MINERAL WATER	3
FEVER TREE GINGER BEER	3.5	CRAZY FRESH COFFEE	3.5
ICED TEA	3.5	ILLY ESPRESSO / CAPPUCCINO	4 / 5
SODA <i>Coke, Diet Coke, Ginger Ale, Sprite, Orange</i>	3	MIGHTY LEAF TEA	3.5

★ 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	CRAZY FRESH COFFEE ROYAL OAK, 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.*