



SMALLS

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	HOUSEMADE SOFT PRETZEL	9
<i>Avocado Ranch, Sweet Corn "Elote" Salsa, Queso Blanco</i>		<i>Roasted Jalapeño-Goat Cheese Dip, Honey Stone Ground Mustard (v)</i>	

SIDES

HOME FRIED POTATOES (v) (gf)	3 / 6	TOAST OR ENGLISH MUFFIN (v)	3
		<i>Multigrain, Sour Dough, Asiago-Garlic</i>	
FRESH SEASONAL FRUIT (v) (gf)	6	HOUSEMADE GRANOLA (v)	6
		<i>Greek Yogurt, Local Honey, Add Fresh Berries \$3</i>	
SIDE OF MEAT (gf)	6	HOUSE-CUT FRENCH FRIES (v) (gf)	5
<i>Detroit Links, Applewood Smoked Bacon, Canadian Bacon</i>			
CREAM OF TOMATO SOUP (v)	6		

GREENS

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>	

301 MAIN STREET, ROCHESTER, MICHIGAN

PHONE: 248.759.4825



SATURDAY 10AM-3PM, SUNDAY 9AM-4PM

WWW.THEMEETINGHOUSEROCHESTER.COM



BREAKFAST

BUTTERMILK FLAP JACKS (v) <i>Whipped Butter, Michigan Maple Syrup</i>	12	STANDARD BREAKFAST <i>2 Eggs Any Style, Home Fried Potatoes, Choice of Bacon, or Detroit Breakfast Sausage, Wolferman's English Muffin</i>	12
CHALLAH FRENCH TOAST (v) <i>Whipped Butter, Michigan Maple Syrup</i>	12	SMOKED CHICKEN COBB SCRAMBLE <i>House Smoked Chicken Breast, Applewood Smoked Bacon, Tomato, Avocado, Blue Cheese</i>	14
CLASSIC EGGS BENEDICT <i>Canadian Bacon, Poached Eggs, Hollandaise</i>	13	TOSTADA (v) <i>Crisp Flour Tortilla, Scrambled Eggs, Pico de Gallo, Charro Style Black Beans, Sour Cream, Queso Blanco</i>	13
CORNED BEEF HASH AND EGGS <i>Sy Ginsberg's Corned Beef, Sweet Onion, Jarlsberg, Roasted Yukon Gold Potatoes, Sunny Eggs</i>	14	BRAISED SHORT RIB ENCHILADAS <i>Tillamook Cheddar, Pico de Gallo, Sour Cream, Sunny Eggs, Scallion</i>	15
LOBSTER CAPRESE SCRAMBLE <i>Atlantic Lobster, Tomato, Fresh Mozzarella, Basil</i>	15		

MORE LIKE LUNCH

TMH GRILLED CHEESE <i>Jarlsberg, American, Ricotta, Roasted Tomato-Bacon Jam, Crean of Tomato Soup</i>	14	GULF SHRIMP "MAISON" <i>Braised Fennel, Roasted Campari Tomato, Arugula Pesto, The Best Rice Ever™</i>	22
PORK TENDERLOIN UDON <i>Wild Leek Kimchi, Honey-Hoisin Glaze, Cashew</i>	19		

★ 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.*



BUBBLES

CLASSIC 7
OJ, Bubbles

WITH A TWIST 8
Pama, Pomegranate, OJ, Bubbles

HALF PAST FOUR 11
Gin, Earl Grey, Lavender, Bubbles

BLOODY

ORIGINAL 9
Vodka, House Mix

MOTHER NATURE 10
Herb Vodka, House Mix

THE KICK 10
Pepper Vodka, House Spicy Mix

MEAT & CHEESE 3
Changes Daily

COFFEE

THE MICK 9
*Irish Whiskey, Smoked Bailey's, Allspice,
Smoked Maple Whipped Cream*



COCKTAILS
BEER

SHAKEN
BALANCED - CRISP - REFRESHING

WHY SO SERIOUS?	14
<i>Gin, Green Chartreuse, Celery Juice, Lime, Honey, Orange Bitters</i>	
EN FUEGO	13
<i>Reposado Tequila, Habanero Peach Liqueur, Lemon, Agave, Peychaud's, Tajín Rim</i>	
SUNSHINE DAYDREAM	12
<i>Strawberry-Basil Infused Pineapple Rum, Oloroso Sherry, Lime, Cinnamon, Raw Cane Sugar, Angostura</i>	
BEE LOGICAL	13
<i>Bourbon, Aperol, Dry Curaçao, Lemon, Honey, Peychaud's</i>	

STIRRED
SMOOTH - SOPHISTICATED - SPIRIT FORWARD

THE PROPER MARTINI	13
<i>Navy Strength Gin, Dry Vermouth, Dolin Blanc, Orange Bitters</i>	
DANCING THROUGH LIFE	13
<i>Cachaça, Sherry, Sweet Vermouth, Cinnamon, Raw Cane Sugar, Walnut & Chocolate Bitters, Scotch Rinse</i>	
OF COURSE...	13
<i>Lavender Infused Bourbon, Apricot Liqueur, Raw Cane Sugar, Tiki Bitters, Fernet Rinse</i>	
WELCOME BACK	12
<i>Apple Brandy, Pamplemousse Liqueur, Cynar, Angostura</i>	

TMH CLASSICS

GRAPEFRUIT FIZZ	12
CUCUMBER GIMLET	12
DON DRAPER	12

MODERN CLASSICS

MARGARITA	NEGRONI
LAST WORD	OLD FASHIONED
FRENCH 75	MANHATTAN
PAPER PLANE	SIDECAR

Ask Your Server About Our Current Craft Beers On Draft

MOCKTAILS

LAVENDER LEMONADE	5
<i>Lavender, Lemon, Water</i>	
CUCUMBER LIMEADE	5
<i>Cucumber, Lime, Honey, Soda</i>	
COFFEE SODA	5
<i>Cold Brew, Cinnamon, Soda</i>	

CANS & MORE

BREW DETROIT CERVEZA DELRAY	5
STELLA ARTOIS	5
BELL'S TWO HEARTED	5
GRIFFIN CLAW EL ROJO	6
GUINNESS	6
BLAKE'S EL CHAVO	5
SCHRAMM'S THE STATEMENT	4
SCHRAMM'S GINGER MEAD	4



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SPARKLING

gls / bkr / btl

MAWBY "SEX" NV ON TAP MI	8/18/ -
MAWBY "GREEN" NV MI	8/18/32
MILLENIO PROSECCO DOC EXTRA DRY NV ITALY	9/20/36
BILLECART-SALMON BRUT NV CHAMPAGNE 375 ML	38

WHITE

NIK WEIS "URBAN" RIESLING 2018 GERMANY	8/18/32
DIPINTI PINOT GRIGIO 2018 ITALY	8/18/32
DISTRICT 7 CHARDONNAY 2017 MONTEREY	8/18/32
THE BETTER HALF SAUVIGNON BLANC 2019 MARLBOROUGH	9/20/36
HOGWASH ROSÉ 2018 OAKVILLE	10/23/40
BLACKBIRD "DISSONANCE" WHITE BLEND 2017 NAPA	40
PURSUED BY BEAR "BLUSHING BEAR" ROSÉ 2018 COLUMBIA VALLEY	50
FRANK FAMILY CHARDONNAY 2017 CARNEROS	13/29/50
THE PRISONER "BLINDFOLD" WHITE BLEND 2017 NAPA	50

RED

CHATEAU BIANCA PINOT NOIR 2016 WILLAMETTE	10/23/40
SOLOCONTIGO "PRIMERA AMANTE" MALBEC 2016 MENDOZA	9/20/36
ALLSTON CABERNET SAUVIGNON 2017 PASO ROBLES	9/20/36
OMEN PINOT NOIR 2018 OREGON	38
MUGA TEMPRANILLO RESERVA 2014 RIOJA	40
NEIRANO "LE CROCI" BARBERA D'ASTI 2017 ITALY	11/25/44
FORCHINI ESTATE GROWN CABERNET SAUVIGNON 2016 DRY CREEK	48
WORTHY "SOPHIA'S CUVÉE" CABERNET BLEND 2014 NAPA	50
CELANI "ROBUSTO" PROPRIETARY RED 2018 NAPA	15/32/52
METTLER ESTATE GROWN CABERNET SAUVIGNON 2017 LODI	13/29/52
BIG TABLE FARM "PIGS" PINOT NOIR 2018 WILLAMETTE	70
BERINGER "QUANTUM" CABERNET BLEND 2015 NAPA	75
ORIN SWIFT "MACHETE" RED BLEND 2016 ST. HELENA	75
WAUGH CELLARS CABERNET SAUVIGNON 2016 NAPA	85
TRENTADUE "LA STORIA" CABERNET SAUVIGNON 2017 ALEXANDER VALLEY	16/34/60
SIGNORELLO ESTATE GROWN CABERNET SAUVIGNON 2014 NAPA	125

HALF BOTTLES

KIM CRAWFORD SAUVIGNON BLANC 2018 MARLBOROUGH	20
PRIDE MOUNTAIN CHARDONNAY 2016 NAPA	26
HESS "ALLOMI" CABERNET SAUVIGNON 2017 NAPA	28
GRGICH HILLS ESTATE GROWN CABERNET SAUVIGNON 2014 NAPA	45



DESSERT

WARM CHOCOLATE CHIP COOKIE	7
<i>Malted Vanilla Bean Ice Cream</i>	
WOOD ROASTED "S'MORES" BROWNIE	7
<i>Housemade Marshmallow</i>	
LEMON MERINGUE TART	8
<i>Blueberry Sauce, Fresh Berries</i>	
HOUSEMADE ICE CREAM	3/8

★ ★ ★ AFTER DINNER DRINKS ★ ★ ★

CAPPUCCINO 5

ILLY ESPRESSO 4

CRAZY FRESH COFFEE 3.5

MIGHTY LEAF TEA 3.5

GRAHAM'S 10 YR TAWNY PORT 13