



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	GREEN BEAN STIR FRY	7
<i>Queso Blanco, Lime Crema, Cilantro (v) (gf)</i>		<i>Hoisin Glaze, Crisp Shallot, Garlic, Cashew (gf)</i>	
MASHED POTATOES	4	CHAR-GRILLED BROCCOLI	8
<i>(v) (gf)</i>		<i>Tahini Hollandaise, Lemon (v) (gf)</i>	
HOUSE CUT FRENCH FRIES	5	THE BEST RICE EVER™	4
<i>(v) (gf)</i>			

GREENS ETC.

TMH SALAD	7 / 12	CHOP SALAD	7 / 12
<i>Smoked Bacon, Tillamook Cheddar, Sweet Poppy Dressing (gf)</i>		<i>Tomato, Cucumber, Blue Cheese, Hard Cooked Egg, Classic Vinaigrette (v) (gf)</i>	
HIPPIE TACO SALAD	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>	



DINNER

MAIN

OVERNIGHT BRAISED BEEF SHORT RIB <i>Warm Heirloom Potato Confit Salad, Shallot, Spinach, Smoked Bacon (gf)</i>	31	LIGHTLY SMOKED CHICKEN BREAST <i>Maple Basted Spaghetti Squash, Baby Carrot, Sugar Snap Peas (gf)</i>	25
GULF SHRIMP "MAISON" <i>Braised Fennel, Oven Dried Campari Tomato, Arugula Pesto, The Best Rice Ever™</i>	28	HOUSEMADE POTATO GNOCCHI <i>Sherry Shallot, Garlic, Shiitake Mushroom, Asparagus, Fresh Herb Crumb (v)</i>	26
LAMB MEATBALLS <i>Gyro Seasoning, Gremolata Whipped Potato, Olive, Cucumber, Greek Yogurt</i>	28	SEA SCALLOPS <i>Baby Kale & Quinoa Tabbouleh, Heirloom Tomato, Roasted Garlic, Brown Butter (gf)</i>	29
ROASTED CAULIFLOWER FALAFEL <i>Grilled Broccoli, Pickled Shallots, Tahini Hollandaise (v) (gf)</i>	25	PORK TENDERLOIN UDON <i>Wild Leek Kimchi, Honey-Hoisin Glaze, Cashew</i>	27

BEVERAGES

FRESH LEMONADE	3.5	CRAZY FRESH COFFEE	3.5
FAYGO ROOT BEER	3	COLD BREW COFFEE	4
ARNOLD PALMER	3.5	ICED TEA	3.5
TOPO CHICO MINERAL WATER	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.