



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, Sour Cream</i>	
HOUSEMADE SOFT PRETZEL	9	CHICKEN DUMPLING SOUP	7
<i>Roasted Jalapeño-Goat Cheese Dip, Honey Stone Ground Mustard (v)</i>			

ON THE SIDE

FRIED BRUSSELS SPROUTS	5	CARAMELIZED CAULIFLOWER	6
<i>Bacon Vinaigrette (gf)</i>		<i>Balsamic Brown Butter, Leek Confit (v) (gf)</i>	
MASHED POTATOES	6	MAPLE SMASHED SWEET POTATOES	6
<i>Smoked Gorgonzola, Bacon (gf)</i>		<i>Five-Spice Butter, Candied Walnuts (v) (gf)</i>	
HOUSE CUT FRENCH FRIES	5	THE BEST RICE EVER™	4
<i>(v) (gf)</i>			

GREENS ETC.

TMH SALAD	7 / 12	ROASTED VEGETABLE SALAD	7 / 12
<i>Sweet Poppy Dressing, Tillamook Cheddar, Smoked Bacon (gf)</i>		<i>Brussels Sprouts, Butternut Squash, Candied Walnuts, Chèvre, White Balsamic 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>	





MAIN

PETIT FILETS OF BEEF TENDERLOIN	35	LIGHTLY SMOKED CHICKEN BREAST	25
<i>Smoked Gorgonzola & Bacon Mashed Potatoes, Mushrooms, Pearl Onion, Roasted Garlic Zip Sauce (gf)</i>		<i>Maple Basted Spaghetti Squash, Baby Carrot, Sugar Snap Peas (gf)</i>	
GULF SHRIMP "MAISON"	28	HOUSEMADE POTATO GNOCCHI	26
<i>Braised Fennel, Oven Dried Campari Tomato, Arugula Pesto, The Best Rice Ever™</i>		<i>Brie Cream, Leek Confit, Roasted Mushroom, Spinach, Toasted Breadcrumbs, White Truffle Oil (v)</i>	
ROASTED CAULIFLOWER FALAFEL	25	SEA SCALLOPS	29
<i>Golden Beet Hummus, Pickled Red Beets, Shallots, Tahini Dill Sauce (v) (gf)</i>		<i>Baby Kale & Quinoa Tabbouleh, Butternut Squash Relish, Cranberry, Orange, Pecan, Balsamic Brown Butter (gf)</i>	
OVERNIGHT BRAISED BEEF SHORT RIB	31	12 OZ TOMAHAWK PORK CHOP	29
<i>Heirloom Potato Confit, Shallot, Spinach (gf)</i>		<i>Housemade Apple Sauce, Maple Smashed Sweet Potatoes, Brussels Sprouts, Warm Bacon Dressing (gf)</i>	

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 / CAPPUCINO	4 / 5
SODA	3	MIGHTY LEAF TEA	3.5
<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	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.