



### SMALLS & SUCH

TMH CHICKEN WINGS <i>White Truffle Oil, Toasted Garlic, Parmesan (gf)</i>	10	TEMPURA CAULIFLOWER <i>Thai Chili Glaze, Crushed Cashew, Pineapple (v)</i>	10
SPICE DUSTED CALAMARI <i>Housemade Buttermilk Ranch</i>	12	BEEF SHORT RIB ENCHILADAS <i>Salsa Roja, Tillamook Cheddar, Sour Cream</i>	14
CHIPS & SALSA <i>Warm Tortilla Chips, Fresh Tomato Salsa (v) (gf)</i>	8	SOUP OF THE DAY <i>Bowl, or Quart</i>	6 / 14
HOUSEMADE SOFT PRETZEL <i>Roasted Jalapeño-Goat Cheese Dip, Honey Stone Ground Mustard (v)</i>	9	FRESH BREAD <i>(4) Parmesan &amp; Garlic Buttered Rolls (v)</i>	6

### ON THE SIDE

FRIED BRUSSELS SPROUTS <i>White Balsamic Vinaigrette (v) (gf)</i>	6	HEIRLOOM POTATO CONFIT <i>Roasted Garlic, Shallots (v) (gf)</i>	5
MAPLE SMASHED SWEET POTATOES <i>(v) (gf)</i>	5	THE BEST RICE EVER™	4

### GREENS ETC.

TMH SALAD <i>Sweet Poppy Dressing, Tillamook Cheddar, Smoked Bacon (gf)</i>	7 / 12	ROASTED VEGETABLE SALAD <i>Brussels Sprouts, Butternut Squash, Candied Walnuts, Chèvre, White Balsamic Vinaigrette (v) (gf)</i>	7 / 12
ADD PROTEIN: <i>Grilled Chicken \$7, Sautéed Shrimp \$9, Crispy Calamari \$8, Tempura Cauliflower \$7</i>			



# DINNER

## MAIN

PETIT FILETS OF BEEF TENDERLOIN	37	PAN SEARED SEA SCALLOPS	29
<i>Balsamic Roasted Mushrooms, Heirloom Potato Confit (gf)</i>		<i>Ancho Chile-Tomato Sauce, Fresh Salsa, Grits (gf)</i>	
GULF SHRIMP "MAISON"	28	LIGHTLY SMOKED CHICKEN BREAST	25
<i>Garlic Butter, Braised Fennel, Roasted Tomato, The Best Rice Ever™</i>		<i>Maple Basted Spaghetti Squash, Baby Carrot, Sugar Snap Peas (gf)</i>	
OVERNIGHT BRAISED BEEF SHORT RIB	31	OVEN ROASTED SPAGHETTI SQUASH	23
<i>Heirloom Potato Confit, Shallot, Spinach, Cabernet Sauce (gf)</i>		<i>Marinara, Wilted Spinach, Roasted Tomato, Goat Cheese (v) (gf)</i>	
GRILLED CHICKEN BREAST CAPELLINI	25	12 OZ TOMAHAWK PORK CHOP	29
<i>Roasted Chicken Cream Sauce, Artichoke Hearts, Parmesan</i>		<i>Smashed Sweet Potatoes, Fried Brussels Sprouts, Michigan Apple Cider &amp; Mustard Sauce (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 / CAPPUCCINO	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.*