



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>Housemade Buttermilk Ranch</i>		<i>Salsa Roja, Tillamook Cheddar, Sour Cream</i>	
CHIPS & SALSA	8	SOUP OF THE DAY	6 / 14
<i>Warm Tortilla Chips, Fresh Tomato Salsa (v) (gf)</i>		<i>Bowl, or Quart</i>	
HOUSEMADE SOFT PRETZEL	9	FRESH BREAD	6
<i>Roasted Jalapeño-Goat Cheese Dip, Honey Stone Ground Mustard (v)</i>		<i>(4) Parmesan & Garlic Buttered Rolls (v)</i>	

ON THE SIDE

FRIED BRUSSELS SPROUTS	6	HEIRLOOM POTATO CONFIT	5
<i>White Balsamic Vinaigrette (v) (gf)</i>		<i>Roasted Garlic, Shallots (v) (gf)</i>	
MAPLE SMASHED SWEET POTATOES	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>	
ADD PROTEIN:			
<i>Grilled Chicken \$7, Sautéed Shrimp \$9, Crispy Calamari \$8, Tempura Cauliflower \$7</i>			





MAIN

PETIT FILETS OF BEEF TENDERLOIN	37	LAMB MEATBALL RIGATONI	28
<i>Balsamic Roasted Mushrooms, Heirloom Potato Confit (gf)</i>		<i>Marinara Sauce, Roasted Mushroom, Spinach, Chèvre</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	CREOLE FETTUCCINE	25
<i>Heirloom Potato Confit, Shallot, Spinach, Cabernet Sauce (gf)</i>		<i>Choice of Blackened Chicken Breast or Gulf Shrimp, Slow Roasted Tomato, Parmesan</i>	
GRILLED CHICKEN BREAST CAPELLINI	25	PORK TENDERLOIN	26
<i>Roasted Chicken Cream Sauce, Artichoke Hearts, Parmesan</i>		<i>Smashed Sweet Potatoes, Fried Brussels Sprouts, Michigan Apple Cider & 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 / 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.