



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 PENNE	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.



DESSERT

WARM CHOCOLATE CHIP COOKIE	7
<i>Malted Vanilla Bean Ice Cream</i>	
CHOCOLATE WALNUT CREME PIE	8
<i>Walnut Crust, Chocolate Creme, Cream Cheese Mousse</i>	
BANANA PUDDING TRIFLE	8
<i>Fresh Banana, Whipped Cream, Vanilla Wafer</i>	
HOUSEMADE ICE CREAM	3/8

★ ★ ★ **AFTER DINNER DRINKS** ★ ★ ★

CAPPUCCINO 5

ILLY ESPRESSO 4

CRAZY FRESH COFFEE 3.5

MIGHTY LEAF TEA 3.5



COCKTAILS INCLUDE FOUR SERVINGS OF YOUR
FAVORITE LIBATION

SHAKEN

TMH FIZZ	52
<i>Vodka, St. Germain, Grapefruit, Bubbles</i>	
RIPPLE	52
<i>Cucumber-Cilantro Infused Blanco Tequila, Cointreau, Lemon, Ancho-Cayenne Honey</i>	
BEE LOGICAL	52
<i>Bourbon, Aperol, Dry Curaçao, Lemon, Honey, Peychaud's</i>	

STIRRED

OLD FASHIONED	52
<i>Bourbon, Demerara, Bitters, Orange Zest</i>	
MANHATTAN	52
<i>Bourbon, House Vermouth, Bitters, Lux Cherry</i>	
DON DRAPER	52
<i>Bacon Bourbon, Maple Syrup, Bitters, Dehydrated Orange</i>	



SPARKLING

gls / bkr / btl

MAWBY "SEX" NV ON TAP MI	// - -
MAWBY "GREEN" NV MI	//20
MILLENIO PROSECCO DOC EXTRA DRY NV ITALY	//18
BILLECART-SALMON BRUT NV CHAMPAGNE 375 ML	30

WHITE

BODEGAS VOLVER "TARIMA MEDITERRANEO" MOSCATEL 2018 SPAIN	//18
BIXIO "ITALICO" PINOT GRIGIO 2018 ITALY	//16
DISTRICT 7 CHARDONNAY 2018 MONTEREY	//18
THE BETTER HALF SAUVIGNON BLANC 2019 MARLBOROUGH	//18
BROADBENT "VINHO VERDE" ROSÉ NV PORTUGAL	//18
BLACKBIRD "DISSONANCE" WHITE BLEND 2017 NAPA	25
PURSUED BY BEAR "BLUSHING BEAR" ROSÉ 2018 COLUMBIA VALLEY	30
FRANK FAMILY CHARDONNAY 2018 CARNEROS	//30
TENUTA FERTUNA "DROPPELLO" WHITE SANGIOVESE 2018 ITALY	26

RED

CHATEAU BIANCA PINOT NOIR 2017 WILLAMETTE	//20
SOLOCONTIGO "PRIMERA AMANTE" MALBEC 2016 MENDOZA	//18
SCOTTO CABERNET SAUVIGNON 2017 LODI	//17
MARTINELLI "BELLA VIGNA" PINOT NOIR 2017 SONOMA COAST	35
MUGA TEMPRANILLO RESERVA 2016 RIOJA	35
DEAD CANYON RANCH RED WINE BLEND 2017 HORSE HEAVEN HILLS	//20
FORCHINI ESTATE GROWN CABERNET SAUVIGNON 2016 DRY CREEK	40
WORTHY "SOPHIA'S CUVÉE" CABERNET BLEND 2014 NAPA	40
CELANI "ROBUSTO" PROPRIETARY RED 2018 NAPA	//44
METTLER ESTATE GROWN CABERNET SAUVIGNON 2017 LODI	//34
BIG TABLE FARM "PIGS" PINOT NOIR 2018 WILLAMETTE	55
BERINGER "QUANTUM" CABERNET BLEND 2015 NAPA	58
ORIN SWIFT "MACHETE" RED BLEND 2017 ST. HELENA	50
WAUGH CELLARS CABERNET SAUVIGNON 2016 NAPA	60
TRENTADUE "LA STORIA" CABERNET SAUVIGNON 2017 ALEXANDER VALLEY	//36
MAZE CABERNET SAUVIGNON 2015 NAPA	

HALF BOTTLES

KIM CRAWFORD SAUVIGNON BLANC 2018 MARLBOROUGH	15
CAKEBREAD CELLARS CHARDONNAY 2014 NAPA	28
HESS "ALLOMI" CABERNET SAUVIGNON 2017 NAPA	25
GRGICH HILLS ESTATE GROWN CABERNET SAUVIGNON 2014 NAPA	