



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-Herb Ranch</i>		<i>Salsa Roja, Tillamook Cheddar, Sour Cream</i>	
HOUSEMADE SOFT PRETZEL	9	SOUP OF THE DAY	7
<i>Roasted Jalapeño-Goat Cheese Dip, Honey Stone Ground Mustard (v)</i>			

ON THE SIDE

FRIED BRUSSELS SPROUTS	5	CREAMED SPINACH ROCKEFELLER	6
<i>Red Wine Vinaigrette (v) (gf)</i>		<i>Smoked Bacon, Parmesan, Toasted Breadcrumbs</i>	
PEARL POTATO CONFIT	5	MAPLE BASTED SPAGHETTI SQUASH	5
<i>Roasted Shallot, Garlic (gf)</i>		<i>Candied Walnuts (v) (gf)</i>	
HAND-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>	
CAESAR SALAD	7 / 12	ADD PROTEIN:	
<i>Housemade Caesar Dressing, Garlic Croutons, Parmesan, Anchovy By Request</i>		<i>Grilled Chicken \$7, Sautéed Shrimp \$9, Crispy Calamari \$8, Tempura Cauliflower \$7</i>	





MAIN

STEAK FRITES	42	LIGHTLY SMOKED CHICKEN BREAST	25
<i>12 oz. Prime NY Strip, Hand-Cut French Fries, Wilted Spinach, Zip Sauce</i>		<i>Maple Basted Spaghetti Squash, Baby Carrot, Sugar Snap Peas (gf)</i>	
GULF SHRIMP "MAISON"	28	SAUTÉED RAINBOW TROUT	26
<i>Braised Fennel Butter, Oven Roasted Tomato, The Best Rice Ever™</i>		<i>Basmati Rice, Wilted Spinach, Balsamic Brown Butter, Toasted Hazelnuts (gf)</i>	
CAJUN CREAMED FETTUCCINE	20	FRENCH ONION MEATBALLS	24
<i>Fresh Egg Pasta, Roasted Tomato, Parmesan (v) Add Blackened Chicken \$7, Blackened Shrimp \$9</i>		<i>Caramelized Onion, Jarlsberg, Whole Roasted Mushroom, Spätzle, French Onion Broth, Horseradish Cream</i>	
OVERNIGHT BRAISED BEEF SHORT RIB	31	1/2 LB. TMH BURGER PLATE	18
<i>Heirloom Potato Confit, Shallot, Spinach (gf)</i>		<i>Special Sauce, Lettuce, Tomato, Housemade B&B Pickles, Hand-Cut French Fries, Mini Salad</i>	

DESSERT

WARM CHOCOLATE CHIP COOKIE	7	CHOCOLATE WALNUT ICE BOX PIE	7
<i>Housemade Malted Vanilla Bean Ice Cream (v)</i>		<i>Dark Chocolate Sauce (v)</i>	
COCONUT POT DE CRÈME	7	HOUSEMADE ICE CREAM	3 / 8
<i>Blueberry Limoncello Compote, Sugar Cookie Crumble (v)</i>		<i>Malted Vanilla Bean, Honey Lemon, Bourbon Chocolate Butterscotch (v)</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>			

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.