



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

<p>STEAK FRITES 42 <i>12 oz. Prime NY Strip, Hand-Cut French Fries, Wilted Spinach, Zip Sauce</i></p> <p>GULF SHRIMP “MAISON” 28 <i>Braised Fennel Butter, Oven Roasted Tomato, The Best Rice Ever™</i></p> <p>CAJUN CREAMED FETTUCCINE 20 <i>Fresh Egg Pasta, Roasted Tomato, Parmesan (v) Add Blackened Chicken \$7, Blackened Shrimp \$9</i></p> <p>OVERNIGHT BRAISED BEEF SHORT RIB 31 <i>Heirloom Potato Confit, Shallot, Spinach (gf)</i></p>	<p>LIGHTLY SMOKED CHICKEN BREAST 25 <i>Maple Basted Spaghetti Squash, Baby Carrot, Sugar Snap Peas (gf)</i></p> <p>SAUTÉED RAINBOW TROUT 26 <i>Basmati Rice, Wilted Spinach, Balsamic Brown Butter, Toasted Hazelnuts (gf)</i></p> <p>FRENCH ONION MEATBALLS 24 <i>Caramelized Onion, Jarlsberg, French Onion Broth, Spätzle, Horseradish Cream</i></p> <p>1/4 LB. TMH BURGER PLATE 14 <i>Special Sauce, Lettuce, Tomato, Housemade B&B Pickles, Hand-Cut French Fries, Mini Salad, Add a Patty \$4</i></p>
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DESSERT

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

<p>FRESH LEMONADE 3.5</p> <p>FAYGO ROOT BEER 3</p> <p>ARNOLD PALMER 3.5</p> <p>TOPO CHICO MINERAL WATER 3.5</p> <p>SODA 3 <i>Coke, Diet Coke, Ginger Ale, Sprite, Orange</i></p>	<p>CRAZY FRESH COFFEE 3.5</p> <p>COLD BREW COFFEE 4</p> <p>ICED TEA 3.5</p> <p>ILLY ESPRESSO / CAPPUCCINO 4 / 5</p> <p>MIGHTY LEAF TEA 3.5</p>
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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.