



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 <i>12 oz. Prime NY Strip, Hand-Cut French Fries, Wilted Spinach, Zip Sauce</i>	42	LIGHTLY SMOKED CHICKEN BREAST <i>Maple Basted Spaghetti Squash, Baby Carrot, Sugar Snap Peas (gf)</i>	25
GULF SHRIMP "MAISON" <i>Braised Fennel Butter, Oven Roasted Tomato, The Best Rice Ever™</i>	28	SAUTÉED RAINBOW TROUT <i>Basmati Rice, Wilted Spinach, Balsamic Brown Butter, Toasted Hazelnuts (gf)</i>	26
CAJUN CREAMED FETTUCCINE <i>Fresh Egg Pasta, Roasted Tomato, Parmesan (v) Add Blackened Chicken \$7, Blackened Shrimp \$9</i>	20	FRENCH ONION MEATBALLS <i>Caramelized Onion, Jarlsberg, Whole Roasted Mushroom, Spätzle, French Onion Broth, Horseradish Cream</i>	24
OVERNIGHT BRAISED BEEF SHORT RIB <i>Heirloom Potato Confit, Shallot, Spinach (gf)</i>	31	TMH DOUBLE CHEESEBURGER <i>Two 1/4# All Beef Patties, Special Sauce, Lettuce, Tomato, Housemade B&B Pickles, French Fries, Mini Salad</i>	18

DESSERT

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

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 <i>Coke, Diet Coke, Ginger Ale, Sprite, Orange</i>	3	MIGHTY LEAF TEA	3.5

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.*