



SMALLS & SUCH

TMH CHICKEN WINGS	12	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	6	PEAS & CARROTS	5
<i>Smoked Bacon, Toasted Garlic & Herb Aioli (gf)</i>		<i>Sweet Butter Braised (v) (gf)</i>	
PEARL POTATO CONFIT	5	MICHIGAN SWEET CORN	6
<i>Roasted Shallot, Garlic (gf)</i>		<i>Masa Cream (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>	
CHOPPED TOMATO & MOZZARELLA	8 / 14	ADD PROTEIN:	
<i>Red Wine Vinaigrette, Fresh Mozzarella, Soppresata, Baby Heirloom Tomato, Black Bello Olives (gf)</i>		<i>Grilled Chicken \$7, Sautéed Shrimp \$9, Crispy Calamari \$8, Tempura Cauliflower \$7</i>	





MAIN

STEAK FRITES	42	COUNTRY FRIED CHICKEN BREAST	25
<i>12 oz. Prime NY Strip, Hand-Cut French Fries, Wilted Spinach, Zip Sauce (gf)</i>		<i>Masa Creamed Corn, Roasted Serrano Honey, Avocado, Potato, Bacon</i>	
GULF SHRIMP "MAISON"	28	CEDAR PLANKED SALMON	28
<i>Braised Fennel Butter, Oven Roasted Tomato, The Best Rice Ever™</i>		<i>Maple Glaze, Butter Braised Root Vegetables, Spiced Candied Nuts, Fried Sage (gf)</i>	
LITTLENECK CLAM BUCATINI	28	OVERNIGHT BRAISED BEEF SHORT RIB	31
<i>Cacio e Peppe</i>		<i>Heirloom Potato Confit, Shallot, Spinach (gf)</i>	
EGGPLANT PARMESAN	24	TMH DOUBLE CHEESEBURGER	18
<i>Fresh Mozzarella, Sweet Pepper & Saffron Sauce, Arugula Pesto (v)</i>		<i>Two 1/4# All Beef Patties, Special Sauce, Lettuce, Tomato, Housemade B&B Pickles, French Fries, Mini Salad</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>			

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.