



## SMALLS & SUCH

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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

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FRIED BRUSSELS SPROUTS	6	BARLEY RISOTTO	7
<i>Red Wine Vinaigrette (v) (gf)</i>		<i>Parmesan, White Truffle Oil</i>	
PISTACHIO BASMATI RICE	5	SMASHED ROOT VEGETABLES	6
<i>Middle Eastern Spices (v) (gf)</i>		<i>Crispy Shallots, Smoked Bacon, Chevre (gf)</i>	
HAND-CUT FRENCH FRIES	5	CHAR GRILLED BABY CARROTS	6
<i>(v) (gf)</i>		<i>Whipped Ricotta, Roasted Serrano Honey (v) (gf)</i>	

## GREENS ETC.

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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>	
BRUSSELS & KALE SALAD	8 / 14	ADD PROTEIN:	
<i>Roasted Honey Vinaigrette, Dried Cranberries, Apple, Almonds, Crisp Shallots (v) (gf)</i>		<i>Grilled Chicken \$7, Sautéed Shrimp \$9, Crispy Calamari \$8, Tempura Cauliflower \$7</i>	





## MAIN

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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>Smoked Ham Hock Gravy, Smashed Root Vegetables, Grilled Carrots, Wilted Spinach</i>	
GULF SHRIMP GRATIN	28	CEDAR PLANKED SALMON	28
<i>Cauliflower, Butternut Squash, Madeira Cream, Smoked Bacon, Toasted Bread Crumbs, Jarsberg</i>		<i>Maple Glaze, Butter Braised Root Vegetables, Spiced Candied Nuts, Fried Sage (gf)</i>	
RAINBOW TROUT	27	OVERNIGHT BRAISED BEEF SHORT RIB	31
<i>Northern Bean &amp; Parmesan Cassoulet, Shaved Fennel, Apple, Radicchio (gf)</i>		<i>Shawarma Spices, Pistachio Basmati, Pickled Vegetables (gf)</i>	
MOLASSES BRINED PORK LOIN	27	TMH DOUBLE CHEESEBURGER	18
<i>Pearl Barley Risotto, Leeks, Mustard Greens, Rutabaga Cranberry Relish</i>		<i>Two 1/4# All Beef Patties, Special Sauce, Lettuce, Tomato, Housemade B&amp;B Pickles, French Fries, Mini Salad</i>	

## BEVERAGES

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FRESH LEMONADE	3.5	CRAZY FRESH COFFEE	3.5
ARNOLD PALMER	3.5	COLD BREW COFFEE	4
SAN PELLEGRINO 750 ML	7	ICED TEA	3.5
SODA	3	ILLY ESPRESSO / CAPPUCCINO	4 / 5
<i>Coke, Diet Coke, Ginger Ale, Sprite, Orange</i>		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.*