



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	FRESH HERB POTATO LATKE	6
<i>Red Wine Vinaigrette (v) (gf)</i>		<i>Horseradish Crème (v) (gf)</i>	
PISTACHIO BASMATI RICE	5	MAPLE BASTED SPAGHETTI SQUASH	6
<i>Middle Eastern Spices (v) (gf)</i>		<i>Candied Walnuts (v) (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.

TMH SALAD	7 / 12	ROASTED VEGETABLE SALAD	7 / 12
<i>Tillamook Cheddar, Smoked Bacon, Sweet Poppyseed Dressing (gf)</i>		<i>Brussels Sprouts, Butternut Squash, Candied Walnuts, Chèvre, White Balsamic Vinaigrette (v) (gf)</i>	
SPINACH SALAD	7 / 12	ADD PROTEIN:	
<i>Orange Segments, Crisp Prosciutto, Roasted Hazelnuts, Raspberry Vinaigrette (gf)</i>		<i>Grilled Chicken \$7, Sautéed Shrimp \$9, Crispy Calamari \$8, Tempura Cauliflower \$7</i>	





MAIN

STEAK FRITES	42	LIGHTLY SMOKED CHICKEN BREAST	27
<i>12 oz. Prime NY Strip, Hand-Cut French Fries, Wilted Spinach, Zip Sauce (gf)</i>		<i>Maple Basted Spaghetti Squash, Baby Carrot, Sugar Snap Peas, Sage (gf)</i>	
PECAN CRUSTED CHICKEN CUTLET	25	STUFFED LIL' PUMPKIN	26
<i>Candied Bacon, Apple Chutney, Braised Fennel, Roasted Honey and Bourbon Butter</i>		<i>Sweet Corn Risotto, Tuscan Kale, Chèvre, Toasted Walnuts (v) (gf)</i>	
ROASTED TOMAHAWK PORK CHOP	34	DUCK CONFIT	27
<i>Crisp Potato Crust, Stone Ground Mustard Sauce, Char Grilled Carrots, Crispy Brussels Sprouts (gf)</i>		<i>Fresh Spätzle, Braised Cabbage, Beets, Horseradish Crème</i>	
OVEN STEAMED SALMON	32	OVERNIGHT BRAISED BEEF SHORT RIB	31
<i>Applewood Smoked, Wild Rice, Baby Bok Choy, Shiitake Mushroom, Gochujang (gf)</i>		<i>Shawarma Spices, Pistachio Basmati Rice, Pickled Vegetables (gf)</i>	
PORK BELLY AND SHRIMP RAMEN	28	TMH DOUBLE CHEESEBURGER	18
<i>Shiitake Dashi, Bean Sprout, Egg, Wilted Spinach</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
ARNOLD PALMER	3.5	COLD BREW COFFEE	4
TOPO CHICO MINERAL WATER	3.5	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.