



SMALLS & SUCH

TMH CHICKEN WINGS <i>White Truffle Oil, Toasted Garlic, Parmesan (gf)</i>	12	TEMPURA CAULIFLOWER <i>Thai Chili Glaze, Crushed Cashew, Pineapple (v)</i>	10
SPICE DUSTED CALAMARI <i>Housemade Buttermilk-Herb Ranch</i>	12	CHIPS AND CHEESE <i>Fresh Potato Chips, Sweet Onion-Jarlsberg Dip (v) (gf)</i>	9
HOUSEMADE SOFT PRETZEL <i>Roasted Jalapeño-Goat Cheese Dip, Honey Stone Ground Mustard (v)</i>	9	BEEF SHORT RIB ENCHILADAS <i>Salsa Roja, Tillamook Cheddar, Sour Cream</i>	14
		SOUP OF THE DAY	7

ON THE SIDE

FRIED BRUSSELS SPROUTS <i>Red Wine Vinaigrette (v) (gf)</i>	6	FRESH HERB POTATO LATKE <i>Horseradish Crème (v) (gf)</i>	6
PISTACHIO BASMATI RICE <i>Middle Eastern Spices (v) (gf)</i>	5	MAPLE BASTED SPAGHETTI SQUASH <i>Candied Walnuts (v) (gf)</i>	6
HAND-CUT FRENCH FRIES <i>(v) (gf)</i>	5	CHAR-GRILLED BABY CARROTS <i>Whipped Ricotta, Roasted Serrano Honey (v) (gf)</i>	6

GREENS ETC.

TMH SALAD <i>Tillamook Cheddar, Smoked Bacon, Sweet Poppyseed Dressing (gf)</i>	7 / 12	ROASTED VEGETABLE SALAD <i>Brussels Sprouts, Butternut Squash, Candied Walnuts, Chèvre, White Balsamic Vinaigrette (v) (gf)</i>	7 / 12
SPINACH SALAD <i>Orange Segments, Crisp Prosciutto, Roasted Hazelnuts, Raspberry Vinaigrette (gf)</i>	7 / 12	ADD PROTEIN: <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	ROASTED ACORN SQUASH	26
<i>Candied Bacon, Apple Chutney, Braised Fennel, Roasted Honey-Bourbon Butter</i>		<i>Sweet Corn Risotto, Tuscan Kale, Toasted Walnuts, Chèvre (v) (gf)</i>	
PORK BELLY AND SHRIMP RAMEN	28	DUCK CONFIT	27
<i>Shiitake Dashi, Bean Sprout, Water Chestnut, Egg, Wilted Spinach</i>		<i>Fresh Spätzle, Braised Cabbage, Char-Grilled Carrots, Beet Purée, Horseradish Crème</i>	
ROASTED TOMAHAWK PORK CHOP	34	OVERNIGHT BRAISED BEEF SHORT RIB	31
<i>Crisp Potato Crust, Stone Ground Mustard Sauce, Char-Grilled Carrots, Crispy Brussels Sprouts (gf)</i>		<i>Shawarma Spices, Pistachio Basmati Rice, Pickled Vegetables (gf)</i>	
OVEN-STEAMED SALMON	32	TMH DOUBLE CHEESEBURGER	18
<i>Applewood Smoked, Wild Rice, Shiitake Mushroom, Baby Bok Choy, Black Sesame Seed, Gochujang (gf)</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.