



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	WILD MUSHROOM RAGOUT <i>Sherry, Shallot, Cream (v) (gf)</i>	6
SOFT POLENTA <i>Ricotta, Toasted Garlic, Parmesan (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>	
PAN-FRIED CHICKEN PARMESAN	26	GRILLED PETIT FILETS	47
<i>Fresh Mozzarella, Roasted Campari Tomato, Grilled Onion & Watercress Purée</i>		<i>Ammoglio, Potato-Artichoke Fritter, Belgian Endive, Champagne Cream</i>	
SHRIMP AND TASSO BUCATINI	27	POTATO GNOCCHI	24
<i>Housemade Tasso Ham, Broccoli Rabe, Okra, Fresh Ricotta</i>		<i>Wild Mushroom Ragout, Sherry, Shallot, Cream, Asparagus, Pecorino Romano (v)</i>	
COUNTRY FRIED PORK CHOPS	28	HONEY BALSAMIC BRAISED BEEF SHORT RIB	31
<i>Boneless Pork Chops, Maple Smashed Sweet Potatoes, Red "Kraut", Housemade Applesauce</i>		<i>Soft Polenta, Fig, Caramel Roasted Onion, Cremini Mushroom (gf)</i>	
CORNMEAL DUSTED CATFISH	29	TMH DOUBLE CHEESEBURGER	18
<i>Red Bean Risotto, Braised Swiss Chard, Ham Hock, B&B Pickled Squash (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, Dr P, 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.