



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	CHIPS AND CHEESE	9
<i>Housemade Buttermilk-Herb Ranch</i>		<i>Fresh Potato Chips, Sweet Onion-Jarlsberg Dip (v) (gf)</i>	
HOUSEMADE SOFT PRETZEL	9	BEEF SHORT RIB ENCHILADAS	14
<i>Roasted Jalapeño-Goat Cheese Dip, Honey Stone Ground Mustard (v)</i>		<i>Salsa Roja, Tillamook Cheddar, Sour Cream</i>	
		SOUP OF THE DAY	7

ON THE SIDE

FRIED BRUSSELS SPROUTS	6	ASPARAGUS	7
<i>Red Wine Vinaigrette (v) (gf)</i>		<i>Lemon & Boursin Cream (v) (gf)</i>	
MASHED POTATOES	6	MAPLE BASTED SPAGHETTI SQUASH	6
<i>Blue Cheese, Smoked Bacon, White Truffle Oil (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>	
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>	
GULF SHRIMP PAPPARDELLE	27	RISOTTO	27
<i>Lemon & Boursin Cream, Artichoke Hearts, Sweet Peas, Smoked Bacon</i>		<i>Asparagus, Shiitake Mushroom, Spinach-Walnut Pesto, White Truffle Oil (v) (gf)</i>	
FIRE ROASTED PORK TENDERLOIN	28	OVERNIGHT BRAISED BEEF SHORT RIB	31
<i>Honey Roasted Sweet Potato, Pickled Peaches, Avocado Green Goddess (gf)</i>		<i>Wasabi & Basil Mashed Potatoes, Tempura Mushrooms, Green Curry Coconut Sauce</i>	
BLACKENED YELLOWFIN TUNA	33	TMH DOUBLE CHEESEBURGER	18
<i>Basmati Rice, Roasted Corn & Pinto Bean Salsa, Heirloom Tomato, Smoked Jalapeño Vinaigrette (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	4.5
TOPO CHICO MINERAL WATER	3.5	ICED TEA	3.5
SODA	3.5	ILLY ESPRESSO / CAPPUCCINO	4 / 5
<i>Coke, Diet Coke, Dr P, Sprite, Orange, Ginger Ale</i>		MIGHTY LEAF TEA	3.5

For parties of 6 or more a 20% gratuity will be added. No separate checks, please.

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.