



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	ROASTED WILD MUSHROOMS <i>Chèvre, Crispy Shallots, White Truffle Oil (v) (gf)</i>	7
ROASTED GARLIC & PARMESAN GRITS <i>(v) (gf)</i>	6	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
KALE SALAD <i>Bulgur Wheat, Beets, Blood Orange, Pistachio, Red Wine Vinaigrette (v)</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>	
BBQ SHRIMP AND GRITS	28	SWEDISH MEATBALLS	28
<i>Roasted Garlic & Parmesan Grits, Roasted Tomato, Smoked Leeks, Creole BBQ Sauce (gf)</i>		<i>Wild Mushrooms, Egg Noodles, Sour Cream, Scallion, Toasted Breadcrumbs</i>	
CHICKEN BREAST "TOSCA"	28	SESAME MISO BEEF SHORT RIB	32
<i>Mushroom Gremolata, Garlic Broccolini, Parmesan</i>		<i>Sticky Rice, Caramelized Broccoli, Scallion (gf)</i>	
SMOKED PORK UDON	28	PAN-ROASTED SALMON	30
<i>Pork Shoulder, Hot & Sour Mushroom Broth, Bean Sprouts, Cilantro, Radish</i>		<i>Maple-Mustard Glaze, Roasted Acorn Squash, Veggie Hash (gf)</i>	
TMH DOUBLE CHEESEBURGER	18	BAKED VEGAN BOLOGNESE	28
<i>Two 1/4# All Beef Patties, Special Sauce, Lettuce, Tomato, Housemade B&B Pickles, French Fries, Mini Salad</i>		<i>Paccheri Pasta, Vegan Mozzarella (v)</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.