## PLATED BRUNCH

For parties of 13 to 20 guests

#### **APPETIZERS**

Optional - Choose up to (2) items.. Each appetizer serves (2) to (4) guests.

TMH CHICKEN WINGS

White Truffle Oil, Toasted Garlic, Parmesan (gf)	
SPICE DUSTED CALAMARI Housemade Buttermilk-Herb Ranch	12
CHIPS AND CHEESE Fresh Potato Chips, Sweet Onion-Jarlsberg Dip (v) (gf)	9
TEMPURA CAULIFLOWER	10

# HOUSEMADE SOFT PRETZEL 9 Roasted Jalapeño-Goat Cheese Dip, Honey Stone-Ground Mustard (v)

Thai Chili Glaze, Crushed Cashew, Pineapple (v)

#### **SIDES**

Optional.

Items are priced per plate.

Greek Yogurt, Local Honey (v)

HOME FRIED POTATOES $(v)$ $(gf)$	6
FRESH SEASONAL FRUIT (v) (gf)	6
HOUSEMADE GRANOLA	6

DETROIT LINKS	6
APPLEWOOD SMOKED BACON	6

### **DESSERT**

Optional.

Serves (2) to (4) guests.

WARM CHOCOLATE CHIP	COOKIE	7
Housemade Malted Vanilla Ice Cream		•



#### MAINS

12

Choose (4) items. Items are priced per plate.

CHALLAH FRENCH TOAST Whipped Butter, Michigan Maple Syrup (v)	12
EGGS BENEDICT Canadian Bacon, Poached Eggs, Hollandaise	14
MISO PORK SCRAMBLE  Miso Glazed Pork Shoulder, Wild Mushrooms, Scallion,  Tuxedo Sesame, Spicy Mayo	14
CORNED BEEF HASH AND EGGS Sy Ginsberg's Corned Beef, Sweet Onion, Jarlsberg Cheese, Roasted Yukon Gold Potatoes, Sunny Eggs	14
SHORT RIB MAC 4-Cheese Mornay, Crushed Potato Chips, Scallion, Roasted Tomato-Bacon Jam	18
CHICKEN SALAD SANDWICH Walnut, Granny Smith, Cranberry, Sour Dough, Fruit	14
TMH DOUBLE CHEESEBURGER Two 1/4# All Beef Patties, Special Sauce, Lettuce, Tomato, Housemade B&B Pickles, French Fries	18
TMH SALAD  Tillamook Cheddar, Smoked Bacon,  Sweet Poppyseed Dressing (gf)	12

#### ROASTED VEGETABLE SALAD

Choice of: Grilled Chicken \$7, Sautéed Shrimp \$8, Crispy Calamari \$8, Tempura Cauliflower \$7

Brussels Sprouts, Butternut Squash, Candied Walnuts, Chèvre, White Balsamic Vinaigrette (v) 12

Choice of: Grilled Chicken \$7, Sautéed Shrimp \$8, Crispy Calamari \$8, Tempura Cauliflower \$7