PLATED BRUNCH

For parties of 13 to 28 guests

MAINS

Choose (4) items. Items are priced per plate.	
CHALLAH FRENCH TOAST Whipped Butter, Michigan Maple Syrup, Add Fresh Berries \$3 (v)	12
EGGS BENEDICT Canadian Bacon, Poached Eggs, Hollandaise	14
GREEK SCRAMBLE Olives, Heirloom Tomato, Feta, Fried Garbanzo Beans, English Muffin	15
CORNED BEEF HASH + EGGS Sy Ginsberg's Corned Beef, Sweet Onion, Jarlsberg Cheese, Roasted Yukon Cold Potatoes, Sunny Eggs, English Muffin	14
HIPPIE CLUB Smoked Turkey, Bacon, Avocado, Alfalfa Sprouts, Sundried Tomato Mayo, Fresh Fruit	16
CHICKEN SALAD SANDWICH Walnut, Granny Smith, Cranberry, Sour Dough, Fresh Frui	4 t
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, Choice of Protein** (gf)	12
ROASTED VEGETABLE SALAD Brussels Sprouts, Butternut Squash, Candied Walnuts, Chèvre, White Balsamic Vinaigrette, Choice of Protein** (v)	12

**Protein: Grilled Chicken \$7, Sautéed Shrimp \$8, Crispy Calamari \$8, Tempura Cauliflower \$7

SIDES

Optional. Items are priced per plate.

HOME FRIED POTATOES (v) (gf)	6
FRESH SEASONAL FRUIT (v) (gf)	6
HOUSEMADE GRANOLA Greek Yogurt, Local Honey, Add Fresh Berries \$3 (v)	6
DETROIT LINKS	6
APPLEWOOD SMOKED BACON	6



APPETIZERS

Optional - Choose up to (3) items. Items are prived per plate. Each appetizer serves (2) to (4) guests. TMH CHICKEN WINGS 12 White Truffle Oil, Toasted Garlic, Parmesan (gf) SPICE DUSTED CALAMARI 13 Housemade Buttermilk-Herb Ranch CHIPS AND CHEESE 10 Fresh Potato Chips, Sweet Onion-Jarlsberg Dip (v) (gf) TEMPURA CAULIFLOWER 12 Thai Chili Glaze, Crushed Cashew, Pineapple (v) HOUSEMADE SOFT PRETZEL 11 Roasted Jalapeño-Goat Cheese Dip, Honey Stone-Ground Mustard (v)

DESSER	T
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Optional. Serves (2) to (4) guests.

WARM CHOCOLATE CHIP COOKIE Housemade Malted Vanilla Ice Cream (v)	7
MALTED VANILLA BEAN ICE CREAM 3 Scoops	8