



SMALLS & SUCH

TMH CHICKEN WINGS <i>White Truffle Oil, Toasted Garlic, Parmesan (gf)</i>	14	TEMPURA CAULIFLOWER <i>Thai Chili Glaze, Crushed Cashew, Pineapple (v)</i>	13
SPICE-DUSTED CALAMARI <i>Housemade Buttermilk-Herb Ranch</i>	15	CHIPS + CHEESE <i>Fresh Potato Chips, Sweet Onion-Jarlsberg Dip (v) (gf)</i>	12
HOUSEMADE SOFT PRETZEL <i>Roasted Jalapeño-Goat Cheese Dip, Honey Stone Ground Mustard (v)</i>	13	BEEF SHORT RIB ENCHILADAS <i>Salsa Roja, Tillamook Cheddar, Sour Cream</i>	15
		SOUP OF THE DAY	7

ON THE SIDE

FRIED BRUSSELS SPROUTS <i>Red Wine Vinaigrette (v) (gf)</i>	8	TRUMPET ROYALE MUSHROOMS <i>Gremolata Zip (gf)</i>	10
POTATO + CELERY ROOT PURÉE <i>Smoked Bacon, White Truffle Oil (gf)</i>	8	MAPLE-BASTED SPAGHETTI SQUASH <i>Candied Walnuts (v) (gf)</i>	8
HAND-CUT FRENCH FRIES <i>(v) (gf)</i>	8	CHAR-GRILLED BABY CARROTS <i>Whipped Ricotta, Roasted Serrano Honey (v) (gf)</i>	9

GREENS ETC.

TMH SALAD <i>Tillamook Cheddar, Smoked Bacon, Sweet Poppyseed Dressing (gf)</i>	8 / 14	ROASTED VEGETABLE SALAD <i>Brussels Sprouts, Butternut Squash, Candied Walnuts, Chèvre, White Balsamic Vinaigrette (v) (gf)</i>	8 / 14
KALE SALAD <i>Bulgur Wheat, Beets, Blood Orange, Pistachio, Red Wine Vinaigrette (v)</i>	8 / 14	ADD PROTEIN: <i>Grilled Chicken \$7, Sautéed Shrimp \$9, Crispy Calamari \$8, Tempura Cauliflower \$7</i>	





MAIN

STEAK FRITES	45	LIGHTLY SMOKED CHICKEN BREAST	28
<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>	
SAUTÉED BEEF TENDERLOIN TIPS	32	RAINBOW TROUT	30
<i>"French Onion" Style, Jarlsberg, Pappardelle, Crispy Bread</i>		<i>Basmati Rice, Wilted Spinach, Toasted Hazelnut, Brown Butter Balsamic Vinaigrette (gf)</i>	
PAN-SEARED DUCK BREAST	35	LAMB MEATLOAF	29
<i>Red Flannel Hash, Braised Kraut, Pickled Mustard Seed (gf)</i>		<i>Celeriac Purée, Fried Brussels Sprouts, Pearl Onions, Hollandaise</i>	
CHICKEN CONFIT CACCIATORE	27	TMH DOUBLE CHEESEBURGER	20
<i>Vegetable Ragout, Trumpet Royales, Parmesan Polenta (gf)</i>		<i>Two 1/4# All Beef Patties, Special Sauce, Lettuce, Tomato, Housemade B&B Pickles, French Fries, Mini Salad</i>	
BUTTERNUT SQUASH RISOTTO	28		
<i>Carrots, Cranberry, Pepitas, Brie (v) (gf)</i>			

BEVERAGES

FRESH LEMONADE	4	COFFEE	4
ARNOLD PALMER	4	COLD BREW	5
TOPO CHICO MINERAL WATER	3.5	ICED TEA	4
SODA	3.5	ESPRESSO / CAPPUCCINO	4 / 6
<i>Coke, Diet Coke, Dr P, Sprite, Orange, or Ginger Ale</i>		HOT TEA	4

★ Proudly sourcing local products from ★

THE TEA & SPICE EXCHANGE - ROCHESTER, MI

WINDMILL HILL FARM - CROSWELL, MI

BONZ BEACH FARM - ONAWAY, MI

FAIRWAY PACKING CO. - DETROIT, MI

CRAZY FRESH COFFEE - ROYAL OAK, MI

GIVE THANKS BAKERY - ROCHESTER, MI

LEONARDO'S PRODUCE - DETROIT, MI

STONE CREEK MUSHROOMS - FERNDALE, MI

Our ingredients are sustainable and humanely raised.

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

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.