

# PLATED BRUNCH

## MAINS *Printed on Menu. Choose (4).*

CHALLAH FRENCH TOAST <i>Whipped Butter, Michigan Maple Syrup, Add Fresh Berries \$3 (v)</i>	12
EGGS BENEDICT <i>Canadian Bacon, Poached Eggs, Hollandaise</i>	14
BRAISED SHORT RIB ENCHILADAS <i>Tillamook Cheddar, Pico de Gallo, Sour Cream, Sunny Eggs, Scallion</i>	16
CORNERED BEEF HASH + EGGS <i>Sy Ginsberg's Corned Beef, Sweet Onion, Jarlsberg Cheese, Roasted Yukon Gold Potatoes, Sunny Eggs, English Muffin</i>	14
BBQ PORK BELLY + GRITS <i>Cheddar Grits, Fried Okra, Pickled Onions, Poached Eggs (gf)</i>	17
MIGAS <i>Scrambled Eggs, Chorizo, Corn Tortilla, Black Beans, Cotija, Cilantro, English Muffin</i>	15
HIPPIE CLUB <i>Smoked Turkey, Bacon, Avocado, Alfalfa Sprouts, Sundried Tomato Mayo, Fresh Fruit</i>	16
TMH DOUBLE CHEESEBURGER <i>Two 1/4# All Beef Patties, Special Sauce, Lettuce, Tomato, Housemade B&amp;B Pickles, French Fries</i>	18
TMH SALAD <i>Tillamook Cheddar, Smoked Bacon, Sweet Poppyseed Dressing, Choice of Protein** (gf)</i>	12
ROASTED VEGETABLE SALAD <i>Brussels Sprouts, Butternut Squash, Candied Walnuts, Chèvre, White Balsamic Vinaigrette, Choice of Protein** (v)</i>	12
LITTLE GEM SALAD <i>Blue Cheese, Grape Tomato, Red Onion, Sunflower Seeds, Hard-Cooked Egg, Ranch Dressing, Choice of Protein** (v) (gf)</i>	14
**Protein: Grilled Chicken \$7, Sautéed Shrimp \$8, Crispy Calamari \$8, Tempura Cauliflower \$7	

## SIDES *Printed on menu.*

SIDE OF MEAT <i>Detroit Breakfast Sausage or Applewood Smoked Bacon (gf)</i>	7
HOME FRIED POTATOES (v) (gf)	6
TOAST OR ENGLISH MUFFIN <i>Multigrain, Sour Dough, or Asiago-Garlic (v)</i>	4



## APPETIZERS *Pre-ordered. Each serves (2) to (4) guests.*

TMH CHICKEN WINGS <i>White Truffle Oil, Toasted Garlic, Parmesan (gf)</i>	12
SPICE DUSTED CALAMARI <i>Housemade Buttermilk-Herb Ranch</i>	13
CHIPS AND CHEESE <i>Fresh Potato Chips, Sweet Onion-Jarlsberg Dip (v) (gf)</i>	10
TEMPURA CAULIFLOWER <i>Thai Chili Glaze, Crushed Cashew, Pineapple (v)</i>	12
HOUSEMADE SOFT PRETZEL <i>Roasted Jalapeño-Coat Cheese Dip, Honey Stone-Ground Mustard (v)</i>	11

## DESSERT *Pre-ordered. Each serves (2) to (4) guests.*

WARM CHOCOLATE CHIP COOKIE <i>Housemade Malted Vanilla Ice Cream (v)</i>	7
LEMON BAR <i>Whipped Chèvre, Blueberry Compote (v)</i>	8
TIRAMISU BREAD PUDDING <i>Mascarpone Mousse, Cocoa Powder, Chocolate Sauce (v)</i>	9
HOUSEMADE ICE CREAM <i>Rotating Flavors, 3 Scoops</i>	8

FRESH SEASONAL FRUIT (v) (gf)	8
HOUSEMADE GRANOLA <i>Greek Yogurt, Local Honey, Add Fresh Berries \$3 (v)</i>	8

*Several of our items are vegetarian (v) or gluten-free (gf).*