



SMALLS & SUCH

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

ON THE SIDE

FRIED BRUSSELS SPROUTS	8	VEGGIE LATKES	9
<i>Red Wine Vinaigrette (v) (gf)</i>		<i>Horseradish Crème, Fresh Dill (v) (gf)</i>	
CARAMELIZED LEEK GRATIN	9	MAPLE-BASTED SPAGHETTI SQUASH	8
<i>French Onion Broth, Jarlsberg Cheese, Crispy Bread</i>		<i>Candied Walnuts (v) (gf)</i>	
HAND-CUT FRENCH FRIES	8	CHAR-GRILLED BABY CARROTS	9
<i>(v) (gf)</i>		<i>Whipped Ricotta, Roasted Serrano Honey (v) (gf)</i>	

GREENS ETC.

TMH SALAD	8 / 14	ROASTED VEGETABLE SALAD	8 / 14
<i>Tillamook Cheddar, Smoked Bacon, Sweet Poppyseed Dressing (gf)</i>		<i>Brussels Sprouts, Butternut Squash, Candied Walnuts, Chèvre, White Balsamic Vinaigrette (v) (gf)</i>	
LITTLE GEM SALAD	8 / 14	ADD PROTEIN:	
<i>Blue Cheese, Grape Tomato, Red Onion, Sunflower Seeds, Hard-Cooked Egg, House Ranch Dressing (v) (gf)</i>		<i>Grilled Chicken \$7, Sautéed Shrimp \$9, Crispy Calamari \$8, Tempura Cauliflower \$7</i>	

301 MAIN STREET, ROCHESTER, MICHIGAN

PHONE: 248.759.4825



T-TH 4-10PM, FRI 4-11PM, SAT 10AM-11PM, SUN 9AM-4PM

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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>	
OVERNIGHT BRAISED SHORT RIB	31	RAINBOW TROUT	30
<i>Red Wine, Smashed Root Vegetables, Butter Braised Leeks (gf)</i>		<i>Basmati Rice, Wilted Spinach, Toasted Hazelnut, Brown Butter Balsamic Vinaigrette (gf)</i>	
TOMAHAWK PORK CHOP	30	LOBSTER TAIL UDON	32
<i>Pancetta Cured, Wild Rice Risotto, Beet Chutney (gf)</i>		<i>Curried Lobster Broth, Shiitake Mushroom, Bok Choy, Blistered Shishito Pepper, Radish, Cilantro</i>	
MOROCCAN SPICED LAMB SHANK	37	TMH DOUBLE CHEESEBURGER	20
<i>Saffron Couscous, Stewed Vegetables, Garlic & Herb Yogurt</i>		<i>Two 1/4# All Beef Patties, Fancy Sauce, Lettuce, Tomato, Housemade B&B Pickles, French Fries, Mini Salad</i>	
CHICKEN BREAST SCALOPPINI	28		
<i>Roasted Cauliflower Ravioli, Chicken Skin Crumble, Pecorino, Truffle Oil</i>			

BEVERAGES

FRESH LEMONADE	4	COFFEE	5
ARNOLD PALMER	4	COLD BREW	6
TOPO CHICO MINERAL WATER	4	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

TOM MACERI & SON PRODUCE - ST. CLAIR SHORES, 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.