

# PLATED BRUNCH

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

|                                                                                                                                   |    |
|-----------------------------------------------------------------------------------------------------------------------------------|----|
| CHALLAH FRENCH TOAST                                                                                                              | 13 |
| <i>Whipped Butter, Michigan Maple Syrup (v)</i>                                                                                   |    |
| <i>Add Fresh Berries or Scoop of Housemade Ice Cream \$3</i>                                                                      |    |
| CLASSIC EGGS BENEDICT                                                                                                             | 15 |
| <i>Canadian Bacon, Poached Eggs, Hollandaise</i>                                                                                  |    |
| BRAISED SHORT RIB ENCHILADAS                                                                                                      | 16 |
| <i>Tillamook Cheddar, Pico de Gallo, Sour Cream, Sunny Eggs, Scallion</i>                                                         |    |
| CORNED BEEF HASH + EGGS                                                                                                           | 16 |
| <i>Syr Ginsberg's Corned Beef, Sweet Onion, Jarlsberg Cheese, Roasted Yukon Gold Potatoes, Sunny Eggs, English Muffin</i>         |    |
| CHICKEN FRIED STEAK + EGGS                                                                                                        | 24 |
| <i>2 Eggs Any Style, Sausage Gravy, Grits, Buttermilk Biscuit</i>                                                                 |    |
| LOBSTER OMELETTE                                                                                                                  | 20 |
| <i>Spinach, Shiitake Mushroom, Garlic, Shallot, Chèvre, Hollandaise, English Muffin</i>                                           |    |
| OPEN-FACED VEGGIE LATKE SANDWICH                                                                                                  | 16 |
| <i>Grilled Sour Dough, Turkish Eggs, Aleppo Pepper Oil, Garlic Herb Yogurt</i>                                                    |    |
| TMH DOUBLE CHEESEBURGER                                                                                                           | 20 |
| <i>Two 1/4# All Beef Patties, Special Sauce, Lettuce, Tomato, Housemade B&amp;B Pickles, French Fries, Mini Salad</i>             |    |
| TMH SALAD                                                                                                                         | 14 |
| <i>Tillamook Cheddar, Smoked Bacon, Sweet Poppyseed Dressing, Choice of Protein** (gf)</i>                                        |    |
| ROASTED VEGETABLE SALAD                                                                                                           | 14 |
| <i>Brussels Sprouts, Butternut Squash, Candied Walnuts, Chèvre, White Balsamic Vinaigrette, Choice of Protein** (v) (gf)</i>      |    |
| LITTLE GEM SALAD                                                                                                                  | 14 |
| <i>Blue Cheese, Grape Tomato, Red Onion, Sunflower Seeds, Hard-Cooked Egg, House Ranch Dressing, Choice of Protein** (v) (gf)</i> |    |

**\*\*Protein:** Grilled Chicken \$7, Sautéed Shrimp \$9, Crispy Calamari \$8, Tempura Cauliflower \$7



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

|                                                                         |    |
|-------------------------------------------------------------------------|----|
| TMH CHICKEN WINGS                                                       | 14 |
| <i>White Truffle Oil, Toasted Garlic, Parmesan (gf)</i>                 |    |
| SPICE-DUSTED CALAMARI                                                   | 15 |
| <i>Housemade Buttermilk-Herb Ranch</i>                                  |    |
| CHIPS + CHEESE                                                          | 12 |
| <i>Fresh Potato Chips, Sweet Onion-Jarlsberg Dip (v) (gf)</i>           |    |
| TEMPURA CAULIFLOWER                                                     | 13 |
| <i>Thai Chili Glaze, Crushed Cashew, Pineapple (v)</i>                  |    |
| HOUSEMADE SOFT PRETZEL                                                  | 13 |
| <i>Roasted Jalapeño-Goat Cheese Dip, Honey-Stone Ground Mustard (v)</i> |    |

## SIDES *Printed on menu.*

|                                                                     |   |
|---------------------------------------------------------------------|---|
| SIDE OF MEAT                                                        | 7 |
| <i>Detroit Breakfast Sausage, or Applewood Smoked Bacon (gf)</i>    |   |
| HOME FRIED POTATOES (v) (gf)                                        | 6 |
| SIDE OF TOAST                                                       | 4 |
| <i>Multigrain, Sour Dough, Asiago-Garlic, or English Muffin (v)</i> |   |
| HOUSEMADE GRANOLA                                                   | 8 |
| <i>Greek Yogurt, Local Honey, Add Fresh Berries \$3 (v)</i>         |   |
| FRESH SEASONAL FRUIT (v) (gf)                                       | 8 |

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