



SMALLS & SUCH

TMH CHICKEN WINGS <i>White Truffle Oil, Toasted Garlic, Parmesan (gf)</i>	14	TEMPURA CAULIFLOWER <i>Thai Chili Glaze, Pineapple, Cashew (v)</i>	13
SPICE-DUSTED CALAMARI <i>Housemade Buttermilk-Herb Ranch</i>	15	CHIPS + CHEESE <i>Fresh Potato Chips, Sweet Onion-Jarsberg 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	MICHIGAN MOREL MUSHROOMS <i>Garlic, Shallot, "Zip" Cream (gf)</i>	16
GRILLED SPRING ASPARAGUS <i>Spinach Pesto, Smoked Feta (v) (gf)</i>	12	MAPLE-BASTED SPAGHETTI SQUASH <i>Candied Walnuts (v) (gf)</i>	8
HAND-CUT FRENCH FRIES (v) (gf)	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</i>	8 / 14	ROASTED VEGETABLE SALAD <i>Brussels Sprouts, Butternut Squash, Candied Walnuts, Chèvre, White Balsamic Vinaigrette (v) (gf)</i>	8 / 14
LITTLE GEM SALAD <i>Blue Cheese, Grape Tomato, Red Onion, Sunflower Seeds, Hard-Cooked Egg, House Ranch Dressing (v) (gf)</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>	
CEDAR PLANKED WHITEFISH	30	RAINBOW TROUT	30
<i>Sunchoke, Ramps, Asparagus, Artichoke, Paprika Butter (gf)</i>		<i>Basmati Rice, Wilted Spinach, Toasted Hazelnut, Brown Butter Balsamic Vinaigrette (gf)</i>	
TOMAHAWK PORK CHOP	33	FLAT IRON "PASTRAMI"	38
<i>Pancetta Cured, Smashed White Beans, Fennel, Rhubarb & Corn Agrodolce (gf)</i>		<i>Creamed Morel Mushrooms, Potato Pancakes, Pickled Mustard Seed, Crisp Shallots (gf)</i>	
POTATO GNOCCHI	28	TMH DOUBLE CHEESEBURGER	20
<i>Spinach Pesto, English Peas, Pistachio, Pea Tendrils, Potato Skins, Duck Egg</i>		<i>Two 1/4# All Beef Patties, Fancy Sauce, Lettuce, Tomato, Housemade B&B Pickles, Hand-Cut French Fries, Choice of Mini Salad</i>	
CHICKEN MILANESE	28		
<i>Orzo "Risotto", Lemon, Slow Roasted Campari Tomatoes, Smoked Feta, Pine Nut, Herb Oil</i>			

BEVERAGES

FRESH LEMONADE	4	COFFEE	5
ARNOLD PALMER	4	COLD BREW	6
AGUA DE PIEDRA MINERAL WATER	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



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WINDMILL HILL FARM - CROSWELL, MI

BONZ BEACH FARM - ONAWAY, MI

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CRAZY FRESH COFFEE - ROYAL OAK, MI

GIVE THANKS BAKERY - ROCHESTER, MI

DEL BENE PRODUCE - DETROIT, 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.