BRUNCH

EGGS, FLAPS, & TOAST

LEMON POPPYSEED PANCAKES 15
Lemon White Chocolate Mousse, Blueberry Compote (v)

EGGS BENEDICT 15
Canadian Bacon, Poached Eggs, Hollandaise

CORNED BEEF HASH + EGGS 16
Sy Ginsberg's Corned Beef, Sweet Onion, Jarlsberg Cheese, Roasted Yukon Gold Potatoes, Sunny Eggs, English Muffin

BEEF SHORT RIB ENCHILADAS 16
Pico de Gallo, Tillamook Cheddar, Sour Cream, Sunny Eggs, Scallion

LOADED HOME FRIED POTATO SKILLET 15
Sweet Peppers, Onions, Bacon, Tillamook Cheddar, Poached Eggs, Hollandaise, English Muffin

CHALLAH FRENCH TOAST 13
Whipped Butter, Michigan Maple Syrup (v)
Add Fresh Berries or Scoop of House-Made Ice Cream $3

BUTTERMILK FLAP JACKS 13
Whipped Butter, Michigan Maple Syrup (v)
Add Fresh Berries or Scoop of House-Made Ice Cream $3

STANDARD BREAKFAST 15
2 Eggs Any Style, Home Fried Potatoes, Choice of Meat, English Muffin

AVOCADO SCRAMBLE 15
Avocado, Red Onion, Gouda, Cilantro, Sriracha Aioli, English Muffin (v)

ON THE SIDE

SIDE OF MEAT 7
Sausage Links, Smoked Bacon, or Canadian Bacon (gf)

SIDE OF TOAST 4
Multigrain, Sour Dough, Asiago Garlic, or English Muffin (v)

BUTTERMILK BISCUIT *(v)* 6

SAUSAGE GRAVY 4

HOME FRIED POTATOES *(v) (gf)* 4 / 7

HAND-CUT FRENCH FRIES *(v) (gf)* 8

SEASONAL FRUIT *(v) (gf)* 8

HOUSE MADE GRANOLA 8
Greek Yogurt, Honey, Add Fresh Berries $3 (v) (gf)

SMALLS & SUCH

TMH CHICKEN WINGS 14
White Truffle Oil, Toasted Garlic, Parmesan (gf)

SPICE-DUSTED CALAMARI 15
Housemade Buttermilk-Herb Ranch

HOUSEMADE SOFT PRETZEL 13
Roasted Jalapeño Goat Cheese Dip, Honey Stone-Ground Mustard (v)

TEMPURA CAULIFLOWER 13
Thai Chili Glaze, Pineapple, Cashew (v)

CHIPS + CHEESE 12
Fresh Potato Chips, Sweet Onion-Jarsberg Dip (v) (gf)

CREAM OF TOMATO SOUP *(v)* 7

BRUNCH

GREENS ETC.

TMH SALAD 8 / 14
Tillamook Cheddar, Smoked Bacon, Sweet Poppyseed Dressing (gf)

TWIGS, NUTS, + BERRIES SALAD 8 / 14
Baby Greens, Strawberry, Blueberry, Avocado, House Granola, Maple Vanilla Bean Dressing (v) (gf)

ROASTED VEGETABLE SALAD 8 / 14
Brussels Sprouts, Butternut Squash, Candied Walnuts, Chèvre, White Balsamic Vinaigrette (v) (gf)

ADD PROTEIN:
Grilled Chicken $7, Sautéed Shrimp $9, Crispy Calamari $8, Tempura Cauliflower $7

MORE LIKE LUNCH

FRIED CHICKEN BISCUIT 16
Hand-Breaded Tenders, House Buttermilk Biscuit, Black Pepper Cheddar Schmear, Hot Honey, Fresh Fruit

SWEET CORN ORZO "RISOTTO" 21
Chanterelle Mushrooms, Parmesan, Spinach Pesto, Roasted Pistachio, Pea Tendrils

TMH GRILLED CHEESE 18
Jarslberg, American, Ricotta, Roasted Tomato-Bacon Jam, Cream of Tomato Soup

TMH DOUBLE CHEESEBURGER 20
Two 1/4# All Beef Patties, Fancy Sauce, Lettuce, Tomato, Housemade B&B Pickles, French Fries, Choice of Mini Salad

BEVERAGES

FRESH LEMONADE 4

ARNOLD PALMER 4

AGUA DE PIEDRA MINERAL WATER 5

SODA 3.5
Coke, Diet Coke, Dr. P, Sprite, Orange, or Ginger Ale

COFFEE 5

COLD BREW 6

ICED TEA 4

ESPRESSO / CAPPUCCINO 4 / 6

HOT TEA 4

★ *Proudly sourcing local products from* ★

DEL BENE PRODUCE – DETROIT, MI
BONZ BEACH FARM – ONAWAY, MI
FAIRWAY PACKING CO. – DETROIT, MI
CRAZY FRESH COFFEE – ROYAL OAK, MI
GIVE THANKS BAKERY – ROCHESTER, 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.