



TEN MILE HOUSE
re-est. 2014

WOOD FIRED PIZZAS

Our pizzas are individually hand-tossed and made to order. In order to maintain the highest quality they are made and delivered to your table as soon as they are removed from our oven.

STARTERS

SEARED TUNA
FOCACCIA CROSTINI 15
arugula, avocado, charred tomato,
calabrian chili, red onion and lemon

SOUTHWEST
CHICKEN SLIDERS 11
pickled red onion, green chili mayo,
brioche bun

PEPPER JACK
STUFFED TATER TOTS 9
roasted shallot and balsamic infused ketchup
**get crazy, add chili and cheddar cheese 3.00*

SMOKED SALMON CAKES 13
arugula, fennel, tomatoes, parmesan,
citrus vinaigrette

ANGRY SHRIMP 14
spicy tomato garlic sauce,
grana padano polenta

SMOKED CHICKEN WINGS 11
aleppo pepper, citrus, TMH wing sauce,
house-made ranch

BOWLS

SMOKED BRISKET &
PORK SHOULDER CHILI
sour cream, pico de gallo
cup 5 | bowl 8

TODAY'S VEGETARIAN SOUP
cup 4 | bowl 6

SANDWICHES

served with sweet & spicy pickles
and seasoned french fries
- sub any other side for 2.50 -

TMH PRIME BURGER 14
lettuce, tomato, onion, pickle,
smoked tomato aioli, texas toast
**add cheese 1.50 *add bacon 2.50*
**add smoked pork 4.00*
**add smoked brisket 5.00*

TMH CUBAN 15
smoked applewood ham & pork shoulder,
french brie, pickled peppers, pickles,
roasted pineapple, golden bbq sauce,
telera roll

HOUSE SMOKED BRISKET 16
gruyère, caramelized onions,
pickled peppers, white bbq sauce,
grilled sourdough

ROASTED SHRIMP
LETTUCE WRAPS 15
avocado, roasted corn salsa, pepitas,
ancho vinaigrette

BUTTERMILK FRIED CHICKEN 14
pickled onions, cole slaw, tomatoes,
green chili mayo, brioche bun

CRISPY GRILLED CHEESE 12
white cheddar, mozzarella, provolone,
gruyère crust, country bread
**add bacon 2.50*
**add smoked brisket 5.00*
**add smoked pork or chicken 4.00*
**add mushrooms or roasted tomatoes 1.50*

THE TMH 18
TMH bbq sauce, white cheddar, pork shoulder,
thick-cut bacon, roasted garlic, crispy onions

SAUCES

san marzano tomato
pesto
mornay
TMH bbq
garlic oil

CHEESE

mozzarella
fresh mozzarella
french feta
white cheddar
gruyère
provolone

SALADS

additions: bacon 2.50 • chicken 4.00
steak 8.00 • salmon 9.00 • ahi tuna 10.00
shrimp 2.00 per piece

SEARED BABY ROMAINE H8 | F13
roasted corn, tomato, shaved grana padano,
avocado vinaigrette

THE SOUTH BY NORTHWESTERN 13
roasted sweet potatoes, farro, peppitas,
roasted corn, avocados, pepper jack cheese,
grape tomatoes, and cornbread croutons,
sherry vinaigrette

KINDA' LIKEA' WALDORPH 15
grilled chicken, bacon, arugula and spinach,
goat cheese, red grapes, apples, red onion,
braised fennel, spiced walnuts, raisin bread
croutons, cranberry bacon vinaigrette

HERB-BASTED
GRILLED SALMON 18
mixed greens, asparagus, artichokes,
tomatoes, fingerling potatoes, french feta,
lemon-garlic vinaigrette

GRILLED PORTOBELLO & BRIE 15
mornay sauce, pesto, roasted tomato, sage,
fennel, charred red onion

BUILD YOUR OWN 12

VEGGIES, ETC. 1.50 per item

roasted tomatoes
kalamata olives
dressed arugula
roasted mushrooms
red onions
crispy onions
fresh spinach

serrano peppers
caramelized onions
roasted garlic
fresh basil
sweet peppers
spicy giardiniera
artichokes 3.00

ARTICHOKE &
ITALIAN SAUSAGE
CALZONE 15

fresh spinach, mozzarella, parmesan,
side of san marzano tomato sauce

MEATS 2.50

pepperoni
italian sausage
smoked ham
thick-cut bacon
smoked chicken
pork shoulder 4.00
smoked brisket 5.00

ENTREES

SMOKED
BABY BACK RIBS H15 | F24
served with cole slaw

THAT'S A NADA MEATBALL 14
a vegetarian blend of farro, quinoa,
mushrooms, polenta,
san marzano tomato sauce,
parmesan cheese, crisp asparagus salad

SMOKED HALF CHICKEN 19
vegetable hash with thick-cut bacon
and roasted garlic, white bbq sauce

U PICK 2 BBQ 22
choose two: smoked brisket,
pulled pork, smoked chicken, bbq ribs,
served with fries and coleslaw

GRILLED TUNA 24
cauliflower purée, broccolini,
asparagus salad, yellow pepper purée,
sage-red wine reduction

TMH TACOS MP
ask your server
"Hey, (insert name), what's today's taco?"

SIDES

CARAMELIZED CAULIFLOWER 7
chilis, pistachio gremolata

CHILLED ROASTED BEETS 7
pumpkin seeds, feta,
ancho vinaigrette

SIMPLE SALAD 7

BROCCOLINI & ROASTED GARLIC 7

WOOD ROASTED VEGETABLES 6

GRILLED ASPARAGUS 6

GRANA PADANO POLENTA 5

COLE SLAW 3

FINGERLING POTATOES 5

FRENCH FRIES 4



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BOTTLES & CANS

BURNT CITY HIBISCUS IPA	5
REVOLUTION ANTI-HERO IPA	5
AROUND THE BEND PUFFING BILLY BROWN ALE	5
LAGUNITAS PILS	5
STIEGL GRAPEFRUIT RADLER	7
WHINER LE TUB WILD FARMHOUSE ALE	6
TWO BROTHER PRAIRIE PATH (GF)	5
HACKER-PSCHORR WEISS	7
NOON WHISTLE ROTATING SMACK SOUR	6
ALLAGASH WHITE BELGIAN WIT	6
STELLA ARTOIS LAGER	5
RED STRIPE LAGER	5
COORS LIGHT LAGER	4
MILLER LIGHT LAGER	4
BUD LIGHT LAGER	4
BUDWEISER LAGER	4
PBR LAGER	4
TECATE LAGER	5
VANDERMILL APPLE HARD CIDER	6
CLAUSTHALER N/A MALT BEVERAGE	4

COCKTAILS

THE TEN MILE	12
Bulleit Bourbon, Giffard Apricot Liqueur, Amaro, Carpano Antica Formula	
PEAR-FECT MARGARITA	12
Casamigos Reposado Tequila, St. George Pear Brandy, Orange Liqueur, Fresh Lime, Salt Rim	
RUM ON THE SIDECAR	10
Castillo Silver Rum, Zaya Dark Rum, Orange Liqueur, Lemon Juice, Sour, Sugar Rim	
FULL ENGLISH	12
KOVAL Cranberry Gin, Dry Vermouth, Earl Gray Syrup, Expressed Lemon Peel	
THE SPICE MUST FLOW	11
Angostura Bitters, Orgeat, Lemon Juice, Dewar's Scotch	
SHRUB 17	13
FEW Gin, Yellow Chartreuse, Lemon Juice, La Marca Prosecco, Rotating Seasonal Shrub	
PUNCH DRUNK BOXER	10
Hank's Recording Vodka, St. George Raspberry Liqueur, Giffard Abricot Liqueur, Lemon Juice, Pineapple Juice, Orange Juice	
E-TOWN MULE	11
FEW Bourbon, Fresh Lime, Ginger Beer	

WHITE

RIESLING	9 36
Weingut Josef Leitz, Rheingau, Germany	
GRENACHE BLANC	9 36
Félicette the Space Cat, Rousillion, France	
PINOT GRIGIO	8 32
Gielo, Veneto, Italy	
SAUVIGNON BLANC	9 36
Nobody's Hero, Marlborough, New Zeland	
SAUVIGNON BLANC / SEMILLON	11 44
Peyruchet, Bordeaux, France	
CHARDONNAY	9 36
Buried Cane, Columbia Valley, WA	
CHARDONNAY	11 44
Spellbound, Napa Valley, CA	
CHARDONNAY	15 60
Sonoma-Cutrer, Sonoma Coast, CA	

RED

COTES DU RHONE	8 32
Rive Droite, Rhone, France	
MALBEC	9 36
Padrillos, Mendoza, Argentina	
TUSCAN BLEND	9 36
La Maialina, Gertrude, Tuscany, Italy	
PINOT NOIR	10 40
McManis Family Vineyards, CA	
PINOT NOIR	13 52
Cooper Hill, Willamette Valley, OR	
RED BLEND	9 36
(CABERNET / MERLOT / SYRAH)	
CMS, Columbia Valley, WA	
OLD VINE ZINFANDEL	9 36
Bogle, Clarkesburg, CA	
CABERNET SAUVIGNON	9 36
Hayes Ranch, Livermore, CA	
CABERNET SAUVIGNON	12 48
Z. Alexander Brown, Uncaged, Napa, CA	

THE STORY OF TEN MILE HOUSE

In 1836, Major Edward H. Mulford established the original Ten Mile House. Combining a tavern, post office, inn and courthouse, Ten Mile House served as the social and economic center of the community now known as the City of Evanston. 178 years later, Ten Mile House restaurant reestablishes the area's first public gathering point and continues the tradition of hospitality. Neighbors and area visitors alike are welcome to enjoy our thoughtful comfort food in a vibrant, welcoming setting just steps from Northwestern University. Ten Mile House is an ideal venue for a variety of experiences, including family-friendly dining, game day gatherings, after-work get-togethers, a casual night out, and more!

BLUSH & BUBBLY

PROSECCO	8 split
La Marca, Veneto, Italy	

ROSÉ	12 48
Esprit Gassier, Provence, France	
CHAMPAGNE	65 bottle
Piper-Heidsieck	