

STARTERS

SMOKED CHICKEN WINGS 16

Choice of TMH bbq or buffalo sauce served with house made ranch

CHEESY JUMBO TATER TOTS 12 GF V

Five Merkt's & pepper Jack stuffed tots with shallot & balsamic infused ketchup top with chili & cheese 6

SPINACH ARTICHOKE DIP 12 V

Served with crispy pita chips dusted with parmesan cheese.
Sub veggies for pita +1 GF

MACHO NACHO 13 GF V

Tortillas, shredded romaine, diced tomato, guacamole, nacho cheese sauce, sour cream & jalapeno
ADD PROTEIN +\$

CAULIFLOWER BUFFALO BITES 12 V

Buttermilk fried cauliflower tossed in buffalo sauce with ranch for dipping

ANGRY SHRIMP 17 GF

Five shrimp in a spicy garlic tomato sauce served over a polenta cake with scallions

AHI TUNA WONTON 19

Seared ahi tuna served on wonton and topped with mango jicama salsa, avocado, teriyaki drizzle

AWARD WINNING CHILI GF

Smoked brisket and pulled pork, assorted beans and hominy. Topped with pico & sour cream
CUP 8 BOWL 10

CAST IRON CORN BREAD 10 V

Served with mango butter and hot honey

SALADS

SEARED ROMAINE

Romaine pan seared and topped with roasted corn, tomato, shaved parmesan cheese and house made crouton stick
Avocado Vinaigrette Dressing
HALF 10 FULL 18

KINDA' LIKE A WALDORPH 17

Arugula and spinach mixed with crisp bacon, goat cheese, red grapes, green apple, red onion, candied walnuts, raisin bread croutons
Cranberry Vinaigrette

SOUTH BY NORTHWESTERN 17 GF

Mixed greens topped with roasted sweet potatoes, roasted corn, avocado, pepperjack cheese, pepitas, grape tomatoes, and house made gluten free cornbread croutons
Sherry Vinaigrette

BEET AND GRILLED VEGGIE 17 GF

Arugula topped with house roasted beets, grilled seasonal veggies, feta cheese and walnuts
Cranberry Vinaigrette Dressing

KALE & QUINOA 17 GF

Kale, arugula, mixed peppers, jicama & mango relish, shaved parm
Citrus Vinaigrette

TMH SALMON OR TUNA NICOISE 25 GF

Mixed greens, asparagus, artichokes, tomatoes, fingerling potatoes, feta
Lemon Garlic Vinaigrette

HAIL CAESAR 17

Chopped romaine mixed with garlic croutons, & parmesan crisps
Creamy Caesar Dressing

ADD: SHRIMP 2 EACH BACON 3.50 GRILLED CHICKEN BREAST 6 BRISKET 9 PORK 6 SALMON/TUNA 13 AVOCADO 5

SANDWICHES

Served with french fries or creamy horseradish cole slaw. Sub any other side +3
Gluten Free Bread +3

PRIME BURGER 19

Grilled 1/2LB burger topped with lettuce, tomato, red onion, pickle, smoke tomato aioli on a brioche bun or Texas toast
ADD Cheese +2

Make it a ground chicken burger

JUICY PORTABELLA 16 V

Grilled portabella topped with arugula, fried goat cheese and pesto aioli on a brioche bun

KC STEAK SANDWICH 26

1/2 lb of NY strip steak AND a layer of smoked brisket topped with smoked gouda, fried onions and chipotle aioli on a french hero

TMH SMOKED PULLED PORK 18

Cherry wood smoked pork shoulder topped with house BBQ sauce on a brioche bun

TMH SMOKED BRISKET 20

Cherry wood smoked brisket topped with house BBQ sauce on a brioche bun

INSIDE-OUT GRILLED CHEESE 17

Griddled country bread coated with a crispy cheese exterior and a blend of white cheddar, mozzarella, gruyere, and provolone inside

JOE'S JUMBO FRIED CHICKEN 18

Deep fried buttermilk chicken breast topped with pickled onion, horseradish cole slaw, tomatoes and green chili aioli on a brioche bun
Make it a buffalo

MILE HIGH CLUB 19

House smoked turkey breast, bacon, avocado, lettuce, tomato and mayo on toasted whole wheat bread

SW CHICKEN SLIDERS 18

Three house blended, tex-mex spiced, ground chicken patties topped with pickled red onion and green chili aioli on mini brioche buns

ADD: BACON 3.50 GRILLED CHICKEN BREAST 6 BRISKET 9 PORK 6 AVOCADO 5 GRILLED VEGGIES 6



V Vegetarian GF Gluten Free

..... WOOD FIRED PIZZA

Individually hand-shaped 12" pizzas made lovingly to order

Available after 5PM

WHITE ZA 21

mornay sauce, shredded mozzarella, goat cheese, spinach and artichokes

THE SHROOM 21

pesto-mornay sauce, portabella and white mushrooms, spinach, roasted tomatoes, mozzarella and feta and drizzle of balsamic

THAI CHILI PORK 22

sweet & spicy thai chili sauce, shredded mozzarella, caramelized onions, smoked pulled pork, bacon and topped with arugula

TMH 3.0 22

bbq sauce, shredded mozzarella, gruyere, red onions, and smoked brisket

HOT HAWAIIAN 21

tomato sauce, bacon, shredded mozzarella, pineapple and drizzled hot honey

BUILD YOUR OWN 16

Includes choice of sauce and one type of cheese

SAUCES

san marzano tomato
pesto
garlic oil
mornay sauce
tmh bbq
thai chili sweet/spicy

CHEESE

2.50 per additional

shredded mozzarella
fresh mozzarella
french feta
goat cheese
gruyere
white cheddar

MEATS

4 per item

pepperoni
italian sausage
grilled chicken +6
smoked pulled pork +6
smoked brisket +9
shrimp +9

VEGGIES

2.50 per item

roasted tomatoes
mushrooms
fresh spinach
arugula
kalamata olives
serrano peppers
caramelized onions
red onion
roasted garlic
fresh basil
spicy giardiniera
artichoke hearts +3

..... ENTREES

GRILLED SALMON 28

Grilled salmon on a bed of corn risotto, grilled asparagus topped with smoked tomato aioli

CHICKEN VESUVIO 23

Two boneless breasts sauteed in a light lemon garlic sauce with fingerling potatoes and peas

PESTO PASTA 18

Bucatini, mushrooms, goat cheese, parmesan, your choice of pesto oil or creamy pesto sauce

VEGETARIAN CHILI RELLENOS 18

Roasted poblano stuffed with pepper jack cheese, chihuahua, veggies and quinoa topped with lettuce, pico, sour cream and spicy garlic tomato sauce

QUINOA BOWL 17

Quinoa topped with spinach, broccolini, cauliflower, and grilled veggies in spicy tomato sauce

PORK CHOP 23

10oz bone in pork chop with sauteed spinach, mashed sweet potatoes and cranberry apple compote

SMOKED PLATTER

8oz of meat served with fries, texas toast and cole slaw

PORK 21 BRISKET 26

SMOKED SAMPLE PLATTER 32

Pork, Brisket and 1/4 Slab Ribs served with fries, texas toast and cole slaw

HOUSE SMOKED RIBS

Served with french fries, texas toast, creamy coleslaw or sub sides for +3
1/2 SLAB 24 FULL SLAB 35

MAC DADDY 17

Creamy blend of Merkt's and white cheddar sauce finished with bread crumbs
ADD A TOPPING

ADD: SHRIMP 2 EACH BACON 3.50 CHICKEN BREAST 6 BRISKET 9 PORK 6 SALMON/TUNA 13

..... SIDES

mac and cheese 7

mashed sweet potatoes 7

french fries 7

corn risotto 7

creamy coleslaw 5

grilled veggies 7

grilled asparagus 8

sauteed spinach 7

broccolini 8

caramelized cauliflower 9

..... DESSERTS

APPLE CRISP 9

Roasted apple, cinnamon streusel, cranberries, & caramel topped with Homer's vanilla ice cream



CHOCOLATE BROWNIE 9

Beth's brownie served warm with chocolate sauce & Homer's vanilla ice cream

CHOCOLATE CARAMEL CAKE 9

Chocolate cake with salted caramel and chocolate frosting

CHEESECAKE 10

Rich and delicious with graham cracker crust and topped with strawberry sauce



MACARONS 9

Three of Beth's famous macarons. Vanilla Bean, Chocolate Salted Caramel & Raspberry

HOMER'S ICE CREAM 5

Chocolate
Vanilla
Ask Your Server

The Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish may result in an increased risk of foodborne illness