



SHARE

CHEDDAR BISCUITS 11
honey butter, cracked pepper

CRUDO M P
current catch

ELOTE QUESO DIP 14
cheddar, cotija, chihuahua cheese, corn, pimento, tajin tortilla chips

FRIED BRUSSELS SPROUTS 16
miso soubise, bacon, pickled apple, maple vinaigrette

BEER BATTERED CAULIFLOWER 15
carolina gold sauce, chive oil

TRUFFLE MAC AND CHEESE 18
gruyère, bacon, bread crumb, chive

SPICY TUNA 16
crispy sushi rice, garlic-sesame aioli, pickled fresno chili

PORK BELLY BAO BUNS 14
sunomono, chicharrones, hoisin, togarashi aioli, micro cilantro

GOI CUON SPRING ROLL 14
shrimp, bean sprouts, rice noodles, thai basil, lettuce, peanut sauce

SCALLION PORK GYOZA 15
house-made dumpling, soy dipping sauce

HARVEST

add: chicken 9 steak* 14 salmon* 11
shrimp 11 tofu 7 avocado 3

REFUEL SALAD 17
mixed greens, almond, apple, beet, craisins, brown rice, yam, pomegranate vinaigrette

BURRATA SALAD 21
mixed greens, asian pear, beets, pecan pesto, candied pecans, chipotle-sesame vinaigrette

WINTER GREENS 19
radicchio, frisée, romaine, fennel, blood orange, pickled red onion, pine nuts, crème fraîche dressing, pecorino

SOUTHWEST SALAD 16
romaine, radish, tomato, corn, black beans, avocado, tortilla strips, cilantro dressing

HAWAIIAN AHI POKE BOWL* 29
sushi rice, shoyu tuna, sunomono, wakame, edamame, asian pear, togarashi aioli

CAESAR 13
romaine, herb croutons, parmesan crisp

SAVOR

SOUP 9
chef's selection

H and H RAMEN 22
pork chashu, seasoned egg, bean sprouts, scallions, kikurage, black garlic tare, beef & chicken broth

FEAST

FRENCH ONION LENTIL CAKE 24
ratatouille, mushrooms, parmesan, cashew pesto, artichoke

RIVERENCE TROUT 34
yam, cipollini onion, roasted tomatoes, green beans, parsnip purée, frisée

BLACKENED AHI* 39
chili-ginger rice cake, asparagus, tomato-lemongrass broth, watermelon radish slaw

BUTTERMILK FRIED CHICKEN 33
parmesan mashed potatoes, green beans, gravy

DUROC PORK TENDERLOIN* 35
mushroom farro risotto, delicata squash, asparagus, apple-fig demi-glace, crispy leeks

STEAK FRITES* 39
mishima wagyu, hand-cut fries, garlic-herb butter, demi-glace

BIRRIA TACOS 28
beef barbacoa, adobo, onions & cilantro, radish, rice, beans

CHEF'S CHOICE M P
seasonal accoutrements

ORECCHIETTE D'INVERNO 25
wilted greens, sun-dried tomatoes, italian sausage, pecorino, vodka sauce, crispy butternut squash

MOLE BISON SHORT RIB 44
red pepper polenta, pickled carrot, turnip, avocado crema, cilantro

H and H BURGER* 19
cheddar, lettuce, tomato, hawaiian bun

SMASH BURGER 20
bacon jam, crispy cheddar, confit tomato, fried onion, arugula, house pickle, garlic aioli, brioche bun
add: bacon 4 avocado 3 extra patty 8
sub: soup 4 gluten-free bread 1

REFRESHERS

JACK'S LEMONADE 7
strawberry

CHAI BLOSSOM 7
chai-coconut, lemon, soda, orange blossom

STELLA 6
strawberry, desert pear, cream, bubbles

UBE COLD BREW 7
cream

AUGURY TEA CO. 7
"khloris" floral herbal tea with mosaic hops

BOONE'S BREW 7
hot chocolate, whipped cream, caramel