



SHARE

CHEDDAR BISCUITS 11
honey butter, cracked pepper

CRUDO M P
current catch

ELOTE QUESO DIP 13
cheddar, cotija, chihuahua cheese, corn,
pimento, tajín tortilla chips

FRIED BRUSSELS SPROUTS 15
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 15
sunomono, chicharrones, hoisin, togarashi aioli,
micro cilantro

CHICKEN TINGA EGGROLLS 14
corn, cilantro, chihuahua cheese, avocado,
red onions, citrus crema

SCALLION PORK GYOZA 14
house-made dumpling, soy dipping sauce

EDAMAME HUMMUS 16
zucchini, baby carrots, watermelon radish,
english cucumber, turnips, wonton chips

HARVEST

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

REFUEL SALAD 15
mixed greens, almond, apple, beet, craisins,
brown rice, yam, pomegranate vinaigrette

BURRATA SALAD 19
mixed greens, asian pear, beet, pecan pesto,
candied pecans, chipotle-sesame vinaigrette

PANZANELLA 18
heirloom tomatoes, english cucumbers,
pickled onions, watermelon radish, mozzarella,
white balsamic vinaigrette, sourdough croutons

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 SALAD 12
romaine, herb croutons, parmesan crisp

SAVOR

SOUP 9
chef's selection

BIRRIA RAMEN 23
radish, onion, cilantro, seasoned egg, lime,
cheese quesadilla, birria broth

FEAST

FRENCH ONION LENTIL CAKE 23
ratatouille, mushrooms, parmesan, cashew pesto,
artichoke

SEARED SWORDFISH 44
kabocha squash purée, cauliflower jasmine risotto,
snow peas, saffron beurre blanc

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 CHOP* 38
miso marinated, corn purée, heirloom tomatoes,
fingerling potatoes, cipollini onion,
black garlic demi-glace

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 23
wilted greens, sun-dried tomatoes, italian sausage,
pecorino, vodka sauce, crispy butternut squash

CHICAGO HOT BEEF 23
sweet peppers, provolone, italian hoagie

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 or truffle fries 4 gluten-free bread 1

GLUTEN-FREE OR VEGAN PREPARATIONS AVAILABLE UPON REQUEST

*consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness

REFRESHERS

JACK'S 7
LEMONADE
strawberry

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

ITALIAN 6
SODA
blue raspberry,
coconut, cream,
bubbles

UBE COLD 7
BREW
cream

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

UTAH 8
SODA
diet coke,
sugar-free
coconut cream