

## SHARE

**CHEDDAR BISCUITS 11**  
aged cheddar, honey butter

**BAKED BRIE 17**  
white fig, pistachio, pink peppercorn, mint,  
hill's kitchen sourdough

**BUFFALO CAULIFLOWER 15**  
beer battered, chive, crumbled blue cheese

**TUNA TATAKI 20**  
matcha-sesame crust, green papaya,  
avocado purée, yuzu kosho

**TRUFFLE MAC AND CHEESE 17**  
gruyère, white cheddar, bacon, bread crumb, chive

**HALF-DOZEN OYSTERS\* 25**  
yuzu mignonette, tabasco

**SCALLION PORK GYOZA 14**  
house-made dumplings, soy dipping sauce

**RICOTTA GNOCCHI 18**  
maitake mushroom, english pea, spring onion,  
marcona almond, citrus ricotta

**SNAP PEAS 14**  
black pepper sauce, lemon labneh, sunflower kernel

**HOUSE-MADE NAAN SPREAD 14**  
whipped ricotta-yogurt, 'nduja honey,  
fried garlic chimichurri, compressed fennel

## HARVEST

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

**CAESAR 12**  
romaine, herb croutons, parmesan crisp

**REFUEL SALAD 16**  
mixed greens, almond, apple, beet, raisins,  
brown rice, yam, pomegranate vinaigrette

**SHRIMP & AVOCADO SALAD 20**  
heritage greens, cotija cheese, mandarin orange,  
roasted pepita, coriander-citrus vinaigrette

**ICEBERG WEDGE 15**  
roasted tomato, chive, pickled red onion, capers,  
smoked bacon, point Reyes blue cheese dressing

**SPRING GREENS 15**  
locally-grown lettuces, rainbow radish,  
seasonal vegetables, crispy chickpeas,  
french feta, champagne vinaigrette

**HAWAIIAN AHI POKE BOWL\* 29**  
sushi rice, sunomono, wakame seaweed, edamame,  
mango, yamagobo, grapefruit ponzu, togarashi aioli

## SAVOR

**SOUP 9**  
chef's selection

**ROASTED CARROT-GINGER SOUP 10**  
coconut, lime, chili oil, cilantro, toasted coconut

**LANZHOU BEEF NOODLE SOUP 19**  
bok choy, wheat noodle, radish, scallion, cilantro,  
chili garlic sauce

## FEAST

**HERB FALAFEL 21**  
chickpea salsa, red pepper-walnut muhammara,  
beet root hummus, pickled fennel,  
great river organic millet, lavosh cracker

**WILD MEXICAN RED SNAPPER 38**  
anson mills farro verde, spanish chorizo, cauliflower,  
red chimichurri, tomatillo-pepita sauce,  
marcona almond

**ROCK SHRIMP PASTA 29**  
lumache pasta, cherry tomato, pasilla pepper,  
spring onion, salsa mulata, baguette

**MARY'S ORGANIC CHICKEN 29**  
a la brasa marinade, aji verde, harissa vegetables,  
preserved lemon mostarda

**WAGYU STEAK FRITES 42**  
baseball cut sirloin, smoked tomato butter,  
herb-tallow fries, green peppercorn demi glace

**ALEPPO PORK TENDERLOIN 36**  
mole verde, chayote, fried hominy, guajillo sauce,  
hatch chile masa

**CHEF'S CUT\* MP**  
of the moment

**BLACKENED SALMON SANDWICH\* 20**  
caper-dill sauce, apple, arugula, pickled red onion,  
citrus, ciabatta

**BIRRIA TACOS 25**  
beef barbacoa, onions and cilantro, radish,  
chihuahua cheese, spanish rice, refried black beans

**H and H BURGER\* 18**  
gold creek smoked cheddar, lettuce, tomato,  
fry sauce, brioche bun

**SMASH BURGER 19**  
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    veggie patty 2

### 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.