



SHARE

- CHEDDAR BISCUITS** 11
- aged cheddar, honey butter
- BAKED BRIE** 17
- white fig, pistachio, pink peppercorn, mint, leavity sourdough
- BUFFALO CAULIFLOWER** 15
- beer battered, chive, crumbled blue cheese
- HEIRLOOM TOMATO TARTINE** 18
- stracciatella cheese, huacatay salsa verde, pickled shallots & chilies, frisée, mint, leavity sourdough
- TRUFFLE MAC AND CHEESE** 18
- gruyère, white cheddar, bacon, bread crumb, chive
- HALF-DOZEN OYSTERS*** 25
- yuzu mignonette, tabasco
- SCALLION PORK GYOZA** 14
- house-made dumplings, soy dipping sauce
- HOUSE-MADE CAVATELLI** 17
- sautéed rhode island calamari, shaved fennel, heirloom tomato-'nduja sugo, semolina pangrattato
- 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, craisins, brown rice, yam, pomegranate vinaigrette
- SHRIMP & AVOCADO SALAD** 21
- 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
- APRICOT-GOAT CHEESE PANZANELLA** 17
- charred cana de cabra goat cheese, red onion, compressed apricot, english cucumber, arugula, frisée, leavity sourdough, orange-sherry reduction, honey-mint 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

- GARDEN FALAFEL** 21
- chickpea chermoula, red pepper-walnut muhammara, golden beet hummus, pickled fennel, great river organic millet, lavash cracker
- WILD MEXICAN SNAPPER** 38
- hominy succotash, sweet corn purée, chickpea panisse, chili-lime sauce
- 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** 44
- 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*** 21
- 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*** 19
- gold creek smoked cheddar, lettuce, tomato, fry sauce, brioche 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 veggie patty 2
truffle fries 4

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.

EXECUTIVE CHEF **JEFF MOORE** - GENERAL MANAGER **ROMARIO GARCIA**

20% GRATUITY APPLIED FOR PARTIES OF SIX OR MORE, ADJUSTABLE UPON REQUEST