



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

**STONE FRUIT-GOAT CHEESE
PANZANELLA 17**
charred cana de cabra goat cheese, red onion,
compressed stone fruit, 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.