



SHARE

- CHEDDAR BISCUITS** 12
aged cheddar, honey butter
- PUMPKIN CINNAMON ROLL** 7
brown butter cream cheese glaze, candied pepitas
- BLUEBERRY-LEMON PANCAKES** 15
blueberry compote, meyer lemon curd
- CRISPY BRUSSELS SPROUTS** 16
goat cheese, nduja honey, sherry gastrique
- BUFFALO CAULIFLOWER** 15
beer battered, chive, crumbled blue cheese
- TRUFFLE MAC AND CHEESE** 18
gruyère, white cheddar, bacon, bread crumb, chive
- SCALLION PORK GYOZA** 14
house-made dumplings, soy dipping sauce
- PERUVIAN MOUNTAIN CEVICHE** 19
leche de tigre, red onion, maíz cancha, cilantro oil, sweet potato chips

HARVEST

- add: chicken 9 steak* 14 salmon* 11
shrimp 11 tofu 7 avocado 3
- CAESAR** 12
romaine, herb croutons, parmesan crisp
- 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
- PERSIMMON PANZANELLA** 18
pomegranate, charred caña de cabra goat cheese, pickled shallot, arugula, frisée, cider-mint vinaigrette, pomegranate molasses

JUICE

- FRESH-SQUEEZED ORANGE** 7
- LUMA SUBLIME CITRUS** 9
carrot, orange, turmeric, ginger, lemon

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.

FEAST

- add: bacon 4 sausage 4 steak* 15
2 eggs* 4 country potatoes 4 avocado 4
- SMOKED SALMON AVOCADO TOAST*** 19
leavity sourdough, roasted tomato, caper-dill aioli, smoked salmon, poached egg, fennel and arugula, feta, pickled red onion
- BREAKFAST BOWL** 14
dragon fruit, berry, greek yogurt, chia seed, macadamia granola, slide ridge honey, toasted coconut, banana
- EGGS BENEDICT*** 18
smoked ham, arugula, tomato, poached egg, hollandaise, english muffin, country potatoes
sub: smoked salmon 3
- OMELETTE** 15
choose 3: peppers, red onion, mushroom, spinach, tomato, bacon, ham, feta, goat cheese, cheddar
add: smoked salmon 6 crab 8 hollandaise 3
- BREAKFAST PLATE*** 17
two eggs your way, country potatoes, fruit, sausage or bacon, house-made jam, leavity sourdough
- FRIED CHICKEN AND BISCUITS** 22
rosemary maple syrup, bacon butter
- CHILAQUILES*** 16
pork al pastor, crema, cotija, refried black beans, fried egg
- PRIME SKIRT STEAK & EGGS*** 24
aji verde, two eggs your way, country potatoes
- SMOTHERED BURRITO** 18
scrambled egg, chihuahua cheese, chorizo, potato, salsa verde, enchilada sauce, sour cream

HOLD

- choice of: caesar, garden salad or house-cut fries
add: bacon 4 fried egg 2 avocado 4
extra burger patty 10
sub: gluten-free bread 3 veggie patty 4
truffle fries 5
- ROASTED CHICKEN SANDWICH** 17
rosemary aioli, swiss, applewood smoked bacon, avocado, arugula, ciabatta
- BLACKENED SALMON SANDWICH*** 22
caper-dill sauce, apple, arugula, pickled red onion, ciabatta
- H *and* H BURGER*** 21
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

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

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