



SHARE

- CHEDDAR BISCUITS** 12
aged cheddar, honey butter
- BAKED BRIE** 17
onion-sherry jam, brown butter walnuts, thyme
- BUFFALO CAULIFLOWER** 15
beer battered, chive, crumbled blue cheese
- PERUVIAN MOUNTAIN CEVICHE** 19
leche de tigre, red onion, maíz cancha, cilantro oil, sweet potato chips
- TRUFFLE MAC AND CHEESE** 18
gruyère, white cheddar, bacon, bread crumb, chive
- HALF-DOZEN OYSTERS*** 26
yuzu mignonette, tabasco
- SCALLION PORK GYOZA** 14`
house-made dumplings, soy dipping sauce
- WILD BOAR RAGU** 18
house-made cavatelli, red wine reduction, grated horseradish
- CRISPY BRUSSELS SPROUTS** 16
goat cheese, nduja honey, sherry gastrique
- LOCAL ROASTED SQUASH** 15
parsnip-miso purée, chestnuts, sage, crispy quinoa, brown butter vinaigrette

HARVEST

- add: chicken 9 steak* 15 salmon* 12
shrimp 12 tofu 7 avocado 4
- CAESAR** 12
romaine, herb croutons, parmesan crisp
- REFUEL SALAD** 16
mixed greens, almond, apple, beet, raisins, brown rice, yam, pomegranate vinaigrette
- SHRIMP & AVOCADO SALAD** 22
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
- HAWAIIAN AHI POKE BOWL*** 29
sushi rice, sunomono, wakame seaweed, edamame, mango, yamagobo, grapefruit ponzu, togarashi aioli

SAVOR

- SOUP** 9
chef's selection
- ROASTED CAULIFLOWER SOUP** 14
blue crab, bacon-thyme crumble, chili oil
- ELK CHILI** 19
hatch chile, crema, green onion, smoked cheddar, cornbread crumble

FEAST

- GARDEN FALAFEL** 21
chickpea chermoula, red pepper-walnut muhammara, golden beet hummus, pickled fennel, great river organic millet, lavash cracker
- WILD ALASKAN BLACK COD** 38
clear creek beluga lentils, bottarga, fennel pollen beurre blanc, citrus-arugula,
- ROCK SHRIMP PASTA** 29
lumache pasta, cherry tomato, pasilla pepper, scallion, salsa mulata, baguette
- MARY'S ORGANIC CHICKEN** 29
a la brasa marinade, poblano-canary beans, aji verde, pickled red onion
- WAGYU STEAK FRITES** 45
baseball cut sirloin, smoked tomato butter, herb-tallow fries, green peppercorn demi-glace
- ALEPPO PORK TENDERLOIN** 36
creamy orzo, sheep's milk pepato cheese, pickled apple, cider agrodolce
- CHEF'S CUT*** MP
of the moment
- BLACKENED SALMON SANDWICH*** 22
caper-dill sauce, apple, arugula, pickled red onion, citrus, ciabatta
- BIRRIA TACOS** 28
beef barbacoa, onions and cilantro, radish, chihuahua cheese, spanish rice, refried black beans
- H and H BURGER*** 21
fiscalini 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 4 extra patty 10
sub: soup 5 gluten-free bread 3 veggie patty 4
truffle fries 5

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