

HUNTINGTON HOUSE TAVERN

BRUNCH AND LUNCH MENU

10:00 AM - 2:00 PM

BREAKFAST 'TIL 12 PM

GRAND BREAKFAST 17

Two eggs most styles, home-style potatoes, sourdough toast, choice of bacon or sausage

AVOCADO TOAST 13

Sourdough toast, poached eggs, pickled vegetables, balsamic glaze

BOURBON FRENCH TOAST 19

Poached peaches, fresh berries, bourbon maple syrup, walnut crumble, citrus butter

TRUFFLE TATER TOT SKILLET 18

Crispy fried lardons, house made pimento cheese, scallions

STEAK AND EGGS* 28

Flat-iron steak grilled to perfection, kimchi, poached eggs, home-style potatoes, sriracha aioli, truffle hollandaise sauce

STARTERS

TODAY'S HOMEMADE SOUP

CUP 8 BOWL 11

JUMBO CRAB CAKES 19

Remoulade, arugula salad, champagne vinaigrette

TUNA TARTARE* 19

Ponzu, kimchi, avocado, crispy wonton

FILET MIGNON YAKITORI * 20

Sesame soy ginger marinade, mixed greens

TRUFFLE MAC & CHEESE SKILLET 15

Candied bacon, creamy truffle pecorino cheese sauce, scallions

SIDES

French fries 8

Bacon 8

Tater tots 8

Toast 5

Home-style potatoes 7

One egg 3

Sausage 7

Fresh fruit 8

SALADS

add grilled flat-iron steak* +12, grilled chicken breast +10, roasted salmon +12

THE LODGE CLASSIC 17

Mixed greens, dried cherries, candied pecans, cherry tomatoes, goat cheese, croutons, shredded carrots, balsamic vinaigrette

ROASTED BEET SALAD 18

Arugula, oranges, pickled red onion, candied walnuts, goat cheese, balsamic glaze, honey dijon vinaigrette

GRILLED PEACH & BURRATA SALAD 18

Mixed greens, candied pecans, heirloom tomatoes, fresh basil, balsamic drizzle, honey dijon vinaigrette

SANDWICHES/ ENTREES

Served with choice of garlic parmesan fries, cup of soup or small salad

H.H. TAVERN BURGER* 23

8 oz patty, sharp cheddar, lettuce, tomato, red onion, pickles, special sauce, brioche bun

AHI TUNA TACOS* 22

Pickled onion, Asian slaw, peach salsa, sriracha aioli

LAKESIDE CLUB 20

Three layers of sourdough, garlic herb aioli, smoked turkey, bacon, lettuce, tomato, avocado

SALMON BLT 24

Pickled onion, lettuce, bacon, tomato, remoulade sauce

CRISPY CHICKEN SLIDERS 18

Crispy chicken, Asian slaw, pickles, special sauce

Executive Chef Judah Brown

*These items may be served raw or undercooked based on your specification or contain undercooked ingredients. Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

In support of the rising costs of doing business, a 3% surcharge will be added to all checks. This helps us to improve the pay and benefits for our employees both in the kitchen and dining room while continuing to provide the same delicious food, exceptional service and genuine hospitality we are known for. If you would like this removed, please let your server know.

20% gratuity will be added to parties of 6 or more

STARTERS

JUMBO CRAB CAKES 19

*Remoulade, arugula salad,
champaign vinaigrette*

TUNA TARTARE* 19

Ponzu, kimchi, avocado, crispy wonton

SOUP OF THE DAY

CUP 8 BOWL 11

SALADS

add grilled Flat-Iron steak* +12, grilled chicken
breast +10, roasted salmon +12

THE LODGE CLASSIC 17

*Mixed greens, dried cherries, candied pecans,
cherry tomatoes, goat cheese, croutons,
shredded carrots, balsamic vinaigrette*

ROASTED BEET SALAD 18

*Arugula, oranges, pickled red onion,
candied walnuts, goat cheese, balsamic glaze,
honey dijon vinaigrette*

SANDWICHES / ENTREES

Served with choice of garlic parmesan fries,
cup of soup or small salad

H.H. TAVERN BURGER* 23

*8 oz patty, sharp cheddar, lettuce, tomato,
red onion, pickles, special sauce, brioche bun*

LAKESIDE CLUB 20

*Three layers of sourdough, garlic herb aioli,
smoked turkey, bacon, lettuce, tomato, avocado*

SALMON BLT 24

*Pickled onion, lettuce, bacon, tomato,
remoulade sauce*

CRISPY CHICKEN SLIDERS 18

Crispy chicken, Asian slaw, pickles, special sauce

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SALADS

add grilled Flat-Iron steak* +12, grilled chicken breast +10, roasted salmon +12

THE LODGE CLASSIC 17

Mixed greens, dried cherries, candied pecans, cherry tomatoes, goat cheese, croutons, shredded carrots, balsamic vinaigrette

ROASTED BEET SALAD 18

Arugula, oranges, pickled red onion, candied walnuts, goat cheese, balsamic glaze, honey dijon vinaigrette

ENTREES

PAN SEARED CRISPY SALMON 36

Smoky ginger carrot puree, red pepper coulis, balsamic bacon brussels sprouts, beurre blanc sauce

CRISPY SOUS VIDE HALF CHICKEN 31

Sweet potato mash, balsamic bacon brussels sprouts, roasted garlic & herb cream sauce

BRAISED SHORT RIB 30

Beef short rib, creamy pecorino polenta, vegetable medley, pickled pearl onion, gremolata bread crumb

STARTERS

JUMBO CRAB CAKES 19

Remoulade, arugula salad, champaign vinaigrette

TUNA TARTARE* 19

Ponzu, avocado, kimchi, crispy wonton

SOUP OF THE DAY

CUP 8 BOWL 11

FROM THE GRILL

FILET MIGNON* 46

Truffle pommes puree, duxelles, vegetable medley, demi glaze, barista, -medium rare-

H.H. TAVERN BURGER* 23

8oz patty, sharp cheddar, lettuce, tomato, red onion, pickles, special sauce, brioche bun

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HUNTINGTON HOUSE TAVERN

DINNER MENU

5:00 PM - 9:00 PM SUNDAY - THURSDAY

5:00 PM - 10:00 PM FRIDAY - SATURDAY

STARTERS

TODAY'S HOMEMADE SOUP
CUP 8 BOWL 11

JUMBO CRAB CAKES 19
Remoulade, arugula salad, champagne vinaigrette

TUNA TARTARE* 19
Ponzu, avocado, kimchi, crispy wonton

FILET MIGNON YAKITORI* 20
Sesame soy ginger marinade, mixed greens

TRUFFLE MAC AND CHEESE SKILLET 15
Candied bacon, creamy truffle pecorino cheese sauce, scallions

THE LODGE CLASSIC SALAD 17
Mixed greens, dried cherries, candied pecans, cherry tomatoes, goat cheese, croutons, shredded carrots, balsamic vinaigrette

ROASTED BEET SALAD 18
Arugula, oranges, pickled red onion, candied walnuts, goat cheese, balsamic glaze, honey dijon vinaigrette

GRILLED PEACH AND BURRATA SALAD 18
Mixed greens, candied pecans, heirloom tomatoes, fresh basil, balsamic drizzle, honey dijon vinaigrette

SIDES

Garlic parmesan fries 8
Truffle pommes pure 6
Balsamic brussel's sprouts 8
Vegetable medley 6
Fingerling potatoes 7
HHT famous dinner rolls (4) 5

ENTREES

RED BEET & ROASTED CARROTS 22
Beet puree, roasted carrots, crispy kale, potato croquette, brown sage butter

PAN SEARED CRISPY SALMON 36
Smoky ginger carrot puree, red pepper coulis, balsamic bacon brussels sprouts, beurre blanc sauce

CRISPY SOUS VIDE HALF CHICKEN 31
Sweet potato mash, balsamic bacon brussels sprouts, roasted garlic & herb cream sauce

BRAISED SHORT RIB 30
Beef short rib, creamy pecorino polenta, vegetable medley, pickled pearl onion, gremolata bread crumb

FROM THE GRILL

FILET MIGNON* 46
Truffle pommes puree, duxelles, vegetable medley, demi-glace, birista onions

GRILLED BONE IN RIBEYE 16oz* 52
Roasted fingerling potatoes, vegetable medley, chermoula, black truffle butter

FRENCHED BONE IN PORK CHOP 18oz* 36
Roasted fingerling potatoes, grilled asparagus, bourbon glaze, peach chutney

GRILLED ELK CHOPS* 40
Sweet potato mash, crispy kale, brown sage butter, cherry cab gastrique

H.H. TAVERN BURGER* 23
8oz patty, sharp cheddar, lettuce, tomato, red onion, pickles, special sauce, brioche bun

Executive Chef Judah Brown

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HUNTINGTON HOUSE TAVERN

DESSERT

HHT BUTTERCAKE 9

Fresh berries, raspberry sauce

KEY LIME PIE 10

Pecan oat topping, a la mode +3

CHOCOLATE CAKE 12

Really good chocolate cake

ICE CREAM 8

Ask your server for today's selections

CARAMEL CUSTARD 8

Vanilla wafer cookies

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HUNTINGTON HOUSE TAVERN KID FRIENDLY MENU

FOR KIDS 12 AND UNDER

CHOICE OF ONE SIDE

French Fries or Fresh Fruit

GRILLED CHEESE 12

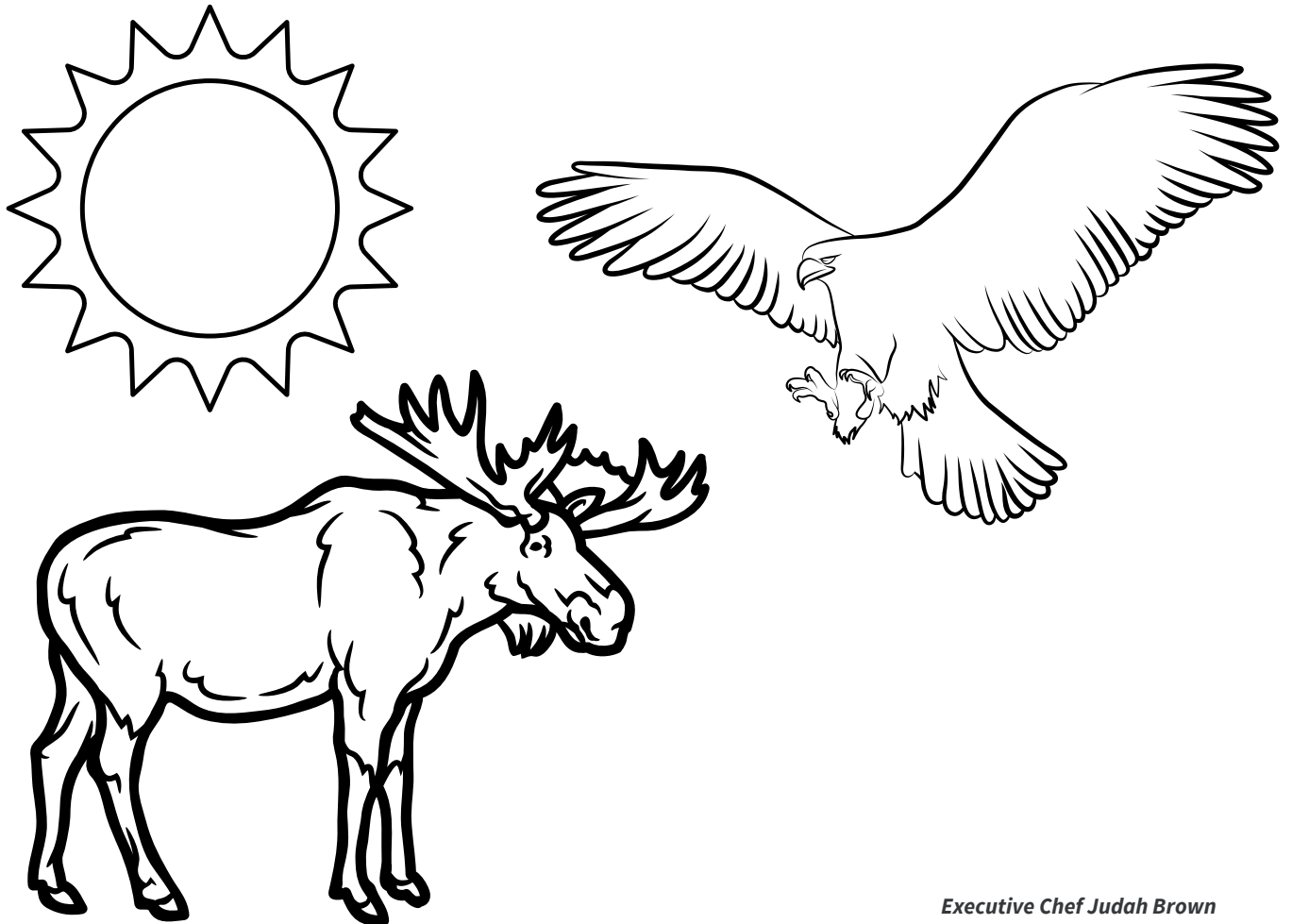
sourdough, cheddar cheese

CHICKEN TENDERS 12

three tenders, ranch or honey mustard

LITTLE ONE'S CHEESEBURGER 14

4 oz patty, cheddar cheese, brioche bun



Executive Chef Judah Brown

Most dishes can be made gluten-free or dairy-free. Please let us know of any food allergies.

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HUNTINGTON HOUSE TAVERN KID'S BREAKFAST MENU

FOR KIDS 12 AND UNDER

SERVED WITH FRESH FRUIT

CHOICE OF ORANGE OR APPLE JUICE

FRENCH TOAST 11

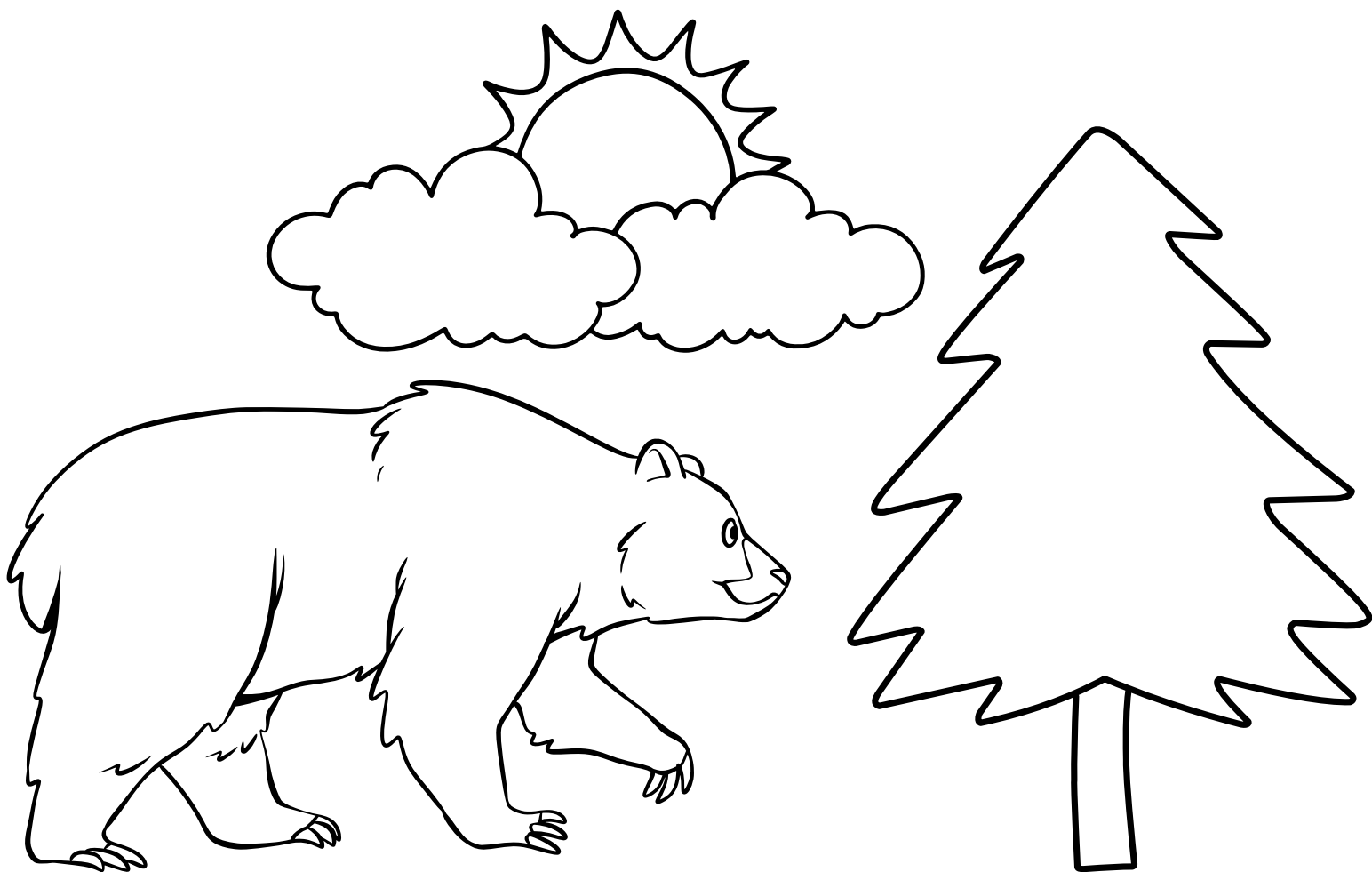
two slices, served with maple syrup

PROTEIN PLATE 10

one egg most styles, choice of bacon or sausage

BREAKFAST PLATE 12

one egg most styles, sourdough toast, home-styled potatoes



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HUNTINGTON HOUSE TAVERN

MIDDAY MENU
2:00 PM - 5:00 PM

BAR BITES

TUNA TARTARE* 19

Ponzu, avocado, kimchi, crispy wonton

JUMBO CRAB CAKE 19

Remoulade, arugula salad, champagne vinaigrette

FILET MIGNON YAKITORI* 20

Sesame soy ginger marinade, mixed greens

TRUFFLE MAC AND CHEESE SKILLET 15

Candied bacon, creamy truffle pecorino cheese sauce, scallions

THE LODGE CLASSIC SALAD 16

Mixed greens, dried cherries, candied pecans, cherry tomatoes, goat cheese, croutons, shredded carrots, balsamic vinaigrette

H.H. TAVERN BURGER* 23

8oz patty, sharp cheddar, lettuce, tomato, red onion, pickles, special sauce, brioche bun

CRISPY CHICKEN SLIDERS 18

Crispy chicken, Asian slaw, pickles, special sauce

ZERO PROOF COCKTAILS

WATERMELON NO-JITO 9

Fresh watermelon juice, lime, mint

TEA GARDEN 9

Seedlip Garden, green tea, cucumber, rosemary, lemon

BEER, SELTZER, AND CIDER

BUD LIGHT 6

MICHELOB ULTRA 6

MODELO ESPECIAL 6

COORS EDGE(NA) 5

HIGH NOON SELTZER 6

Assorted flavors

SIPPIN' PRETTY SOUR 8

Odell Brewing Co., Fort Collins, CO

OFF DRY CIDER 8

Stem Ciders, Denver, CO

WINE

CHARDONNAY 13

*Cambria Estate, CA**

SAUVIGNON BLANC 15

Bezel by Cakebread, Paso Robles, CA

ROSE 12

Copain, Mendocino, CA

PROSECCO 11

Benvolio, Veneto, IT

ROUGE DE VALLEE 13

La Kiuva, IT

CABERNET SAUVIGNON 14

Decoy, CA

BORDEAUX BLEND 11

*Chateau Fonfroide, FR**

COCKTAILS

BESO VERDE 15

Our version of the spicy margarita

Blanco tequila, lime, pineapple, Green Tabasco, Licor 43, Tajin

NECTARINE SOUR 15

44 North nectarine vodka, fresh sweet and sour, Peychaud's bitters, Luxardo cherry, pomegranate

MEZCALITO 14

Del Maguey Vida mezcal, lime, mint, grapefruit

GRAND FASHIONED 16

Breckenridge Bourbon, Family Jones orange liqueur, Luxardo cherry, bitters

HUCKLEBERRY LEMONADE 14

44 North huckleberry vodka, fresh lemonade

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HUNTINGTON HOUSE TAVERN

OUR LOCAL FARMS AND PURVEYORS

We owe much of our culinary success to our local farms and purveyors in the Colorado area and beyond. We believe in supporting our local farms and businesses as much as possible as they are essential to protecting our beautiful natural resources and the environment as well as contributing to local economies and neighborhoods. Listed here are some of our major farms and purveyors that we enjoy working with and what they provide:

Thank you for dining with us and helping to support those who support us.

FITCH RANCH
Craig, CO
Beef

DRY STORAGE
Boulder, CO
Colorado grains and fresh milled flours

COLORADO CATCH
Sanford, CO
Sustainably farmed striped bass

CHARCUTNUVO
Denver, CO
Sausages

MORNING FRESH DAIRY FARM
Bellvue, CO
Milk and cream

EMERALD GARDENS
Bennett, CO
Micro greens

BOW & ARROW BRAND
Towaoc, CO
Grits

RED BIRD FARMS
Englewood, CO
Chicken

TEATULIA
Denver, CO
Assorted teas

BEE SQUARED APIARIES
Berthoud, CO
Honey

FAMILY JONES
Denver, CO
Orange liqueur

KALERA
Aurora, CO
Lettuces and microgreens

JACK RABBIT HILL FARM
Hotchkiss, CO
Zero-waste wines, organic gin, vodka

NOOSA
Bellvue, CO
Assorted yogurt

STROHAUER FARMS
La Salle, CO
Fingerling potatoes

HIDEAWAY PARK BREWERY
Winter Park, CO
Beer

RIVER BEAR AMERICAN MEATS
Denver, CO
Bacon, salami, deli meats, Andouille

MOUCO CHEESE COMPANY
Fort Collins, CO
Assorted cheeses

BRECKENRIDGE DISTILLERY
Breckenridge, CO
Bourbon, gin, vodka