

# 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, champaign 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, pan seared scallops +32

### 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, 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

### MEDITERRANEAN BOARD 18

Hummus, assorted vegetables, dolmas, pita bread, pickled onion, olives, tzatziki

#### 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

# HUNTINGTON HOUSE TAVERN

BIG PARTY MENU  
LUNCH

## 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, balsamic drizzle, honey dijon vinaigrette

### CHARCUTERIE BOARD 26

Domestic meats & cheeses, foie gras, quince paste, pickled onion, pickled gherkins, apple, orange fig spread, crackers, house made bread

## SIDES

Garlic parmesan fries 8

Truffle pommes puree 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

### 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

### PAN SEARED CRISPY SALMON 36

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

### SUMMER HALIBUT 52

Garlic pea puree, beet quinoa, roasted rainbow cauliflower, blistered tomato beurre blanc sauce

### PAN SEARED SCALLOPS 55

Cauliflower puree, chorizo, green apple, beurre blanc sauce

### CHEF'S HOUSE MADE PASTA OF THE WEEK 32

With house made bread

## FROM THE GRILL

### FILET MIGNON\* 46

Truffle pommes puree, duxelles, vegetable medley, demi-glaze, barista onions

### GRILLED NEW YORK STRIP 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 cabernet gastrique

### H.H. TAVERN BURGER\* 23

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

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## 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*

**Executive Chef Judah Brown**

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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**

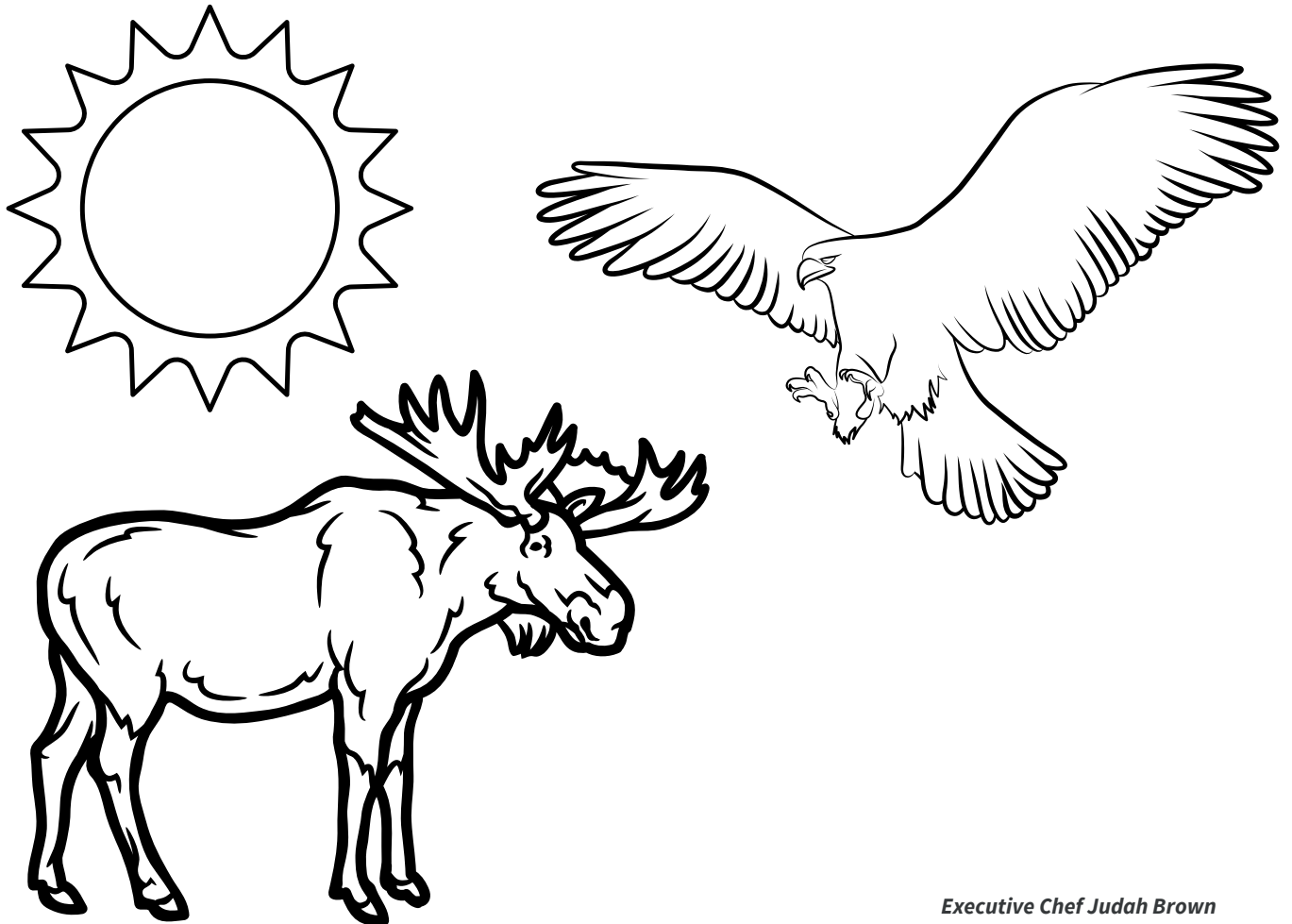
*sourdough, cheddar cheese*

### **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

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## SERVED WITH FRESH FRUIT

CHOICE OF ORANGE OR APPLE JUICE

### FRENCH TOAST 11

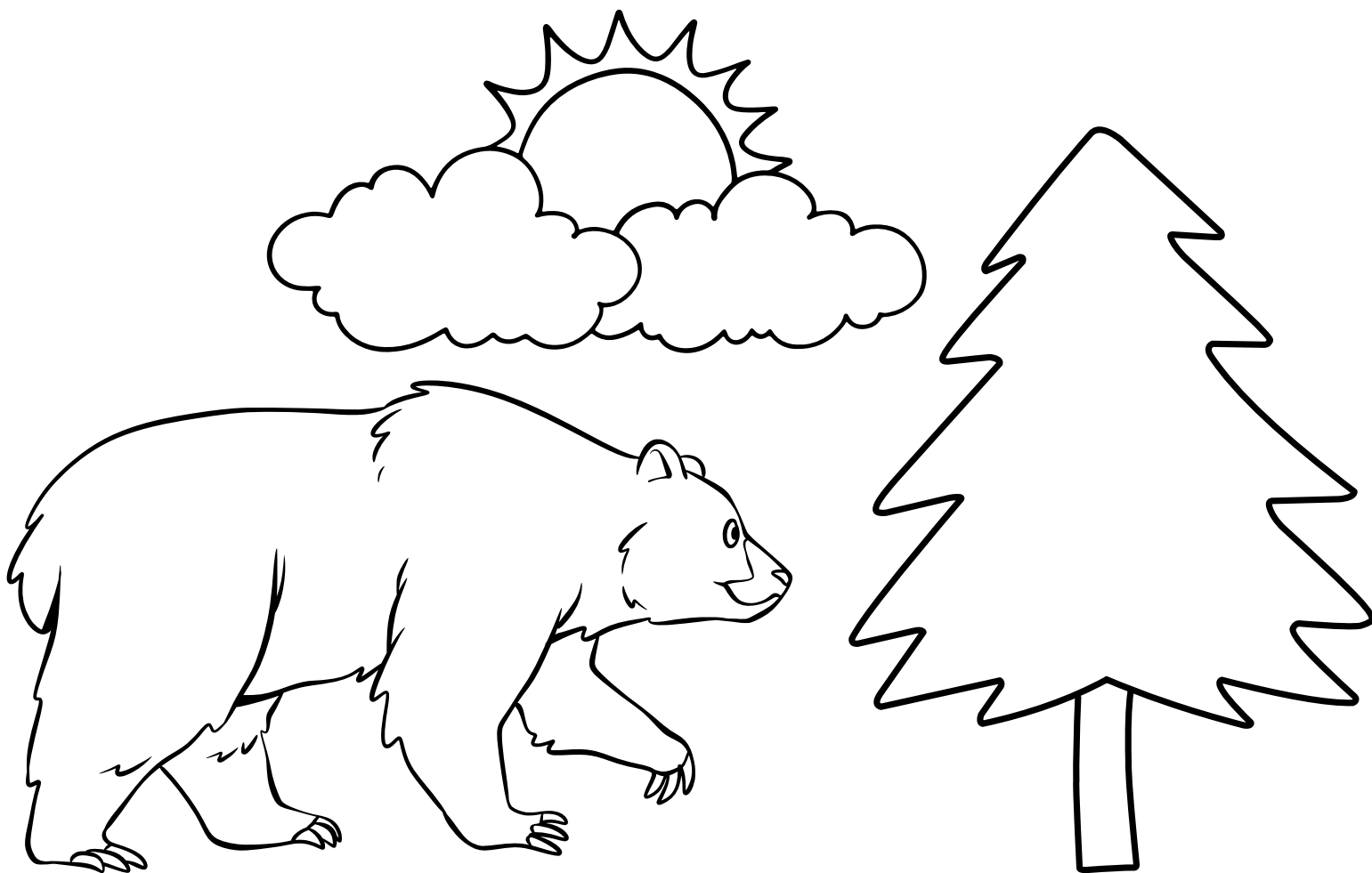
*two slices, served with maple syrup*

### 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

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MIDDAY MENU  
2:00 PM - 5:00 PM

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## 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:

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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*