

# HUNTINGTON HOUSE TAVERN

## LUNCH AND BRUNCH MENU

### SOUP AND SALAD

#### HOMEMADE SOUP OF THE DAY

CUP 6 BOWL 9

*Homemade soup served with garlic crostini*

#### KALECADO (V, GF) 14

*Tuscan kale, avocado, pickled red onion,  
queso fresco, pepitas, honey lime vinaigrette*

#### THE LODGE CLASSIC (V) 14

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

*Add to any salad: grilled chicken +6, local Denver steak +12, roasted miso salmon +9*

### SANDWICHES AND BURGERS

*Served with french fries, little salad, or cup of soup*

#### CHIPOTLE BBQ PULLED PORK 16

*Coleslaw, house made pickles, brioche bun*

#### LAKESIDE CLUB 17

*Smoked turkey, lettuce, tomato, avocado, bacon,  
garlic herb mayo, three layers of toasted sourdough*

#### GRAND LAKE BURGER\* 18

*Local beef short rib patty, blue jack cheese, bacon,  
tomato pepper jam, crispy onions, brioche bun*

#### NO FRILLS BURGER\* 16

*Local beef short rib patty, sharp cheddar cheese,  
lettuce, tomato, onion, pickles, brioche bun*

#### ELK PATTY MELT\* 17

*Swiss cheese, caramelized onion, blueberry compote, sourdough*

#### LOBSTER GRILLED CHEESE 22

*Maine lobster meat, cheddar and swiss cheese,  
truffle mayo, sourdough*

#### CRISPY EGGPLANT SANDWICH (V) 14

*Fried eggplant, fresh mozzarella, toasted ciabatta,  
fire roasted red pepper, basil pesto mayo, balsamic glaze  
add grilled chicken +6*

V = Vegetarian VG = Vegan GF = Gluten Free DF = Dairy Free

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

**Executive Chef Karoline Schwartz    Sous Chef Teresa Fabio**

\*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.

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### BRUNCH

#### **TATER TOT SKILLET (GF) 14**

*Tater tots, scrambled eggs, bacon, cheddar cheese, pesto, tomato*

#### **HUEVOS RANCHEROS (GF) 15**

*Crispy corn tortilla chips, fried eggs, salsa verde, pickled red onion, tomato corn salad, refried beans, chorizo, queso fresco*

#### **FITCH RANCH STEAK AND EGGS\* 20**

*Grilled 12 oz Denver steak, scrambled eggs, chimichurri, crispy breakfast potatoes*

#### **OVERNIGHT OATS AND CHIA (V) 15**

*Coconut milk, fresh berries, candied pecans, local honey*

#### **STUFFED FRENCH TOAST (V) 16**

*Sweet cream cheese stuffing, blueberry syrup, fresh berries*

#### **SMOKED TROUT PLATE 19**

*House made everything bagel, whipped herb cream cheese, rainbow trout roe, capers, cucumber, pickled red onion, heirloom tomato*

### SIDES AND SHAREABLES

#### **HOUSE MADE PICKLE PLATE (VG, GF) 6**

#### **SKILLET MAC 'N CHEESE 12**

*Sharp cheddar, bacon, chives*

#### **MYSTIC MOUNTAIN MUSHROOM TOAST (V) 14**

*Garlic confit, parmesan, crème fraiche, add fried egg +3*

#### **CRISPY BRUSSELS SPROUTS (DF) 8**

*Balsamic glaze, bacon, shallot*

#### **FRESH BAKED WARM AND GOOEY CINNAMON ROLL 8**

#### **CRISPY BREAKFAST POTATOES 6**

#### **FRENCH FRIES (VG) 6**

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