

HUNTINGTON HOUSE TAVERN

LUNCH AND BRUNCH MENU

SOUP AND SALAD

HOMEMADE SOUP OF THE DAY 9

A big bowl of our homemade soup served with garlic crostini

QUINOA AND VEGGIES (DF, V) 13

Golden quinoa, edamame, green chick peas, red bell pepper, carrot, cabbage, peanuts, crispy noodles, scallions, sesame soy ginger vinaigrette

KALECADO (V, GF) 14

Tuscan kale, avocado, pickled red onion, queso fresco, 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 grilled chicken +6, local Denver steak +12, roasted miso salmon +9, black bean burger +6

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, roasted 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, sourdough

LOBSTER GRILLED CHEESE 24

Maine lobster meat, cheddar and swiss cheese, truffle oil, 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 14

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

HUEVOS RANCHEROS (V) 15

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

FITCH RANCH STEAK FRITES AND EGGS* 20

Grilled local Denver steak, scrambled eggs, chimichurri aioli, french fries

OVERNIGHT OATS AND CHIA (VG) 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, capers, whipped herb cream cheese, rainbow trout roe, pickled red onion, sliced tomato

SIDES AND SHAREABLES

HOUSE MADE PICKLED VEGETABLES (VG, GF) 6

BAKED KALE AND CAULIFLOWER DIP (V) 10

Four cheese blend, garlic crostini

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

BASKET OF BAKED GOODS 12

House made assorted baked goods, jam and butter

HONEY BACON 8

FRENCH FRIES (VG) 6

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