



LUNCH MENU

STARTERS

FRESH BAKED BREAD SERVICE 6

Served with Grass-fed Butter

BUTTERNUT SQUASH SOUP (GS, V) 14

Pickled Squash, Sage & Pecan Nut Biscotti

HUCKLEBERRY SALAD (GS, V) 20

Shredded Cabbage, Kale, Peanuts, Avocado, Crispy Shallots, Cilantro, Spring Onion-Ginger Dressing

CASTELFRANCO CHICORY SALAD (GS, V) 20

Baby Cress, Aged Manchego Cheese, Beetroot Relish, Hazelnut & Banyuls Wine Vinegar

HAMACHI CRUDO (DF, GS) 28

Pickled Winter Roots, Meyer Lemon Puree, Garlic Horseradish Puree, White Soy Vinaigrette

MUSHROOM BOLOGNESE (V+) 24

King Oyster Mushroom, Tarragon Oil, Shiso Leaves, Toasted Croute, Carrot Puree

CHAIRMAN'S BEEF TARTARE (NF) 28

Egg Gel, Bone Marrow, Pickled Berries, Sourdough Crouton, Mustard Aioli

ENTREES

CHARRED BUTTERNUT SQUASH (V+) 37

Black Beluga Lentils, Brown Butter Sage, Candied Pecan, Butternut Squash Espuma

PAN ROASTED DUCK BREAST (GS) 46

Roasted Onion Puree, Cherry Puree, Sautéed Winter Mushroom, Poached Artichoke

STEELHEAD TROUT (GS) 42

Curry Froth, Gremolata, Spiced Carrots, Parsnip Fondant

BEEF SHORT RIBS (NF) 46

Pumpkin Amaretti, Brown Butter Spaghetti, Romanesco, Sage Emulsion, Port Wine Au Jus

NEW ZEALAND LAMB SHANK PIE 46

Charred Broccolini, Chestnut Puree, Potato Mousseline

SIDES

HAND CUT TRUFFLE FRIES 18 • GRILLED LOCAL CATCH MP • GRILLED CHICKEN 14 • GRILLED SHRIMP 14

POTATO MOUSSELINE 14 • PUMPKIN & ZAATAR GRATIN 14 • SAUTEED KALE & ALMOND CRUMB 14

HANDHELD

(Served With Side Salad, Sweet Potato Fries Or French Fries) **Combo +6**

FINN'S FRIED FISH (NF) 29

Crispy Fried Local Fish, Herb Blend, HB House Pickles, Tartar Sauce, Cabbage Slaw, Lettuce, Tomato, Avocado on HB Raisin Bread

HUCKLEBERRY BURGER (NF) 30

HB Blend, Wagyu Fat & Mustard Aioli, Applewood Bacon, House-Made Pickles, Cardinal Farm Greens, Swiss Cheese, Tomatoes, House-Made Brioche Bun

CRISPY CLUCKER (NF) 29

Buttermilk Marinated Fried Chicken Breast, Lettuce, Huckleberry Hot Sauce Aioli, Provolone Cheese, Bacon Crumb, Huckleberry House-Made Brioche Bun

JERK MUSHROOM SAMMY (NF, V+) 29

Battered Crispy Oyster Mushroom, Gochujang Aioli, Fried Sweet Plantain, White Cabbage & Pickled Red Onion

HB TACOS (DF, NF) 29

THAI SHRIMP | SMOKED CHICKEN | FRIED FISH
Pineapple, Avocados, Cabbage & Root Vegetable Slaw, Green Tomatillo Mole, Sriracha Aioli
Served on HB Soft Taco Shell
(Gluten Sensitive Corn Tortilla Available)

JACKFRUIT PAPUSA (GS, V+) 28

Pulled Jackfruit, Avocado, Green Mole, Pickled Red Onion, Cabbage Slaw, Crispy Shallots
Gluten Sensitive Corn Tortilla

GS Gluten Sensitive | DF Dairy Free | V Vegetarian | V+ Vegan | NF Nut Free

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