

HONEYCOMB GRILL

dinner

small plates

CHARCUTERIE	\$22
artisan cured meats and cheeses, house pickles, Slide Ridge honeycomb, whole grain mustard, bread and crackers	
POKE BOWL	\$19
yellowfin tuna, cucumber, jalapeño, scallions, avocado, pickled ginger, sambal aioli, wonton chip	
LAMB MEATBALLS	\$16
harissa, tomato sauce, olives, feta, warm flatbread	
POUTINE	\$16
smoked pulled mustard pork, gravy, Heber Valley cheese curds, steak fries	
INTENT TO DINE	\$3
popcorn duet GF / V	

soup & salad

SOUP OF THE DAY	\$4/\$8
cup or bowl	
BISON CHILI	\$15
heirloom tomatoes, roasted chilies, Anasazi and black beans, tomatillos, housemade cornbread muffin	
GRAIN BOWL	\$13
quinoa, farro, chick peas, couscous, lentils, parsley, arugula, feta, wood fired seasonal vegetables, pumpkin seeds V	
CHOPPED	\$12
brussels sprouts, kale, cabbage, feta, crumbled bacon, baby heirloom tomatoes, green beans, cucumber, avocado, shallot vinaigrette GF	
MIXED GREENS	\$8
heirloom tomatoes, cucumber, balsamic vinaigrette GF / VE	

add ons

CHICKEN	\$6	 	ARCTIC CHAR	\$8	 	STEAK	\$10
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flatbreads

WINTER	\$14
caramelized onion, delicata squash, goat cheese, baby kale, balsamic V	
MARGHERITA	\$13
heirloom tomatoes, mozzarella, basil, balsamic V	
add pepperoni \$4 add chicken \$6 add arctic char \$8 add steak \$10	

entrées

MARKET STEAK	<i>price changing daily</i>
BISON BURGER	\$19
grilled red onion, white cheddar cheese, tomato, romaine lettuce, Honeycomb fry sauce, brioche bun, house dill pickle, fries or mixed greens salad	
add bacon \$2 add fried egg \$2 add avocado \$2	
ARCTIC CHAR	\$25
warm salad of fire roasted brussels sprouts, baby carrot, cauliflower & pickled beans, za'atar, garlic yogurt	
MARY'S CHICKEN	\$23
half chicken, wood fired seasonal vegetables, baby kale, country croutons, lemon and thyme jus	
NIMAN RANCH PORK CHOP	\$32
sweet potato purée, apple, pickled red onion, fennel, celeriac, arugula, whole-grain mustard butter GF	
ELK RAGÙ	\$20
pancetta, san marzano tomato, basil, pecorino	

desserts

SWEET POTATO & PUMPKIN TART	\$10
whipped cream, caramel, bourbon pecans V	
CHOCOLATE PUDDING	\$10
Joni's puppy chow and pretzel rod V	
VANILLA BEAN PANNA COTTA	\$10
berries, pistachios V	