

HONEYCOMB GRILL *lunch*

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

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	

sandwiches

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	
WARM TURKEY CLUB	\$13
pecan smoked shoulder bacon, lemon tarragon aioli, gruyere cheese, tomato, romaine lettuce, toasted sourdough, fries or mixed green	
FIRE ROASTED VEGETABLE SANDWICH	\$14
eggplant, piquillo peppers, artichoke hearts, roasted garlic aioli, provolone cheese, arugula, balsamic, toasted ciabatta, fries or mixed greens V	

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	

brunch

AVOCADO TOAST	\$12
whole wheat toast, avocado, arugula, romesco, cotija cheese, fried egg V	
HUEVOS RANCHEROS HASH	\$15
black beans, roasted corn, poblano peppers, smoked ancho pork, tomatoes, tomatillo salsa, cheddar cheese, crispy corn tortilla, 2 fried eggs GF	