

FREMONT PROVISIONS

HARVEST MENU

SALADS/SOUPS

Upgrades: Grilled Chicken, Pulled Pork or Corned Beef \$9

Butcher's Cut - Market Price

Local Veggie Patty \$5

Local Whipped Goat Cheese \$4

Housemade GF Dressings: Buttermilk Ranch, White Balsamic Caesar, Dijon Balsamic Vinaigrette, Honey Chipotle Vinaigrette, Roasted Garlic Gorgonzola, Cranberry Vinaigrette

FREMONT SALAD ^{GF, V, VG} — \$12 FULL/\$6 HALF

Spinach, baby kale, mixed greens, shaved fennel and radicchio tossed in a cranberry vinaigrette with toasted pepitas

SIMPLE SALAD ^{GF, V} — \$10 FULL/\$5 HALF

A seasonal mixed greens salad paired with a selection of vegetables and your choice of housemade dressing

ROASTED BEET ^{GF, V} — \$11

Local goat cheese whipped with fennel pollen and orange zest, balsamic roasted beets and greens, tossed in a California olive oil and broken beet vinaigrette with shaved shallots

SEASONAL CHILI — \$7 BOWL/\$5 CUP

Cup or bowl of Chef's daily inspired chili. Served with fresh house-baked sourdough

SANDWICHES

Make any sandwich or burger vegetarian by substituting a local Veggie Patty. Sandwiches come with choice of side. Add Bacon \$3

HELSINKI RYE RUEBEN — \$17

Housemade corned beef, melted swiss and pickled cabbage with caraway mustard on griddled Helsinki rye

THE PROVISIONS BURGER — \$16

Colorado beef, raised without hormones or antibiotics, served on a housemade sourdough brioche bun. Served with lettuce, tomato, and red onion with our beer cheese sauce and a pickle

CHEF'S STEAK AND CHEESE — \$20

Aspen Ridge beef, grilled with our house steak seasoning and black garlic steak sauce on sourdough pullman bread, topped with onions, green chilis, our beer cheese sauce and crispy fried onions. Add Bacon \$3

THE SLOPPY ALEX — \$18

Our house burger on brioche smothered with green chili pork, our beer cheese sauce, and topped with crispy fried onions

THE CHEF & BAKER ^V — \$16

Fresh sourdough griddled with local goat cheese, smoked gouda, white cheddar, yellow cheddar crust and a cup of our beer cheese sauce for dipping. Add chili, bacon or pulled pork for \$3

THE BIG PIG — \$17

Beer-braised pulled pork with our hearty autumn slaw, pomegranate molasses BBQ sauce on griddled sourdough bread. Finished with BBQ tomato jam

CHECK OUT OUR BLACKBOARD FOR TODAY'S LOCALLY SOURCED SPECIALS

FINGER FOODS

CHILI CHEESE FRIES — \$14

Golden hand cut fries smothered in our seasonal chili, topped with beer cheese sauce and shredded cheddar with pickled peppers and onions

POUTINE FRIES — \$16

Braised beef gravy covered hand cut fries topped with fresh cut herbs and smoked cheddar cheese. Add an egg for \$2

ARANCINI ^V — \$12

Fried Risotto balls filled with Chef's choice of filling, served with our Chianti red sauce

BAKED WINGS ^{GF} — \$17

All wings are dry rubbed and baked, served with our classic hot sauce, honey chipotle sauce or an extra toss in dry rub. Served with either buttermilk ranch or roasted garlic gorgonzola and veggies for dipping

ARTISAN BREAD BASKET ^V — \$12

Traditional sourdough baked fresh from our in-house baker. Take a journey around the world discovering flavors and textures from regions ranging from France, New England, the Baltics, Russia and many more. Offerings change daily, so be sure to check back often!

SPINACH AND ARTICHOKE DIP ^V — \$10

Rich and creamy blend of cheeses and fresh spinach with marinated artichokes. Served hot with veggies and fresh sourdough for dipping

TACOS

Your choice of native tortillas or butter lettuce cups

CRISPY CHICKEN BLT TACOS — \$14/3

Fresh greens, bacon and tomato with crispy fried chicken and buttermilk ranch

BLACK BEAN TACOS ^{GF, V, VG} — \$13/3

Vegetarian stewed black beans with hearty slaw, fresh pico de gallo and crumbled cotija cheese

GCP TACOS — \$14/3

Tender pork in a rich brown ale infused green chili and tomatillo sauce with hearty slaw and house-made buttermilk ranch

CHORIZO TACOS ^{GF} — \$14/3

Spicy house ground chorizo griddled with sweet potatoes, black beans and pico de gallo with our hearty slaw

SIDES \$4 each

WHIPPED
ROOTS

SEASONED
ASPARAGUS

SAUTEED
GREENS

MAC N
CHEESE
ADD \$2

HOUSEMADE KETCHUP

GARLIC FIRE SAUCE

CLASSIC HOT

PICO DE GALLO

BBQ

BEER CHEESE ADD \$2

CRANBERRY VINAIGRETTE

BUTTERMILK RANCH

WHITE CAESAR

HONEY CHIPOTLE

ROASTED GARLIC GORGONZOLA

DIJON BALSAMIC VINAIGRETTE

These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

HARVEST ENTREES

BUTCHER'S CUT MARKET PRICE

Chef's selection of delicious Colorado beef, artfully prepared and served with seasonal sides and accompaniments

BRAISED BEEF STROGANOFF \$26

A boneless beef short rib braised with red wine, served over sour cream, whipped roots, and garlicky wilted greens

VEGETARIAN RISOTTO GF, V \$23

Arborio rice, cooked using the risotto method with housemade vegetable stock and locally sourced vegetables.

CHORIZO BOWL GF \$22

Spicy housemade chorizo, with savory roasted sweet potatoes, red onions and greens with bell peppers and stewed black beans. Topped with cotija cheese, pickled peppers and onions with fresh cilantro and a drizzle of honey chipotle dressing

BACON WRAPPED ELK MEATLOAF \$32

A house blend of Colorado beef and native Elk, wrapped in bacon, glazed with batch #9 sauce and served over a creamy "rye-sotto" with grilled asparagus

VEGETABLE NAPOLEON GF, V \$24

Grilled eggplant and seasonal vegetables layered with local goat cheese and a rich Chianti tomato sauce. Topped with wilted garlicky greens

THE CAPTAIN'S PORKCHOP \$27

A bone-in whiskey ginger brined pork chop, grilled and served over an apple "rye-sotto" with stone fruit chutney and sage brown butter brussels.

BEER CHEESE MAC \$20

Cavatappi pasta tossed in our creamy beer cheese sauce with shredded cheddar, topped with toasted sourdough breadcrumbs and fresh herbs. Add chili, bacon or pulled pork for \$3

WEEKLY SPECIALS

COMMUNITY HEROES WEDNESDAYS

10% off for Farmers, Military, Teachers, First Responders & Seniors

FRIDAY NIGHT PRIME

Join us each Friday from 4:30pm 'til they're gone for market priced King or Queen-cut prime rib served with spicy horseradish and seasonal sides.

FREMONT PROVISIONS

ESTD 2020

OUR MISSION IS
NOURISHING FREEDOM:
AUTHENTIC PROVISIONS
GENEROUS SPIRITS
RESTORATIVE COMMUNITY

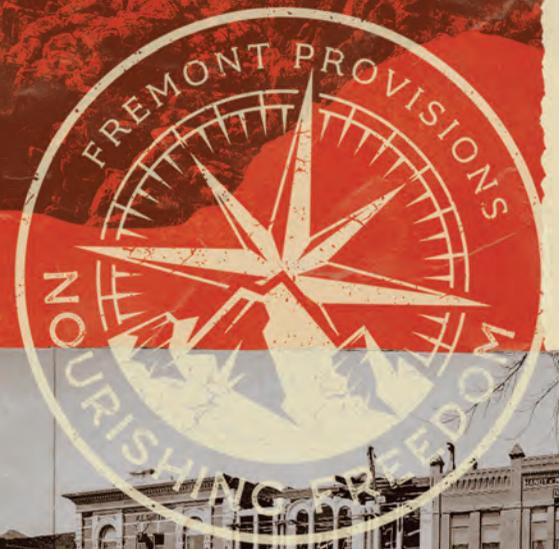
OUR BRAND STORY

Thanks for journeying with us at Fremont Provisions. We are more than a restaurant or market -- we are a movement. A company of dreamers and doers who believe that anything is possible when we journey together. Along with our sister company, Fremont Makers, we designed this intentionally-crafted space to further our mission of restoring people and places. From the custom tables, bar and market shelving made by those coming out of hard times, to our locally-sourced menu prepared in a scratch kitchen, we want our commitment to Nourish Freedom to inspire each guest who walks through our doors. After all, freedom was the original design for Fremont County, named after its founder, John C. Fremont, whose very name spoke to this vision: "freed man - noble protector."

Our journey to Nourish Freedom hasn't been easy, but journeys worth embarking on rarely are. From the beginning, we established a set of values to guide our path, our True North. These values have sustained us and reminded us that we are not defined by the challenges we face, but the choices we make to overcome them. As we continue to establish a new market, engage hyper-locally, and work together toward something bigger than ourselves, we remain committed to elevating the hospitality experience. Thank you for allowing us to deliver a profound sense of well-being and a wholesome experience where the sum of the whole is expressed each day by how we Nourish Freedom. We hope you leave feeling uplifted, enlightened, and inspired to find your True North no matter where you are.

FREMONTPROVISIONS.COM

When you dine at Fremont Provisions, you are contributing to our mission. As the standard for every Unbridled Company, the first 20% of our profits will be reinvested into the local community to serve those serving others.



DANCE! ANNEX HALL
Wednesdy, Jan. 13th, Tomorrow!
Warner Stone and His Columbian Orchestra



Admission Gentlemen 25c Ladies Free "DANCE" Wednesday Park Plan