

FREMONT PROVISIONS

HARVEST MENU

SALADS

Add Chicken Breast \$6, Add Steak or Pulled Pork \$8, Add Veggie Patty \$5, Add Goat Cheese \$3.

Wedge Salad ^{GF} \$14

Iceberg lettuce dressed in our housemade garlic Gorgonzola, topped with blue cheese crumbles, shallots, and bacon.

Asian Chicken Salad \$15 Full/\$8 Half

Honey soy-glazed grilled chicken, spring mix, butter lettuce, purple cabbage, carrots, oranges, almonds, and crispy strips tossed in a honey chipotle dressing.

Roasted Beet Salad ^{GF V} \$14

Red and yellow beets, zested goat cheese, shallots, thinly sliced oranges, baby arugula, roasted pepitas, and tomatoes tossed in a beet vinaigrette.

Brussels Sprouts Salad \$15 Full/\$8 Half

Hearty warm salad with shaved brussels sprouts, chopped bacon, mushrooms, shallots, red bell pepper, green onion and parmesan cheese. Topped with locally infused smoky bacon olive oil.

Wild Mushroom Salad ^V \$15 Full/\$8 Half

Mushroom medley, arugula, radicchio, mozzarella cheese, green onion, spring onion, shallots, croutons, and bell peppers tossed in a Dijon balsamic vinaigrette.

Grilled Shrimp Caesar Salad \$15 Full/\$8 Half

Romaine lettuce, grilled shrimp, croutons, shallots, and parmesan cheese, tossed in our Caesar dressing.

HANDHELDS

Served with your choice of side. Make any sandwich or burger vegetarian by substituting a local veggie patty. Add bacon \$2.

The Provisions Burger \$16

Colorado beef patty (Colorado bison patty \$2) served with your choice of white cheddar, Swiss, or Havarti cheese served on a brioche bun. Served with lettuce, tomato, and red onion with pickles on the side. Add Green Chili Pork for \$2.

Prime French Dip \$17

Shaved prime rib and white cheddar cheese served on a brioche bun with a side of au jus. Add mushrooms and onions for \$2.

Reuben Sandwich \$18

Slow cooked corned beef, Swiss cheese, sauerkraut, and mustard, served on rye bread.

The Big Pig \$17

Housemade pulled pork with hearty slaw, Asian BBQ sauce, bacon and tomato jam, and crispy wonton strips served on a brioche bun.

Portobello Mushroom Sandwich ^V \$16

Portobello mushroom with goat cheese, bell peppers, red onions, cherry tomatoes, arugula, and a balsamic reduction. Served on a brioche bun.

Fish 'n' Chips \$17

Tempura battered deep-fried white fish fillet served with sweet slaw, mango pineapple pico de gallo, and tartar sauce.

Shrimp Po' Boy \$13

Tempura fried shrimp, lettuce, tomato, red onion, and remoulade sauce served on a hoagie.

V = Vegetarian VG = Vegan GF = Gluten Free

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.

CHECK OUT OUR BLACKBOARD FOR TODAY'S HANDCRAFTED SPECIALS

SAUCES & DRESSINGS ^{GF V} 50¢ each

Pico De Gallo
Classic Hot Sauce
Bourbon BBQ Sauce
Garlic Fire Sauce
Buttermilk Ranch

Honey Chipotle
Roasted Garlic Gorgonzola
Dijon Balsamic
White Caesar
Chimichurri

STARTERS

Chicken Pesto Flatbread \$14

Pita bread topped with chicken, pesto, mozzarella cheese, cherry tomatoes, Roma tomatoes, green onions, and basil.

Garlic Mushroom Flatbread ^V \$14

Pita bread topped with honey garlic puree, mushroom mix, shallots, bell peppers, green onions, cherry tomatoes, mozzarella cheese and arugula.

Whitewater Wings \$17

All wings are dry-rubbed and served with your choice of sauce - classic hot, Bourbon BBQ, honey chipotle, or teriyaki - or an extra toss in dry rub. Served with either buttermilk ranch or roasted garlic Gorgonzola with veggies for dipping.

Garlic Mushroom Buttons ^{V VG} \$10

Garlic sautéed mushrooms, shallots, fresh herbs, cherry tomatoes, and crostini.

Spinach and Artichoke Dip ^V \$12

Cream cheese-based spinach and artichoke dip served in a bread bowl with veggies for dipping.

Green Chili Pork \$6 cup/ \$9 bread bowl

Beer-braised pork with poblano chilies, white onions, and tomatillo.

Seasonal Chili \$6 cup/ \$9 bread bowl

Ask your server for details on our current seasonal selection.

Bacon Wrapped Mozzarella \$12

Eight servings of fresh mozzarella wrapped in bacon - then fried. Served with our housemade sugo red sauce.

TACOS

All tacos include: cabbage, pico de gallo, cotija cheese and choice of sauce. Prepared on either lettuce cups or corn tortillas. Add guac for \$2.

Choose any 3 tacos: \$15

Blackened Fish ^{GF} Crispy Chicken
Steak ^{GF} Green Chili Pork
Grilled Chicken ^{GF} Black Bean ^{GF, V}

SIDES

HEARTY SLAW \$4 ROASTED FINGERLINGS \$4
FRENCH FRIES \$3 FRESH FRUIT \$4
BRUSSELS SPROUTS \$4 SIMPLE SALAD \$4
WILD RICE \$4 MAC & CHEESE \$4
SAUTÉED VEGETABLES \$4 MASHED POTATOES \$3

HARVEST ENTREES

Blackened Mahi ^{GF} \$26

Blackened mahi-mahi filet, topped with green onions, shallots, and bell pepper. Served with sautéed vegetables and wild rice.

Mac & Cheese \$18

Rotini pasta served with creamy cheese sauce and topped with breadcrumbs. Add: bacon \$2, green chili pork \$3, grilled chicken \$7, or flatiron steak \$9.

Flatiron Steak ^{GF} \$24

Our 8oz flatiron steak, topped with green onions, shallots, and bell pepper. Served with mashed potatoes, and brussels sprouts.

Schnitzel \$28

Hand-cut pork steak, fried and topped with a creamy mushroom sauce. Served with mashed potatoes, and sautéed vegetables. Add mushrooms and grilled onions for \$2.

Fremont Ribeye \$38

Grilled to perfection, our 12oz ribeye is topped with green onions, shallots, and bell pepper. Served with mashed potatoes, and brussels sprouts.

Blackened Chicken Chimichurri \$24

Blackened Chicken Breast topped with our housemade chimichurri sauce. Served with wild rice, and brussels sprouts.

Stuffed Portobello ^V \$19

Portobello mushroom stuffed with fresh herbs, more mushrooms, wild rice, cherry tomatoes, green onions, bell pepper, and sautéed vegetables. Topped with our creamy mushroom sauce. Add: bacon \$2, green chili pork \$3, grilled chicken \$7, or add flatiron \$9.

Bourbon Salmon \$26

Bourbon-glazed salmon topped with green onions, shallots, and bell pepper. Served with sautéed vegetables and wild rice.

WEEKLY SPECIALS

Community Heroes Wednesdays

10% off for farmers, military, teachers, first responders and seniors.

Prime Rib Fridays - MP

Slow-cooked prime rib served with asparagus, roasted potatoes, horseradish, and au jus. Served after 4pm.

All Day Happy Hour

\$3 beers and drink specials all day, every day.

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 seasonal 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