

FREMONT PROVISIONS

HARVEST MENU

WARM UP

ITALIAN MUSHROOM BITES ————— \$10

Fresh mushroom caps, cherry tomatoes, garlic, shallots, green onions, and balsamic glaze.

CHEESY CON QUESO BREAD BOWL ————— \$15

Seasoned ground beef, layered with fresh queso, lettuce, pico de gallo, and cotija cheese. Piled high in a bread bowl.

HAT TRICK ^V ————— \$15

Choice of corn chips or warm pita bread served with guacamole, nacho cheese, and housemade salsa.

SPINACH & ARTICHOKE DIP ^V ————— \$14

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

THE LOADED OPTION ————— \$14

Choice of tots or fries covered in nacho cheese, seasoned beef, cheddar cheese and housemade pico de gallo. *Add green chili pork or pulled pork for \$3.*

STREET CORN ^{V GF} ————— \$8

Oven-roasted corn, choice of elote or chimichurri topped with housemade pico de gallo, cotija cheese and cilantro.

BACON JALAPEÑO POPPERS ————— \$9

Oven-roasted jalapenos, wrapped in bacon with cream cheese, green onions, and housemade pico de gallo.

GREEN CHILI PORK ————— \$6 Half/\$12 Bowl

Beer-braised pork with poblano chilies, white onions, tomatillo, pico de gallo and cotija cheese. Served with an onion ring and corn tortilla chips.

HOUSE GUACAMOLE ^V ————— \$12

House recipe guacamole topped with pico de gallo and cotija cheese. Served with choice of corn chips or grilled pita bread.

PRIME TIME FLATBREADS

BUFFALO BILLS ————— \$15

Buffalo sauce, mozzarella, blue cheese, grilled chicken breast, pico de gallo and ranch.

MUSHROOM ARTICHOKE PESTO ^V ————— \$13

Housemade pesto, mozzarella, mushrooms, artichokes, cherry tomatoes, green onions, shallots, bell peppers, oil drizzle, and balsamic glaze.

SWEET CHICKEN CHIMICHURRI ————— \$15

Housemade chimichurri sauce, mozzarella, provolone, sweet chili seasoned chicken breast, pineapple, green onion, and cherry tomatoes.

BBQ GRILLED CHICKEN ————— \$16

Red onion, bacon, cherry tomatoes and mozzarella cheese layered on top of our housemade BBQ sauce. Topped with fresh cilantro.

MARGHERITA ^V ————— \$12

Housemade pesto, mozzarella, provolone and cherry tomatoes.

WINGS

All wings are served with choice of sauce, celery, carrots, and either ranch or blue cheese dressing.

BONE-IN WINGS:		BONELESS WINGS:	
\$10	6 wings	\$11	6 wings
\$17	12 wings	\$18	12 wings
\$20	18 wings	\$21	18 wings

BOWL GAMES

BLACKENED CHICKEN CAESAR \$16 Full / \$8 Half

Romaine salad mix, shallots, croutons, cherry tomatoes, parmesan cheese, and blackened chicken breast all tossed in our housemade parmesan Caesar.

ROASTED BEET SALAD ^{GF V} ————— \$16

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

ASIAN CHICKEN SALAD — \$18 Full / \$9 Half

Honey soy-glazed grilled chicken, spring mix, butter lettuce, purple cabbage, carrots, oranges, almonds.

WEDGE ————— \$12

Iceberg lettuce, bacon, blue cheese crumbles and shallots tossed in our blue cheese dressing.

WHITEWATER NACHOS ————— \$14

Base of chips, fries, or tots. Layered with cheddar cheese, ground beef, queso, shredded lettuce, pico de gallo, cotija cheese, black beans, and sour cream. *Add guacamole \$2.*

Build Your Own Nachos or Mac & Cheese — \$9

\$5 Seasoned Ground Beef, **\$6** Green Chili Pork, **\$5** Pulled Pork, **\$4** Sliced Grilled Chicken, **\$5** Crispy Chicken, **\$2** Black Beans, **\$2** Fried Egg.

\$.50 Toppings

Shredded Lettuce, Pico de Gallo, Green Onion, Shallots, Bell Peppers, Tomatoes, Fresh Jalapeño, Onion.

\$1 Toppings

Pineapple, Onion Rings (2), Cheddar Cheese, Extra Queso, Cotija, Swiss, Sour Cream, Grilled Onions, Sautéed Mushrooms.

\$2 Toppings

Avocado, Guacamole.

SANDWICHES

Make any sandwich vegetarian by substituting a local mushroom cap. Sandwiches come with choice of side. Add Bacon \$3.

PRIME FRENCH DIP ————— \$18

Shaved prime rib and white cheddar cheese seared on a hoagie roll with a side of au jus. *Add mushroom and onions \$2.*

THE TROPICAL BIG PIG ————— \$18

Housemade pulled pork, bacon, onion ring, pineapple and BBQ sauce served on a brioche bun.

CHICKEN BLITZ BLT ————— \$18

Served crispy, sweet, blackened or buffalo style on Texas toast. Layered with bacon, lettuce, tomato, onion and our avocado ranch. *Add choice of cheese \$1.*

CUBAN RUSH ————— \$17

Slow-cooked pork, bacon, mustard, lettuce, onion, and pickles served on a hoagie roll.

D1 GRILLED CHEESE ————— \$16

Melted cheddar cheese, provolone, queso cheese, bacon, and pico de gallo served on Texas toast.

SAUCES & DRESSINGS ^{75¢ each}

Ranch	Buffalo
Blue Cheese	Sweet Chili
Honey Chipotle	Chimichurri
Balsamic Vinaigrette	Herb Pesto
Parmesan Cesear	BBQ
Tequila Lime Vinaigrette	Spicy BBQ
Beet Vinaigrette	

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.

BURGERS

Served with lettuce, tomato, and onion and choice of fries or tots.

THE PROVISIONS BURGER \$17

Colorado beef patty served with your choice of white cheddar, Swiss, smoked gouda, or havarti cheese served on a brioche bun. Served with lettuce, tomato, red onion and pickles. Add green chili pork \$2. Make it a double \$6.

PATTY MELT \$17

Grilled onions, bacon, Swiss, and our thousand island served on Texas toast.

GCP SLOPPER \$19

Housemade green chili pork, cheddar cheese, pico de gallo, queso, cotija and an onion ring. Served on Texas toast.

PASTRAMI BURGER \$19

Seasoned Rocky Mountain burger patty, shaved & smoked pastrami, bacon, Swiss, mustard and pickles. Served on a brioche bun.

RISE AND GRIND \$19

Seasoned Rocky Mountain burger patty, bacon, tater tots, fried egg, choice of cheese.

MUSHROOM BURGER V \$16

Choice of brioche bun or lettuce wrap. Mushroom cap layered with onions, bell pepper, green onions, mushroom mix, pico de gallo, lettuce, onion ring, balsamic glaze choice of cheese.

BUILD YOUR OWN BURGER \$10 Single/\$16 Double

Served on a brioche bun with choice of fries or tots.

\$1 TOPPINGS

Lettuce, Onion, Sautéed Mushrooms, Grilled Onions, Grilled Pineapple, Tomatoes, (2) Onion Rings, Sour Cream.

\$2 TOPPINGS

Bacon, Nacho Cheese, Pico De Gallo, Swiss, Cheddar, Provolone, Cotija, Guacamole, Avocado.

\$3 TOPPINGS

Loaded Tots, Loaded Fries Mushroom Cap, Fried Egg.

\$4 TOPPINGS

Chicken Breast, Pulled Pork, Pastrami, Green Chili Pork.

ENTRÉES

TRAILBLAZER TROUT \$24

Colorado Rocky Mountain trout, crispy potatoes, sautéed veggies, pico de gallo, shallots, green onion and bell pepper. Includes chef's choice of small green salad.

BLACKENED MAHI MAHI \$22

Grilled and blackened to perfection, our Mahi Mahi is served on top of fries with seasoned asparagus and housemade tartar sauce.

8OZ RIBEYE \$32

Chef-cut ribeye seasoned & grilled alongside mashed potatoes, asparagus, grilled onions, mushrooms, onion rings, and country gravy. Make your mashed potatoes loaded \$2.

CHICKEN FRIED CHICKEN \$24

Hand-breaded chicken breast, fried 'til it's golden and just right. Served with mashed potatoes, grilled corn, and country gravy.

CHEF'S VEGGIE DELIGHT V GF VG \$25

Enjoy a personalized vegetarian or vegan culinary experience with our chef-crafted entrée where your dietary needs are our top priority. Our chef will meet you at your table to create your perfect dish.

SIDES

\$2 — Guacamole

\$3 — Seasoned Corn

\$3 — Grilled Pineapple

\$4 — Onion Rings

\$4 — Simple Salad

\$4 — Mashed Potatoes

\$4 — Asparagus

\$4 — Sautéed Vegetables

\$4 — Tater Tots

\$4 — French Fries

\$6 — Loaded Mashed Potatoes

\$6 — Mac & Cheese

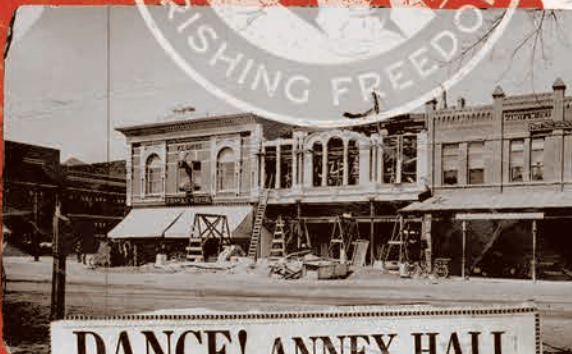
OUR MISSION IS
NOURISHING FREEDOM:
AUTHENTIC PROVISIONS
GENEROUS SPIRITS
RESTORATIVE COMMUNITY

OUR BRAND STORY

More than a restaurant or market, it's a movement. We're a collective of dreamers and doers united by the belief that shared journeys yield boundless possibilities. Together with Fremont Makers, we've curate a purposeful space to amplify our mission of rejuvenating people and places. Crafted by individuals overcoming adversity, our space features custom tables, bar, and market shelves. Our scratch kitchen crafts a seasonal menu. Our dedication to Nourishing Freedom aims to inspire every visitor. Named after visionary John C. Fremont, our quest hasn't been simple, but worthwhile paths rarely are. Guided by unwavering values, we're forging ahead, establishing a new market, engaging locally, and uniting for a greater purpose. Committed to enhancing hospitality, we're honored to offer well-being and a holistic experience that embodies Nourishing Freedom daily. Depart uplifted, enlightened, and motivated to find your True North, wherever you may be.

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 25 c Ladies Free "DANCE" Wednesday Park Plan