

FREMONT PROVISIONS

BLOSSOM MENU

WARM UP

HAT TRICK ————— \$18

Choice of tortilla chips, pita, or wonton chips served with housemade salsa, guac, and nacho cheese.

SPINACH & ARTICHOKE DIP ————— \$14

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

AHI TUNA NACHOS* ————— \$17

Crispy wonton chips, citrus soy ahi tuna, housemade tropical pico, avocado, wasabi mayo, and sesame seeds.

TROPICAL GUAC ————— \$12

Choice of pita bread, tortilla chips or wonton chips. Topped with tropical housemade pico and queso fresco.

TUNA WONTON CUPS* ————— \$17

3 crispy wonton cups layered with citrus soy ahi tuna, avocado, tropical pico, wasabi mayo, and sesame seeds.

CITRUS SHRIMP SKEWERS ————— \$16

2 sweet chili shrimp skewers, served on grilled fruit, and topped with housemade tropical pico.

STREET CORN ————— \$10

Grilled corn tossed in choice of housemade elote or chimichurri. Topped with pico, queso fresco, and green onion.

LOADED NACHOS ————— \$17

Choice of corn chips, fries or tots, loaded with seasoned beef, black beans, pico, sour cream and queso fresco.

WINGS

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

BONE-IN WINGS: BONELESS WINGS:

6 wings — \$12 6 wings — \$13

12 wings — \$19 12 wings — \$20

SIDES & SAUCES

\$4 Fruit

\$8 Onion Rings

\$6 Simple Salad

\$5 Roasted Potatoes

\$6 Sautéed Veggies

\$5 Roasted Brussels Sprouts

\$4 Asparagus

\$4 Cilantro Lime Rice

\$4 Tater Tots

\$4 Fries

\$3 Chips

\$3 Avocado

Sauces \$0.75 each

Ranch

Buffalo

Honey Chipotle

Balsamic

Tequila Lime

Beet Vinaigrette

Sweet Chili

Pesto

Chimichurri

BBQ

Pineapple Habañero

SALADS

STUFFED AVOCADO CAPRESE SALAD \$18

Pesto, avocado, cherry tomatoes, mozzarella, arugula and basil topped with a balsamic glaze drizzle.

ASIAN CHICKEN ROMAINE CUP — \$18

Honey soy-glazed grilled chicken, purple cabbage, carrots, cherry tomatoes, tossed in our housemade honey chipotle dressing and placed in a romaine lettuce cup. Topped with almonds and wonton strips.

BLACKENED CHICKEN CAESAR SALAD \$18

Chicken breast seasoned with our house blackening seasoning served over freshly chopped romaine. Tossed with tomatoes, croutons, parmesan and housemade Caesar dressing.

BLOSSOM SALAD ————— \$17

House salad mix, tossed in our tequila lime vinaigrette and topped with tropical fruit pico, watermelon wedges, candied nuts, and crispy wonton strips. Add Seared Ahi Tuna + \$10

FLATBREADS

CAPRESE ————— \$14

Basil-infused pesto, cherry and Roma tomatoes, mozzarella, mint and basil.

TROPICAL SHRIMP ————— \$16

Cherry tomatoes, housemade tropical pico, shrimp, queso fresco and a sweet chili drizzle.

MUSHROOM PESTO ARTICHOKE — \$14

Artichoke hearts, cherry tomatoes, shredded mozzarella, provolone and balsamic glaze.

ENTREES

SALMON RICE BOWL* ————— \$22

Citrus soy-glazed salmon, cilantro, green onion, lime, rice, avocado, pickled red onions, sesame seeds, and wonton strips.

GARDEN DELMONICO RIBEYE* ————— \$40

Hand-cut 10 oz ribeye, topped with parmesan cheese, garlic basil compound butter, onions, artichoke hearts, cherry tomatoes, brussels sprouts, and asparagus. Served on a bed of roasted potatoes and chef's garnish.

BLACKENED MAHI* ————— \$33

Blackened line-caught mahi, cherry tomatoes, shallots, and green onions. Served on a bed of asparagus, roasted potatoes and garnished with petit basil salad blend.

CHEF'S VEGGIE DELIGHT ————— \$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.

GREEN CHIMICHURRI ROASTED CHICKEN — \$30

Roasted chicken topped with housemade chimichurri, tequila lime vinaigrette, green onion, cilantro, roasted potatoes, brussels sprouts, housemade pico, petit salad and chef's garnish.

**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.*

BLOSSOM MENU

HANDHELDS

Served with choice of fries, onion rings, or tater tots.

CHICKEN BLT ————— \$18

Choice of grilled or crispy chicken layered with white cheddar, crispy bacon, lettuce, tomato, and onion. Served with avocado ranch on Texas toast. Toss chicken in choice of housemade BBQ, sweet chili, buffalo, chimichurri or blackened seasoning +\$1.

PATTY MELT* ————— \$17

Sautéed onions & swiss cheese, layered on top of a seasoned Colorado beef patty. Served on Texas toast.

PRIME FRENCH DIP* ————— \$18

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

MUSHROOM SWISS BURGER* ————— \$18

Seasoned Colorado beef patty layered with Swiss cheese, sautéed onions, mushroom mix, and an onion ring. Served on a brioche bun.

RISE AND GRIND* ————— \$19

Seasoned Colorado beef patty, bacon, smashed tots, fried egg, and a choice of white cheddar, swiss, provolone, or queso. Served on a brioche bun.

BYO PROVISIONS BURGER* ————— \$18

Seasoned Colorado beef patty served on a brioche bun with lettuce, onion, tomato, pickles and choice of cheese. Make it a double + \$8

\$1 TOPPINGS

Bell Pepper, Jalapeño, Sour Cream, Grilled Onions, Sautéed Mushrooms, White Cheddar, Swiss, Queso Cheese or Provolone.

\$2 TOPPINGS

Pico, Tropical Pico, Nacho Cheese, Queso Fresco, Feta, Avocado, Guacamole, Fried Egg, Grilled Pineapple, Black Beans, (2) Onion Rings, Bacon.

\$4 TOPPINGS

Portobello Mushroom Cap.

\$6 TOPPINGS

Sliced Prime Rib, Sliced Grilled Chicken, Crispy Chicken.

TACOS

3 tacos served with seasoned black beans, slaw, housemade pico, queso fresco, and sour cream on choice of flour tortillas, corn tortillas or lettuce cups.

BLACKENED CHICKEN — \$18

STEAK* ————— \$20

MAHI* ————— \$22

SHRIMP ————— \$19

FREMONT PROVISIONS

ESTD 2020

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
 Wednesday, Jan. 13th, Tomorrow!
 Warner Stone and His Columbian Orchestra



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