



[snacks]

|  |        |
|--|--------|
| <b>house chips</b>   warm blue cheese                          | 7      |
| <b>chicken liver pate</b>   blueberry preserves, grilled bread | 11     |
| <b>bacon pickled deviled eggs</b>   maple gastrique            | 1.5 ea |
| <b>fresh housemade pork rinds</b>   truffle oil, parmesan      | 7      |

[small plates & salads]

|   |      |
|---|------|
| <b>seasonal soup</b>   changing daily   | a.q. |
| <b>mixed green salad</b>   dried pears, pickled beets, toasted pistachios, goat cheese vinaigrette  | 12   |
| <b>pullman toast</b>   truffled ricotta, shaved pear, toasted hazel nuts, calabrian chile honey     | 12   |
| <b>gnocchi salad</b>   roasted squash, local mushrooms, mixed greens, parmesan, truffle vinaigrette | 13   |
| <b>pork belly</b>   spätzle, pickled turnip, cider braised purple cabbage, apple butter             | 14   |
| <b>celery root tots</b>   chili aioli, pickled celery   | 12   |
| <b>tempura local oyster mushrooms</b>   smoked shallots, hazelnut romesco sauce                     | 14   |

[pasta]

|   |    |
|---|----|
| <b>pierogis</b>   truffle potato, caramelized onions, scallion crème fraiche              | 17 |
| <b>herb ricotta agnolotti</b>   local squashes, chestnut sage gremolata, parm             | 22 |
| <b>braised duck pappardelle</b>   green apple, fennel, oyster mushrooms, blue cheese foam | 24 |

[large plates & salads]

|  |    |
|--|----|
| <b>grilled chicken &amp; local kale salad</b>   currants, olives, radishes, pine nuts, croutons, parmesan, lemon yogurt vin            | 17 |
| <b>steak salad*</b>   field greens, fries, blue cheese, grilled onions, house bacon  | 22 |
| <b>eggplant cannelloni</b>   mushroom risotto stuffed, tomato coriander sauce, balsamic reduction, crispy basil                        | 17 |
| <b>6 oz colorado wagyu burger*</b>   caramelized onion, white cheddar, fancy sauce, brioche-potato bun, rosemary fries                 | 18 |
| <b>roasted half natural chicken</b>   squash puree, farro, soppressata sausage, pomegranate, olives, brussel sprouts, mustard jus      | 24 |
| <b>12 hour braised berkshire pork shoulder</b>   mashed hominy, roasted peppers, pascilla jus, avocado, pickled pepper salad           | 27 |
| <b>pan roasted colorado bass</b>   brown butter cauliflower puree, mustard spätzle, grapes, hazelnuts, brussel leaves                  | 28 |
| <b>grilled prime 8 oz coulotte steak*</b>   sweet potato, cippolinis, delicata squash, toasted pecans, huitlacoche butter, porcini jus | 36 |

[sides & vegetables]

|   |   |
|---|---|
| <b>mac &amp; chz</b>   gruyere, white cheddar, mustard bread crumbs | 9 |
| <b>roasted brussel sprouts</b>   candied pecans, squash puree       | 8 |
| <b>house truffle fries</b>   reggiano, rosemary salt                | 8 |
| <b>mashed hominy</b>   pasilla jus, avocado                         | 8 |

[tasty bevs]

|  |     |
|--|-----|
| <b>rocky mtn sodas</b>   root beer, blackberry | 4   |
| <b>boylan bottling co</b>   orange, creme      | 4   |
| <b>fresh lemonade</b>                          | 3.5 |
| <b>iced tea</b>                                | 2.5 |

\*\*straws available upon request

warm bread available upon request

12/27/2022

\*"These items may be served raw and/or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness and may kill you. But then, so can crossing the street."

