



[snacks]

house chips warm blue cheese	7
chicken liver pate blueberry preserves, grilled bread	11
bacon pickled deviled eggs maple gastrique	1.5 ea
fresh house made pork rinds truffle oil, parmesan	7
oyster of the day* seasonal mignonette	a.q.

[small plates & salads]

seasonal soup changing daily	a.q.
pullman toast ricotta, palisade peaches, speck, balsamic	13
mixed green salad cherry tomatoes, pecans, blue cheese, blueberry basil vin	12
gnocchi salad green beans, local mushrooms, mixed greens, parmesan, truffle vinaigrette	13
shaved foie gras "pb&j" grapes, candied pecan, pullman croutons, madeira sauce, petite herbs	17
pork belly watermelon, green papaya, crispy shallot, cashews, tamarind, achiote sauce	14
kanpachi crudo* palisade peach agua chile, hominy, cucumber, tomato, pickled shishito, crispy tortilla, cilantro	15

[pasta]

pierogis truffle potato, caramelized onions, scallion crème fraiche	18
fall squash agnolotti local mushrooms, brown butter, brussel leaves, hazelnuts, parm	23
colorado elk bolognese ricotta gnocchi, shaved fennel, balsamic, parm	25

[large plates & salads]

steak salad* field greens, fries, blue cheese, grilled onions, house bacon	22
grilled jerk chicken salad arugula, quinoa, watermelon, cucumber, radish, pickled red onion, feta, chili mint vin	18
eggplant cannelloni mushroom risotto stuffed, tomato coriander sauce, balsamic reduction, crispy basil	18
6 oz colorado wagyu burger* caramelized onion, white cheddar, fancy sauce, brioche-potato bun, rosemary fries	19
roasted half natural chicken artichoke panzanella, croutons, fennel, roasted garlic hummus, lemon vin, mustard jus	25
pan roasted trout almondine fingerling potatoes, green beans, spicy scallop xo, almond potato puree	29
prime 8 oz coulotte steak* olathe corn, gnocchi, terra farma mushrooms, crispy potatoes, truffled corn puree, porcini jus	38
grilled 10 oz berkshire pork chop palisade peach mole, sauteed lima beans, peach relish	28

[sides & vegetables]

mac & cheese gruyere, white cheddar, mustard breadcrumbs	9
ratatouille summer squash, cherry tomatoes, eggplant, tomato sauce, basil butter	8
house truffle fries reggiano, rosemary salt	8
miso chinese eggplant whipped tofu, togarashi breadcrumbs, bonito flakes	8

[tasty bevs]

rocky mtn sodas root beer, blackberry	4
rocky mtn sodas orange crème	4
fresh lemonade	3.5
iced tea	2.5

**straws available upon request

We strive to make sure every guest has an enjoyable experience. If something about the food, atmosphere, or service, doesn't meet your expectation, let us know and we will do our best to make sure you leave satisfied. A 3.5% Kitchen Appreciation Fee is added to all checks. This voluntary charge has been implemented to recognize the kitchen's hard work by allowing them to share in the success of the restaurant as well as help employees with rising living costs. This fee in its entirety goes directly to the entire kitchen staff. We believe this has a higher impact on our staff than raising menu prices. If you wish to have this removed, please let us know.

*"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."

9/20/2023

