



[snacks]

house chips warm blue cheese	8
chicken liver pate blueberry preserves, grilled bread	12
bacon pickled deviled eggs maple gastrique	1.5 ea
fresh house made pork rinds truffle oil, parmesan	8
oyster of the day seasonal mignonette	a.q.

[small plates & salads]

seasonal soup changing daily	a.q.
mixed green salad dried pears, croutons, feta, ginger pomegranate vinaigrette	12
gnocchi salad butternut squash, local mushrooms, mixed greens, parmesan, truffle vinaigrette	13
fried brussel sprouts caesar vinaigrette, preserved lemon, breadcrumbs, egg yolk jam, parm	12
foie gras crème brulee pear compote, toasted pullman bread	18
grilled octopus calabrian pork sausage, butter beans, roasted tomato, arugula salsa verde	18
roasted beets herb yogurt, crispy chickpea, cured wagyu, dates, cumin vinaigrette	15

[pasta]

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

[large plates & salads]

grilled chicken salad squash panzanella, honey crisp apple, arugula, croutons, feta, cider vinaigrette	18
steak salad* field greens, fries, blue cheese, grilled onions, house bacon	22
autumn vegetable cianfotta local mushrooms, butternut squash, tomato, parmesan broth, walnut pesto, crostini	18
6 oz colorado wagyu burger* caramelized onion, white cheddar, fancy sauce, brioche-potato bun, rosemary fries	20
roasted half natural chicken cauliflower, farro, roasted grapes, shallots, pine nuts, cauliflower puree, chicken jus	26
12 hour braised berkshire pork shoulder cheesy white polenta, quince glaze, roasted cipollini, apple salad	29
pan roasted scallops squash risotto, house bacon, bourbon maple gastrique, squash chips	38
grilled 8 oz hanger steak* celery root & potato gratin, oyster mushrooms, pickled ramps, red wine jus, blue cheese butter	38

[sides & vegetables]

mac & cheese gruyere, white cheddar, mustard breadcrumbs	9
celery root & potato gratin mushroom beef jus	8
house truffle fries reggiano, rosemary salt	8
roasted squash brussel leaves, house bacon, hazelnuts, cauliflower puree, parm	8

[tasty bevs]

rocky mtn sodas root beer, blackberry, orange cream	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."

12/12/2023

