



[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]

soup of the moment changing regularly	a.q.
herb salad kumquats, shaved fennel, feta, pine nuts, basil vinaigrette	12
gnocchi salad asparagus, local mushrooms, mixed greens, parmesan, truffle vinaigrette	13
salmon tartare* cucumber, jalapeno, strawberry, avocado, lavash crackers	16
roasted bone marrow au poivre shallot marmalade, bordelaise sauce, crostini	17
fried brussel sprouts caesar vinaigrette, preserved lemon, bread crumbs, egg yolk jam, parm	15
burrata pistachio gremolata, castelvetrano olives, radish, crostini	15

[pasta]

pierogis truffle potato, caramelized onions, scallion crème fraiche	18
spring onion fettuccini calabrian chile sausage, clams, roasted tomato, bread crumbs	24
carrot gnocchi porcini braised local goat, asparagus, snap peas, pickled carrot, parm	25

[large plates & salads]

grilled chicken salad arugula, snap peas, radish, feta, house croutons, thai mint vinaigrette	18
steak salad* field greens, fries, blue cheese, grilled onions, house bacon	22
spring vegetable cianfotta local mushrooms, asparagus, peas, tomato, parmesan broth, pinenut pesto, crostini	18
6 oz colorado wagyu burger* caramelized onion, white cheddar, fancy sauce, brioche-potato bun, rosemary fries	20
duck meatloaf creamed spinach, port cherry glaze, crispy onions	27
12 hour braised berkshire pork shoulder smoked mozzarella grits, rhubarb agrodolce	29
pan roasted scottish salmon* truffle dashi, local mushrooms, bok choy, peas, petite radish salad	36
grilled 8 oz hanger steak* fingerling potatoes, asparagus, black garlic, ramp hollandaise	38

[sides & vegetables]

mac & cheese gruyere, white cheddar, mustard breadcrumbs	9
heirloom white grits smoked mozzarella, rhubarb agrodolce	8
house truffle fries reggiano, rosemary salt	8
grilled asparagus ramp hollandaise, crispy onions	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."

4/11/2024

