



[snacks]

<b>house chips</b>   warm blue cheese	8
<b>house made funions</b>   parmesan foam, cured wagyu beef	13
<b>bacon pickled deviled eggs</b>   maple gastrique	1.5 ea
<b>fried to order pork rinds</b>   truffle oil, parmesan	8
<b>oyster of the day</b>   seasonal mignonette	a.q.

[small plates & salads]

<b>soup of the moment</b>   changing regularly	a.q.
<b>chicken liver pate</b>   blueberry preserves, grilled bread	12
<b>herb salad</b>   kumquats, shaved fennel, feta, pine nuts, basil vinaigrette	12
<b>gnocchi salad</b>   asparagus, local mushrooms, mixed greens, parmesan, truffle vinaigrette	13
<b>salmon tartare*</b>   cucumber, jalapeno, strawberry, avocado, lavash crackers	16
<b>roasted bone marrow au poivre</b>   shallot marmalade, bordelaise sauce, crostini	17
<b>burrata</b>   pistachio gremolata, castelvetrano olives, radish, crostini	15

[pasta]

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

[large plates & salads]

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

[sides & vegetables]

<b>mac &amp; cheese</b>   gruyere, white cheddar, mustard breadcrumbs	9
<b>heirloom white grits</b>   smoked mozzarella, rhubarb agrodolce	8
<b>house truffle fries</b>   reggiano, rosemary salt	8
<b>grilled asparagus</b>   ramp hollandaise, crispy onions	8

[tasty bevs]

<b>rocky mtn sodas</b>   root beer, blackberry, orange cream	4
<b>fresh lemonade</b>	3.5
<b>iced tea</b>	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."

4/30/2024

