



[snacks]

<b>house chips</b>   warm blue cheese	8
<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.
<b>chicken liver pate</b>   blueberry preserves, grilled bread	12

[small plates & salads]

<b>soup of the moment</b>   changing regularly	a.q.
<b>blistered shishito peppers</b>   sesame, furikake ranch	12
<b>herb salad</b>   pickled cherry, pistachio, crispy quinoa, radish, chevre, basil vinaigrette	12
<b>gnocchi salad</b>   asparagus, local mushrooms, mixed greens, parmesan, truffle vinaigrette	13
<b>hamachi crudo*</b>   palisade cherry agua chile, green papaya, radish, corn nuts	17
<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>wild onion fettuccini</b>   calabrian chile sausage, clams, roasted tomato, breadcrumbs	24
<b>burrata agnolotti</b>   heirloom tomato, tender greens, parmesan broth, saba	25

[large plates & salads]

<b>grilled chicken salad</b>   arugula, watermelon, radish, feta, house croutons, thai mint vinaigrette	18
<b>steak salad*</b>   field greens, fries, blue cheese, grilled onions, house bacon	22
<b>summer 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>roasted half chicken</b>   gnocchi, summer squash, mint yogurt, roasted garlic, castelvetrano olives	27
<b>12 hour braised berkshire pork shoulder</b>   olathe creamed corn grits, palisade peach	29
<b>pan roasted rocky mountain trout</b>   potato puree, baby carrots, lacinato kale, capers, croutons, herb butter	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>creamed corn grits</b>   peach jus, peach relish	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."

7/13/2024

