



[snacks]

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

[small plates & salads]

soup of the moment changing regularly	a.q.
blistered shishito peppers sesame, furikake ranch	12
herb salad pickled cherry, pistachio, crispy quinoa, radish, chevre, basil vinaigrette	12
gnocchi salad summer squash, local mushrooms, mixed greens, parmesan, truffle vinaigrette	13
hamachi crudo* palisade cherry agua chile, green papaya, radish, corn nuts	17
sticky glazed pork belly bibb lettuce, crispy shallots, nectarine ginger sauce	14
local melons cucumber, cured wagyu beef, lemon yogurt, dill, sunflower seed dukkuh	14

[pasta]

pierogis truffle potato, caramelized onions, scallion crème fraiche	18
wild onion fettuccini calabrian chile sausage, clams, roasted tomato, breadcrumbs	24
burrata agnolotti heirloom tomato, olathe corn, tender greens, parmesan broth, saba	25

[large plates & salads]

grilled chicken salad arugula, watermelon, radish, feta, house croutons, thai mint vinaigrette	18
steak salad* field greens, fries, blue cheese, grilled onions, house bacon	22
summer vegetable cianfotta local mushrooms, peas, tomato, parmesan broth, pinenut pesto, crostini	18
6 oz colorado wagyu burger* caramelized onion, white cheddar, fancy sauce, potato chive bun, rosemary fries	20
roasted half chicken gnocchi, summer squash, mint yogurt, roasted garlic, castelvetro olives	27
12 hour braised berkshire pork shoulder olathe creamed corn grits, palisade peach	29
pan roasted rocky mountain trout olathe corn succotash, chanterelles, cherry tomatoes, fava bean puree, herb salsa verde	36
grilled 8 oz hanger steak* roasted garlic smashed potatoes, blistered cherry tomato relish, spinach	38

[sides & vegetables]

mac & cheese gruyere, white cheddar, mustard breadcrumbs	9
creamed corn grits peach jus, peach relish	8
house truffle fries reggiano, rosemary salt	8
olathe corn succotash fava puree	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."

8/31/2024

