



[snacks]

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| 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]

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| soup of the moment changing regularly | a.q. |
| blistered shishito peppers sesame, furikake ranch | 12 |
| pear salad mixed greens, poached pears, smoked goat cheese, dried pear, pickled mustard seeds, maple vin | 13 |
| gnocchi salad summer squash, local mushrooms, mixed greens, parmesan, truffle vinaigrette | 14 |
| hamachi crudo* palisade cherry agua chile, green papaya, radish, corn nuts | 17 |
| sticky glazed pork belly bibb lettuce, crispy shallots, nectarine ginger sauce | 15 |
| local melons cucumber, cured wagyu beef, lemon yogurt, dill, sunflower seed dukkuh | 14 |

[pasta]

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| pierogis truffle potato, caramelized onions, scallion crème fraiche | 18 |
| wild onion fettuccini calabrian chile sausage, clams, roasted tomato, breadcrumbs | 24 |
| sweet potato & masa dumpling chanterelles, pickled corn, cherry tomato, cotija | 23 |

[large plates & salads]

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|---|----|
| grilled chicken salad mixed greens, pickled butternut squash, shaved apple, pomegranate, pepitas, feta, herbs, smoky chili vin | 19 |
| 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 cauliflower puttanesca, sundried tomato, olives, fried capers, cauliflower puree, mustard jus | 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]

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|---|---|
| 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]

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|--|-----|
| 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."

9/30/2024

