



[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 |
| chicken fried beets kewpie sauce, hot honey, togarashi | 14 |
| pear salad mixed greens, poached pears, smoked goat cheese, dried pear, candied walnut, mustard seeds, maple vin | 13 |
| gnocchi salad butternut squash, local mushrooms, mixed greens, parmesan, truffle vinaigrette | 14 |
| tombo tataki* pepita crust, mike's ponzu, oregon seaweed, pumpkin, crispy squash | 18 |
| pomegranate glazed lamb belly sweet potato puree, heirloom carrot, butternut squash salad, pepitas | 16 |

[pasta]

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| pierogis truffle potato, caramelized onions, scallion crème fraiche | 18 |
| pumpkin tortellini brown butter, sage, walnuts, truffle sauce | 25 |
| sweet potato & masa dumpling ancho chili braised goat, chanterelles, pickled corn, cherry tomato, cotija | 26 |

[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 |
| autumn cianfotta local mushrooms, roasted tomatoes, squash, parmesan broth, grilled 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 |
| 10 oz grilled pork chop* butter beans, turnip green pistou, calabrian sausage, turnips, red pepper mostarda, hazelnuts | 39 |
| pan seared scallops butternut squash and bacon risotto, bourbon maple gastrique | 39 |
| braised beef short rib toasted farro, celery root, local carrots, cheddar fondue, breadcrumbs | 36 |

[sides & vegetables]

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|---|---|
| mac & cheese gruyere, white cheddar, mustard breadcrumbs | 9 |
| butternut squash risotto bacon, mascarpone | 8 |
| cauliflower puttanesca cauliflower puree | 8 |
| house truffle fries reggiano, rosemary salt | 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."

10/11/2024

