



### [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>fried brussels sprouts</b>   herb aioli, tamarind glaze, sesame & cashew brittle	12
<b>chicken fried beets</b>   kewpie sauce, hot honey, togarashi	14
<b>pear salad</b>   mixed greens, poached pears, smoked goat cheese, dried pear, candied walnut, mustard seeds, maple vin	13
<b>gnocchi salad</b>   butternut squash, local mushrooms, mixed greens, parmesan, truffle vinaigrette	14
<b>pimento cheese crab dip</b>   old bay focaccia bread	17
<b>pomegranate glazed lamb belly</b>   sweet potato puree, heirloom carrot, butternut squash salad, pepitas	16

### [pasta]

<b>pierogis</b>   truffle potato, caramelized onions, scallion crème fraiche	18
<b>ricotta gnudi</b>   duck confit, parsnip, tangerine, sage	27
<b>sweet potato &amp; masa dumpling</b>   ancho chili braised goat, chanterelles, pickled corn, cherry tomato, cotija	26

### [large plates & salads]

<b>grilled chicken salad</b>   mixed greens, pickled butternut squash, shaved apple, pomegranate, pepitas, feta, herbs, smoky chili vin	19
<b>steak salad*</b>   field greens, fries, blue cheese, grilled onions, house bacon	22
<b>beans &amp; greens</b>   white beans, kale, butternut squash broth, pepita salsa matcha, grilled crostini	18
<b>6 oz colorado wagyu burger*</b>   caramelized onion, white cheddar, fancy sauce, potato chive bun, rosemary fries	20
<b>roasted half chicken</b>   cauliflower puttanesca, sundried tomato, olives, fried capers, cauliflower puree, mustard jus	27
<b>10 oz grilled pork chop*</b>   ancho chili spaetzle, red chili jus, green chili puree, red cabbage	39
<b>pan seared scallops</b>   butternut squash and bacon risotto, bourbon maple gastrique	39
<b>braised beef short rib</b>   toasted farro, celery root, local carrots, cheddar fondue, breadcrumbs	36

### [sides & vegetables]

<b>mac &amp; cheese</b>   gruyere, white cheddar, mustard breadcrumbs	9
<b>butternut squash risotto</b>   bacon, mascarpone	8
<b>cauliflower puttanesca</b>   cauliflower puree	8
<b>house truffle fries</b>   reggiano, rosemary salt	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."

12/12/2024

