



[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.
fried brussels sprouts herb aioli, tamarind glaze, sesame & cashew brittle	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
pimento cheese crab dip old bay focaccia bread	17
pomegranate glazed lamb belly sweet potato puree, heirloom carrot, butternut squash salad, pepitas	16

[pasta]

pierogis truffle potato, caramelized onions, scallion crème fraiche	18
ricotta gnudi duck confit, parsnip, tangerine, sage	27
rye fettuccini preserved porcini, cippolini, guanciale, chestnut gremolata	27

[large plates & salads]

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
beans & greens white beans, kale, butternut squash broth, pepita salsa matcha, grilled crostini	18
6 oz colorado wagyu burger* caramelized onion, white cheddar, fancy sauce, potato chive bun, rosemary fries	22
roasted half chicken cauliflower puttanesca, sundried tomato, olives, fried capers, cauliflower puree, mustard jus	27
10 oz grilled pork chop* ancho chili spaetzle, red chili jus, green chili puree, red cabbage	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]

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]

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."

1/5/2025

