



[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
ricotta toast ciabatta, roasted beets, cured wagyu, walnuts	15
strawberry salad mixed greens, strawberries, dried strawberry, smoked goat cheese, mustard seeds, champagne vin	13
gnocchi salad asparagus, local mushrooms, mixed greens, parmesan, truffle vinaigrette	14
pimento cheese crab dip old bay focaccia bread	17
lamb loin carpaccio* wild berry, ramps, caraway croutons	20

[pasta]

pierogis truffle potato, caramelized onions, scallion crème fraiche	20
pistachio & ricotta gnocchi braised lamb shoulder, preserved lemon, pickled shallot, mint	27
rock shrimp carbonara guajillo spaghetti, pancetta, peas, cipollini onion, egg yolk jam, parm	27

[large plates & salads]

grilled chicken salad mixed greens, cucumber, radish, snap peas, quinoa-pine nut granola, green goddess dressing	20
steak salad* field greens, fries, blue cheese, grilled onions, house bacon	24
beans & greens white beans, all the spring vegetables, parmesan broth, pepita salsa matcha, crostini	18
6 oz colorado wagyu burger* caramelized onion, white cheddar, fancy sauce, potato chive bun, rosemary fries	22
roasted half chicken gnocchi, heirloom carrots, snap peas, carrot kumquat puree, mustard jus	28
braised berkshire pork shoulder cheddar grits, rhubarb agrodolce	39
pan roasted salmon* meyer lemon emulsion, edamame, farro, kale, sprouts, salmon roe	39
grilled 8 oz hanger steak* potato puree, spring onions, local mushrooms, fingerling potatoes, ramp chimichurri	40

[sides & vegetables]

mac & cheese gruyere, white cheddar, mustard breadcrumbs	9
cheesy gritso rhubarb agrodolce, pork gravy	8
grilled asparagus miso, lemon, crispy shallots	9
house truffle fries reggiano, rosemary salt	8

[tasty bevs]

rocky mtn sodas root beer, blackberry, orange cream	4
fresh lemonade	4
iced tea	3

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."

