



[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.
potato & porcini beignets taleggio foam, chive	13
blistered shishitos pickled turnips, malt vinegar aioli, everything spice	13
strawberry salad mixed greens, strawberries, smoked goat cheese, mustard seeds, hazelnuts, champagne vin	13
gnocchi salad summer squash, local mushrooms, mixed greens, parmesan, truffle vinaigrette	14
grilled wagyu kebobs guanciale, sumac yogurt, harissa, pomegranate molasses, pistachio dukkah	17
hamachi crudo* melon, cucumber, radish, chili crisp, crispy wonton	17

[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, feta	20
steak salad* field greens, fries, blue cheese, grilled onions, house bacon	24
summer bean stew heirloom beans, mushrooms, summer squash, sofrito, 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 summer squash succotash, olathe corn, poblano, cherry tomatoes, butter beans, basil, fennel sauce	28
8 oz grilled dry aged pork chop* farro, shishito, heirloom tomato, bacon vin, palisade peach relish	38
pan roasted rocky mountain trout fingerling potatoes, green beans, ratatouille burre blanc	36
rotating CCR american wagyu steak* beet, turnip, potato gnocchi, horseradish cream, bone marrow butter, porcini jus	42

[sides & vegetables]

mac & cheese gruyere, white cheddar, mustard breadcrumbs	9
summer squash succotash corn, tomatoes, poblano, butter beans	9
house truffle fries reggiano, rosemary salt	8

[tasty bevs]

boylan root beer, black cherry, orange	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.
8/12/2025

