



[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
thai fried brussel sprouts cilantro aioli, furikake cashews	13
apple salad mixed greens, apple, smoked goat cheese, mustard seeds, hazelnuts, champagne vin	13
gnocchi salad butternut squash, local mushrooms, mixed greens, parmesan, truffle vinaigrette	14
CCR steak tartare* house made rosemary tots, pickled shallot, egg yolk jam, parm	17
lemongrass steamed mussels coconut milk, red curry oil, grilled crostini	16

[pasta]

pierogis truffle potato, caramelized onions, scallion crème fraiche	20
sourdough cavatelli duck confit, local mushrooms, kale, fennel, apple mostarda, fondue	27
yuzu & ricotta agnolotti blue crab, butternut squash, lions mane mushroom, brown butter chili crisp, hazelnuts	27

[large plates & salads]

grilled chicken salad mixed greens, pickled butternut squash, cranberries, spiced pecans, pomegranate vin, feta	20
steak salad* field greens, fries, blue cheese, grilled onions, house bacon	24
autumn bean stew heirloom beans, butternut squash, mushrooms, kale, cippolini, squash 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 pumpkin gnocchi, brussel leaves, bacon, marinated squash, dried cranberries, pumpkin seed yogurt, cider jus	28
pomegranate braised berkshire pork shoulder cheesy grits, arugula, pickled carrots, pomegranate	36
pan roasted scottish salmon* bok choy, local mushrooms, sweet potato, miso squash puree, porcini dashi, nori oil	39
rotating CCR american wagyu steak* celery root & potato gratin, grilled maitake, celery root puree, wild blueberry jus	42

[sides & vegetables]

mac & cheese gruyere, white cheddar, mustard breadcrumbs	9
pumpkin gnocchi brussel leaves, squash, cranberries, bacon, pumpkin seed yogurt	9
celery root & potato gratin wild blueberry-beef jus	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.
11/15/2025

