



[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.
thai fried brussel sprouts cilantro aioli, furikake cashews	13
savory churro smoked trout, apple, pickled jalapeno, yuzu gribiche	15
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
red wine cavatelli braised beef short rib, parsnip, parm, sherry gastrique	27
smoky sweet potato ravioli kale, pickled squash, bone marrow butter, bentons ham, bread crumbs	27

[large plates & salads]

steak salad* field greens, fries, blue cheese, grilled onions, house bacon	24
grilled chicken salad mixed greens, apricot, shaved brussels, chipotle vin, sunflower-walnut granola, parm	22
6 oz colorado wagyu burger* caramelized onion, white cheddar, fancy sauce, potato chive bun, rosemary fries	23
winter bean stew heirloom beans, butternut squash, mushrooms, kale, cippolini, squash broth, pepita salsa matcha, crostini	18
duck cassoulet confit duck leg, duck sausage, white beans, sundried tomato, turnips, breadcrumbs	28
pomegranate braised berkshire pork shoulder cheesy grits, pickled carrots, pomegranate, frisee	36
pan roasted colorado striped bass butternut squash & sunflower seed farrotto, kumquat, pistachio gremolata, crispy sunchokes	39
rotating CCR american wagyu steak* truffle cauliflower puree, fingerling potatoes, swiss chard, caulilini, black garlic jus	a.q

[sides & vegetables]

mac & cheese gruyere, white cheddar, mustard breadcrumbs	9
butternut squash farrotto pistachio kumquat gremolata, sunchoke, sunflower seeds	9
heirloom grits pomegranate pork jus	9
house truffle fries reggiano, rosemary salt, garlic parm aioli	8

[tasty bevs]

boylan's 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.

Before placing your order, please inform a member of our staff if anyone in your party has a food allergy. Menu items may contain or come in contact with: wheat, milk, eggs, tree nuts, peanuts, soy, fish, shellfish, and sesame.

*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.

3/17/2026

