



[snacks]

<b>house chips</b>   warm blue cheese	9
<b>bacon pickled deviled eggs</b>   maple gastrique	1.5 ea
<b>fried to order pork rinds</b>   truffle oil, parmesan	9
<b>oyster of the day*</b>   seasonal mignonette	a.q
<b>chicken liver pate</b>   blueberry preserves, grilled bread	13

[small plates & salads]

<b>soup of the moment</b>   changing regularly	a.q.
<b>blistered snap peas</b>   harissa yogurt, sesame & peanut brittle, preserved lemon	13
<b>savory churro</b>   smoked trout, apple, pickled jalapeno, apple gribiche	15
<b>gem lettuce</b>   shaved fennel, orange, pistachio, poppy seed vin, parm	14
<b>gnocchi salad</b>   asparagus, local mushrooms, mixed greens, parmesan, truffle vinaigrette	14
<b>CCR steak tartare*</b>   house made rosemary tots, pickled shallot, egg yolk jam, parm	17
<b>hamachi crudo*</b>   strawberry agua chile, jalapeno, cilantro, yuzu olive oil	18

[pasta]

<b>pierogis</b>   truffle potato, caramelized onions, scallion crème fraiche	22
<b>spinach &amp; ricotta agnolotti</b>   artichoke, prosciutto, parm broth, snap peas	28
<b>fettuccini &amp; clams</b>   lamb sausage, leeks, english peas, cream, breadcrumbs	28

[large plates & salads]

<b>steak salad*</b>   field greens, fries, blue cheese, grilled onions, house bacon	24
<b>grilled chicken salad</b>   mixed greens, snap peas, cucumber, radish, croutons, roasted garlic dressings, lemon, parm	23
<b>6 oz colorado wagyu burger*</b>   caramelized onion, white cheddar, fancy sauce, potato chive bun, rosemary fries	24
<b>spring bean stew</b>   asparagus, mushrooms, spinach, cippolini, butter beans, fennel broth, sunflower seed & basil pistou, crostini	19
<b>roasted natural half chicken</b>   fava bean, cumin roasted carrots, spring onion, fregola, mustard jus	32
<b>grilled iberico pork steak</b>   polenta, rhubarb agro dulce, shaved fennel & herb salad	42
<b>pan roasted scottish salmon</b>   english pea risotto, pancetta, pea sprouts, lemon, snap peas	39
<b>rotating CCR american wagyu steak*</b>   fingerling potatoes, local mushrooms, asparagus, porcini crema, ramp chimichurri	a.q

[sides & vegetables]

<b>mac &amp; cheese</b>   gruyere, white cheddar, mustard breadcrumbs	9
<b>grilled asparagus</b>   salsa matcha, puffed barley	9
<b>english pea risotto</b>   mascarpone, parm	9
<b>house truffle fries</b>   reggiano, rosemary salt, garlic parm aioli	9

[tasty bevs]

<b>boylan's</b>   root beer, black cherry, orange	4
<b>fresh lemonade</b>	4
<b>iced tea</b>	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.

4/10/2026

