



[snacks]

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

[small plates & salads]

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

[pasta]

pierogis truffle potato, caramelized onions, scallion crème fraiche	22
spinach & ricotta agnolotti artichoke, prosciutto, parm broth, snap peas	28
fettuccini & clams lamb sausage, leeks, cream, bread crumbs	28

[large plates & salads]

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

[sides & vegetables]

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

[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.

5/2/2026

