



[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.
fried brussel sprouts pancetta, cider, hazelnut, pecorino	14
savory churro smoked trout, pickled jalapeno, gribiche	15
gem lettuce shaved fennel, orange, pistachio, poppy seed vin, parm	14
gnocchi salad butternut squash, local mushrooms, mixed greens, parmesan, truffle vinaigrette	14
maple glazed pork belly sweet potato masa gnocchi, delicata squash, brussel sprouts, apple butter, sage	16
hamachi crudo* palisade peach agua chile, pickled olathe corn, basil granita, cilantro	18

[pasta]

pierogis truffle potato, caramelized onions, scallion crème fraiche	22
burrata agnolotti olathe corn, pancetta, chantarelles, squash, cherry tomato, basil, parm	29
spaghetti & mussels nudja, cherry tomatoes, white wine	28

[large plates & salads]

steak salad* field greens, fries, blue cheese, grilled onions, house bacon	26
grilled chicken panzanella salad mixed greens, cucumber, tomato, pickled shishito, croutons, ricotta salata, basil vin	24
6 oz colorado wagyu burger* caramelized onion, white cheddar, fancy sauce, potato chive bun, rosemary fries	25
seared acorn squash corn cake, parsnip, mushrooms, heirloom beans, sage, pepita puree, veggie demi	20
roasted half chicken confit tomato, summer squash, fregola, roasted garlic, castelvetro olives, herb yogurt	32
12 hour braised pork shoulder gorgonzola grits, peach jus, palisade peach relish, frisee	36
pan roasted arctic char* romanesco, roasted apple, mustard greens, celery root puree, hazelnut	42
rotating CCR american wagyu steak* fingerling potatoes, bacon, confit shallots, mustard vin, green bean chimichurri	a.q.

[sides & vegetables]

mac & cheese gruyere, white cheddar, mustard breadcrumbs	9
blistered green beans miso, cashew, shallot, chili crisp	9
gorgonzola grits pork gravy, peach relish	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.

10/1/2026

