



Restaurant & Bar

STARTERS

SAUTÉED PEI MUSSELS

herb butter white wine broth | pancetta | jalapeno | fennel | toasted baguette 15

ARTISAN COLORADO SAUSAGES

creamy whole grain mustard | house made sauerkraut 17

CRISPY CHICKEN WINGS

traditional hot sauce | carrot celery salad | ranch or bleu cheese 12

CHEF'S CHEESE AND CHARCUTERIE BOARD

pickled garnishes | spicy house jam | crostini 16

PORK BELLY STEAM BUNS

house pickles | spring mix | hoisin 11

CHEF'S DAILY SOUP

cup 4 | bowl 6

GREENS

CAESAR

romaine | grilled artichoke hearts | baby tomatoes | parmesan | fleur de sel | crostini 9 | 11

HOUSE

field greens | baby tomatoes | cucumber | carrot | radish | choice of dressing 8 | 10

ADD TO ANY SALAD

Grilled Chicken 5 Black Tiger Shrimp 6 Flat Iron Steak* 7



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ENTRÉES

SMOKED GOUDA PANCETTA BURGER

heirloom tomato | pickled onion | spring mix | herb aioli | house frites 17

100Z CENTER CUT NEW YORK STRIP

creamy manchego truffle potatoes | balsamic glazed asparagus |
caramelized wild mushrooms | sauce bordelaise 39

HOUSE SMOKED RUBY RED TROUT

tri-color fingerlings | haricot verts | fennel | spiced almonds | red wine
reduction | roasted corn pineapple salsa 29

SOUTHERN FRIED CHICKEN

waffle points | creamy manchego truffle potatoes | honey bruleed
carrots | broccolini | herb veloute 28

CACIO E PEPE

linguini | black pepper parmesan sauce | broccolini 22

with chicken or shrimp 27

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs,
or unpasteurized milk may increase your risk of foodborne illness*

No personal checks, please ~ 20% gratuity will be added to parties of five
or more ~ One check per table