

STARTERS

SALTY POTATO CHIPS | HOUSE-MADE ONION DIP
4

SOUP | COMPOSED DAILY
CUP 5
BOWL 7

HOUSE PÂTÉ | DAILY COMPOSITION
9

GREENS

FIELD GREEN SALAD | AGED BALSAMIC VINEGAR & EXTRA VIRGIN OLIVE OIL
8

BRUSSELS SPROUTS & FRISÉE SALAD | BACON, GOUDA, RED GRAPES, MUSTARD VINAIGRETTE
13

BEET SALAD | PICKLED BEETS, ORANGES, CANDIED WALNUTS, FIELD GREENS, PANKO-CRUSTED GOAT CHEESE, BALSAMIC GLAZE
14

BURRATA | SNAP PEAS, DAIKON RADISH, HAZELNUTS, CITRUS VINAIGRETTE
12

SUMMER BERRIES & TOMATOES | SPICY GREENS, PERLINI MOZZARELLA, TOASTED SUNFLOWER SEEDS, AGED BALSAMIC VINEGAR AND EXTRA VIRGIN OLIVE OIL
14

SMALL PLATES

DUCK MEATBALLS | WILD RICE & GOAT CHEESE PANCAKES, BACON, PICKLED MUSHROOMS, CIDER VINEGAR SAUCE
16

SPANISH OCTOPUS | FINGERLING POTATOES, GREEN BEANS, KALAMATA OLIVES, CHERRY TOMATOES, LEMON & EXTRA VIRGIN OLIVE OIL
17

CHICKEN WINGS | SIX ROASTER WINGS GLAZED IN GINGER, SOY & HONEY WITH BLEU CHEESE DRESSING
13

HARVEST FLATBREAD | PICKLED PEPPERS, SUMMER SQUASH, BROCCOLI, GOAT CHEESE
14

HOUSE-GROUND TURKEY SLIDERS | AVOCADO, SPROUTS, BIBB LETTUCE, PESTO HUMMUS, BRIOCHE ROLLS
14

CRISPY SPICED CALAMARI | FIELD GREENS, PICKLED CHILES, AVOCADO, GRILLED LIME
14

CRISPY QUAIL | ROASTED CORN, JALAPEÑO, RED ONIONS, LIME CREMA
15

LUMP CRAB CAKE | FRISÉE, HERBS, CANDIED LEMON, PICKLED ONIONS, MALT VINEGAR AIOLI
21

LARGE PLATES

PANKO CHICKEN CUTLET | ARUGULA, PICKLED RED ONION, GRAPE TOMATOES, RADICCHIO, LEMON VINAIGRETTE
21

DUCK BREAST | STEAMED BROCCOLINI, PICKLED PAPAYA, SPICED PISTACHIOS, GINGER-JASMINE RICE, SESAME SOY GLAZE
31

PASTA | LOCAL FREE RANGE CHICKEN, ASPARAGUS, WILD MUSHROOMS, ROASTED GARLIC PAN SAUCE, PARMESAN
29

SCALLOPS | SUMMER SQUASH, ENGLISH PEA RISOTTO
33

HALIBUT | CAULIFLOWER PURÉE, RED QUINOA, BABY SPINACH, BLACK CHERRY VINAIGRETTE
36

CIOPPINO | LITTLENECK CLAMS, GULF SHRIMP, SCALLOPS, MUSSELS, GEMELLI PASTA, LEMON-GARLIC WHITE WINE SAUCE, GRILLED BREAD
27

SALMON | LEEKS, WILD MUSHROOMS, FENNEL, BASIL EMULSION
27

ANGUS BEEF BURGER | BIBB LETTUCE, TOMATO, RED ONION, THICK CUT BACON, NEW YORK CHEDDAR, BRIOCHE ROLL
18

BLACK ANGUS MEATLOAF | YUKON GOLD MASHED POTATOES, ESPAGNOLE SAUCE
21

COLORADO ELK CHOPS | BACON BRAISED RED CABBAGE, BOURBON GLAZE
12 OZ 45

FILET MIGNON | MARBLE POTATOES, MARKET VEGETABLES
6 OZ 33

US PRIME NEW YORK STRIP STEAK | MARBLE POTATOES, MARKET VEGETABLES, DEMI-GLACE
16 OZ 55

RACK OF LAMB | ROASTED CARROTS, ASPARAGUS, PROVENÇAL CRUST, BLUEBERRY CHUTNEY
12 OZ 37

ON THE SIDE | FRENCH FRIES 5
SWEET POTATO FRIES 5
MARKET VEGETABLES 6
YUKON GOLD MASHED POTATOES 6
GARLICKY GREEN BEANS 6
ROASTED ASPARAGUS & CITRUS GREMOLATA 7

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS SO THAT WE MAY ACCOMMODATE YOU.

EATING RAW OR UNCOOKED MEATS, POULTRY, SHELLFISH AND SEAFOOD MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

executive chef JOHN FREEZEE sous chef WILLIAM HUGHES

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