

HOUSE MADE BREADS

Vesta Bread Plate

rotating house baked selections served with roasted garlic
black pepper truffle honey, compound butter 6

THE FULL MONTY

CHARCUTERIE & CHEESE MIXED PLATTER 35

*The entire spread of Vesta's own house-cured meats
and artisan cheeses with house-made mustard
horseradish crema, house made pickles
candied walnuts, black pepper truffle honey. Includes:*

House Cured Meat

salami, pepperoni piccolo, lonza, chicken gallantine,
salmon gravlax

Cheese

gorgonzola picante, humboldt fog, mt. tom, vlaskaas, la tur

A LA CARTE: 3 FOR 15 / 5 FOR 20

SMALL PLATES

Char Siu Pork Belly

yuzu aioli, orange, cilantro 3

Vesta Sauce Sampler

warmed naan bread with choice of five House Sauces 8

Growhaus Heirloom Baby Green Salad

Union Station Farmer's Market vegetables
live culture vinegar 10

Ahi Tuna Tonnato

sashimi grade tuna carpaccio, tuna aioli, castelvetrano olive
vinaigrette, charcoal sea salt, foccacia tuille 12

Elk Sausage Zucca

mustard seed pasta, rainbow swiss chard
pink peppercorn demi cream 14

Griddled Provoletta

grilled aged provolone
seasonal selections from Union Station Farmer's Market 12

House Cured Salmon Gravlax

chickpea panisse, crème fraîche, flying fish roe
mustard oil, egg 16

Smoked Pork Ribs

hoisin bbq glaze, cilantro and fresno chili salad
yuzu and sesame vinaigrette 14

Lemongrass Beef Meatballs

farro, ginger, scallions, yuzu aioli 9

SHELLFISH FREE

LARGE PLATES

Madras Grilled Venison

potato gratin, brussels sprouts, oyster mushrooms
cherry port reduction 36

Grilled Beef Tenderloin

creamed cauliflower, roasted mushroom demi glacé
oven roasted tomatoes, herb fines 36

Colorado Rack of Lamb

lavender & oregano spaetzle, chervil, mint
black mission fig gastrique, tzatziki 38

Smoked Spring Chicken

parsnip purée, celery root, spring carrots
smoked chicken jus 24

Pan Roasted Branzino

guanciale roasted red potatoes, celery salad
sorrel, breakfast radishes, herb mojo 30

Toasted Farrotto

farro risotto, asparagus, English peas, fava beans
pea tendrils, cashew cream 20

Curried Goat Tagine (serves two or more)

stewed Colorado goat, saffron biryani,
chickpea dosa, achar 50

HOUSE DIPPING SAUCES

indonesian chili sauce****	berry chutney
barrel-aged hot sauce****	avocado bacon jam
ghost chili bbq***	herb mojo
sambal aioli**	roasted corn
roasted tomatillo salsa**	black pepper aioli
jalapeño ponzu*	basil emulsion
horseradish wasabi crema*	tzatziki

sauces available à la carte

•These items may be served raw or undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Please alert your servers of any allergies or dietary restrictions; allergy specific menus available

Our menus are thoughtfully crafted from the availability of locally sourced, organic, and sustainable ingredients
Vesta consumes **100% clean and renewable wind energy**, and **composts** and **recycles**, diverting approximately **75%** of our waste.