



## starters

**GARLIC AND SESAME CHICKPEAS \$5** <sup>GF PB</sup>  
CRISPY CHICKPEAS

**FRIED BRUSSELS \$13** <sup>GF PB</sup>  
APPLE FRESNO HOT SAUCE, GARLIC- LIME EMULSION,  
PICKLED VEGETABLES

**RICOTTA AND BEETS \$16** <sup>GF V</sup>  
HOUSE MADE RICOTTA, ROASTED BEETS, CARROTS,  
MINT,PRESERVED LEMON & PISTACHIO VINAIGRETTE

**SMOKED TROUT DIP \$11** <sup>GF</sup>  
OLD BAY HOUSE CHIPS

**FLATBREAD \$15** <sup>PB</sup>  
ARTICHOKE-CASHEW SPREAD, PICKLED VEGETABLE  
SLAW, ROASTED CAULIFLOWER, CHILI

**SPANISH OCTOPUS \$19** <sup>GF</sup>  
BLACKENED OCTOPUS, ANTIPASTO, BLACK SESAME  
BRITTLE

## salads

**SIMPLY GREEN \$8** <sup>GF PB</sup>  
LOCAL GREENS, CUCUMBER, PEPITAS, WHITE  
BALSAMIC VINAIGRETTE

**TROUT SALAD \$17** <sup>GF</sup>  
SEARED TROUT, LOCAL GREENS, RED BELL PEPPER,  
ZUCCHINI, TOASTED CHIA SEEDS, SAVORY  
GRANOLA, TURMERIC-ALMOND VINAIGRETTE

**GEM \$13** <sup>GF V</sup>  
GEM LETTUCE, SQUASH, WALNUTS, RED  
ONION, PECORINO CHEESE, ROASTED GARLIC-LEMON  
DRESSING

**BUTTERNUT AND BLACK KALE \$15** <sup>GF PB</sup>  
LOCAL BUTTERNUT, BLACK KALE, RADICCHIO, CRISPY  
SHALLOT, POMEGRANATE, APPLE, POMEGRANATE  
VINAIGRETTE

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

gf = gluten free, not necessarily celiac-friendly, please ask

V = vegetarian PB= plant based

**Adam Ross Chef/Owner**

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## Dinner

## entrees

**RAVIOLI \$28** <sup>PB</sup>  
SPINACH-WHITE BEAN RAVIOLIS, SIBERIAN KALE PISTOU,  
ROASTED DELICATA SQUASH, ASPARAGUS, BUTTERNUT PUREE

**\*DOUBLE WIDE PORK CHOP \$37** <sup>GF</sup>  
NIMAN RANCH CHOP, CRUSHED FINGERLING POTATO, HARICOT  
VERT, APRICOT-PLUM CHUTNEY, CHEVRE MOUSSE

**TROUT \$35** <sup>GF</sup>  
SEARED TROUT, BLACK RICE-QUINOA-DELICATA SQUASH PILAF,  
ASPARAGUS, TARRAGON VINAIGRETTE, PEPPADEW PEPPER  
COULIS

**\*BISON \$43**  
COLORADO BISON BAVETTE, SPINACH & CHEDDAR COUS  
COUS, ROASTED TOMATO, BACON JAM

**\*SCALLOPS \$38** <sup>GF</sup>  
U-10 SCALLOPS, ORANGETTI SQUASH, BROCCOLINI  
AMANDINE, CELERIAC PUREE, HERBED ZABAIONE

**SHIITAKE FRITTERS \$23** <sup>GF PB</sup>  
LOCAL SHIITAKE PAKORA, SPICED FRENCH LENTILS,  
ROASTED CAULIFLOWER, CILANTRO-GARLIC EMULSION,  
CURRY POPCORN

**CHICKEN \$33** <sup>GF</sup>  
JOYCE FARMS HALF-CHICKEN, CARROT RISOTTO CAKE,  
SWISS CHARD, CHERRY-PEAR SALSA, CABERNET REDUCTION

**\*BURGER \$18**  
GRASS FED PATTY, CHEDDAR, BURNT ONION AIOLI,  
BACON, PEA SHOOTS, POTATO BUN, FRIES OR SALAD

**BLACK BEAN LENTIL BURGER \$17** <sup>PB</sup>  
GARLIC PICKLES, FRESNO BBQ SAUCE, TOMATO, GREENS,  
POTATO BUN, FRIES OR SALAD

**SHORTY MELT (OPEN-FACE) \$18**  
BRAISED SHORT RIB, RYE BREAD, GRUYÈRE CHEESE,  
GARLIC PICKLES, 1000 ISLAND DRESSING, APPLE-BACON  
SAUERKRAUT, FRIED EGG, FRIES OR SALAD

## sides

**3 CHEESE MAC \$8** <sup>V</sup>  
BEEHIVE CHEDDAR, FONTINA, GRUYERE, BREADCRUMBS

**FRENCH FRIES \$5** <sup>PB GF</sup>

LEMON SALT

**YOUNG CARROTS \$6** <sup>GF</sup>

LEMON-HERB VINAIGRETTE

**ASPARAGUS \$6** <sup>PB GF</sup>

Real food, the kind that comes directly from plants and animals, is naturally fresh, nourishing, wholesome, and pleasant. At Twisted Fern, we honor the roots of our ingredients and infuse a twist of creativity in a New American atmosphere. We do this out of respect for you and respect for the process. We believe serving minimally processed real food should be the norm, not a catchy pitch.