



Dinner

starters

GARLIC AND SESAME CHICKPEAS \$5 ^{GF PB}
CRISPY CHICKPEAS

OLIVES \$8 ^{GF PB}
LEMON & HERB MARINATED OLIVES, PICKLED GRAPES

BLUE CORN CREPE \$17 ^{PB}
MUSHROOM SWEET POTATO FILLING, SALSA ROJA,
PUMPKIN SEED RELISH

BRUSSELS SPROUTS \$14 ^{GF PB}
PEANUT CHILI CRISP, CASHEW CREAM, KIMCHI,
ROASTED PEANUTS

ROASTED BEETS & SQUASH \$16 ^{GF V}
ROASTED BABY BEETS, RAS EL HANOUT SQUASH,
POACHED PEAR VINAIGRETE, CRUSHED PISTACHIO,
WHIPPED FETA

SMOKED TROUT DIP \$14 ^{GF}
OLD BAY HOUSE CHIPS

SPANISH OCTOPUS \$23 ^{GF}
SEARED OCTOPUS, POTATO BRAVA, CALABRIAN CHILI
AIOLI, BASIL VINAIGRETTE

salads

SIMPLY GREEN \$8 ^{GF PB}
LOCAL GREENS, CUCUMBER, PEPITAS, WHITE
BALSAMIC VINAIGRETTE

TROUT SALAD \$19 ^{GF}
SEARED TROUT, CASTEL FRANCO RADICCHIO, ENDIVE
AND NAPA CABBAGE MIX, ROASTED BUTTERNUT
SQUASH, CARAMELIZED PEARS, DRIED CRANBERRIES,
SAVORY ALMOND GRANOLA, TURMERIC-ALMOND
VINAIGRETTE

WEDGE \$13 ^{GF PB}
GEM LETTUCE, WALNUTS, CANDIED ONION,
MARINATED CARROTS, CREAMY DILL VINAIGRETTE

BLACK KALE CAESAR \$15
BLACK KALE, SPANISH ANCHOVY, PARMESAN,
ROASTED SHALLOT CROUTON, CONFIT LEMON,
CAESAR DRESSING

sides

LOBSTER MAC N' CHEESE \$26 | **FRENCH FRIES \$5** ^{GF PB} | **ASPARAGUS \$7** ^{GF} | **3 CHEESE MAC N CHEESE \$10**

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

*A 20% gratuity may be added to parties of 8 or more

GF = gluten free, not necessarily celiac-friendly, please ask V = vegetarian PB= plant based

CDC Jared Krom

Adam Ross Chef/Owner

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entrees

CAULIFLOWER GENOVESE \$30 ^{PB}
HOUSE MADE BUCATINI PASTA, BASIL AND PINE NUT PISTOU,
HARICOT VERT, SPRING POTATOES, BREAD CRUMBS, OLIVE OIL

***DOUBLE WIDE PORK CHOP \$44** ^{GF}
NIMAN RANCH CHOP, WARM BACON POTATO SALAD, BRAISED RED
CABBAGE, CHÈVRE MOUSSE

TROUT \$37 ^{GF}
PAN SEARED FILET, BLACK RICE-QUINOA-SQUASH PILAF, ASPARAGUS,
TARRAGON VINAIGRETTE, PEPPADEW COULIS

***UTAH ELK \$57** ^{GF}
PAN SEARED SHORT LOIN, SUMAC ROASTED CARROTS, PARSNIP
PUREE, BROCCOLINI, WALNUT GREMOLATA

***SCALLOPS \$44**
U-10 SCALLOPS, PUMPKIN SPAETZLE, PANCETTA BRUSSELS,
SHALLOT VINAIGRETTE

ROOT VEGETABLE CASSOULET \$27 ^{PB}
FLAGEOLET BEANS, ROASTED ROOT VEGETABLES, HERB BROTH,
CRISPY LEEK, OLIVE PANGRATTATO

DUCK \$44 ^{GF}
PAN SEARED BREAST, SWEET POTATO PAVE, BUTTERNUT BISQUE,
CREME FRAICHE, CRISPY CANDIED JALAPENO, SPICED PEPITAS

PORK RAGU \$33
HOUSE RIGATONI, GROUND PORK, TOMATO SUGO, SPICY RICOTTA,
GRANA PADANO

***BURGER \$20**
GRASS FED PATTY, CHEDDAR, BURNT ONION AIOLI, BACON,
PEA SHOOTS, POTATO BUN, FRIES OR SALAD

NASHVILLE HOT MAITAKE SANDWICH \$19 ^{PB}
LOCAL MAITAKE MUSHROOM, CILANTRO AGAVE VINAIGRETTE, B&B
PICKLES, PICKLED RED ONION, LETTUCE, FRIES OR SALAD

SHORTY MELT (OPEN-FACE) \$19
BRAISED SHORT RIB, RYE BREAD, GRUYÈRE, B&B PICKLES, 1000
ISLAND DRESSING, APPLE SAUERKRAUT, FRIED EGG, FRIES OR
SALAD

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.