



TO GO LUNCH MENU

11:00AM - 3:00PM Daily

970 710 7120 | meatandcheeseaspen.com

Order and pay online with Tock

soups

cup.....7 | bowl.....9

thai coconut soup, chicken, mushrooms, herb trio
soup of the day

salads

green salad, organic mixed lettuces, crispy shallots, yuzu vinaigrette 9

winter greens, arugula, frisée, radicchio, matchstick turnips, watermelon radish, pear, pomegranate seeds, candied walnuts, shaved parmesan, sherry mustard vinaigrette 16

vietnamese chicken noodle salad, glass noodles, shredded chicken, herb trio, cucumber, pickled veg, crispy shallots, leaf lettuce, chiffonade egg, peanuts, *nước chấm* dressing 19

add a protein to any salad:

crispy fried farm egg 3
shredded chicken, pork belly, or fried chicken tidbits..... 9
house-smoked salmon or tuna tataki 11
duck confit 12

sandwiches & ...

sandwiches served on house made toasted ciabatta rolls

bánh mì, crispy pork shoulder, pâté, pickled veggies, kimchi, cilantro, jalapeños, viet-chili aioli 17

house smoked **pastrami**, sauerkraut, fresno relish, melted gruyere, house russian dressing 16

italian grinder, mortadella, sopressata, rosemary ham, provolone, dijon aioli, shredded lettuce, giardiniera 17

mushroom french dip, marinated thinly sliced portobello mushrooms, caramelized onions, gruyere, horseradish cream, arugula, mushroom au jus 16
add sliced tenderloin.....11

korean fried chicken, crispy buttermilk brined chicken thigh, kimchi ranch sauce, korean pickles..... 17

taco of the day, three tacos with condiments ('til we run out) 16

pete's ramen, ramen, shredded chicken, herb trio, cucumber, pickled veg, crispy shallots, chiffonade egg, peanuts..... 20

Meat & Cheese Restaurant and Farm Shop opened its doors in October 2014. The restaurant is the creative effort of founder Wendy Mitchell and an amazing team of young chefs, bakers, picklers, brewers, butchers, and charcutiers. We hope to offer an approachable seasonal menu and friendly casual service. Our Farm Shop's selection of curated specialty food and housewares fills a niche in our small town. We offer Aspen's finest selection of specialty cheeses from America and the world; butchered meats from Colorado; charcuterie and fresh seafood. Our culinary team in the Farm Shop is happy to help you select the perfect ingredients to cook a fabulous meal at home, or help you choose from our prepared items if you are less adventurous in the kitchen. Meat & Cheese Restaurant is a celebration of food as prepared in home kitchens everywhere, a style we refer to as World Farmhouse. Using locally sourced and sustainably raised ingredients whenever possible as our starting point, we engage the culinary traditions of Asia, Europe and the Americas to create a menu meant for sharing that is eclectic yet recognizable for its traditional techniques. Our chefs follow the rhythm of seasons just as farm families around the world do, and like those families, they create just about everything from scratch. No part of world cuisine is off limits at Meat & Cheese. Available ingredients and their quality dictate our menu's direction from season to season.

boards

biscuit board

flaky buttermilk biscuits, shaved ham, house-made seasonal mustard
14

fried chicken bites board

indian spiced fried chicken bites, cilantro chutney, korma sauce, raita
19

rotisserie chicken board

house rub, roasted potatoes, lightly dressed seasonal greens
half 27 | whole 54

substitute roasted & fried **sweet potato** tidbits for potatoes
half 3 | whole 6

And now a few words from the legal team: consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

meat & cheese board

our selection of three cured meats and three cheeses served with the perfect accoutrements
23 for two | 44 for four

steak board

butcher's cut with seasonal butter, roasted potatoes, lightly dressed seasonal greens
36

desserts

olive oil cake, lemon drizzle 10

dark chocolate torte, espresso mascarpone 10

cookie board, two cookies, vanilla milk, flavor changes daily 10

kids' menu

served with crudité and marshmallow treat

chicken & waffles 10

cheese **quesadilla** 10

sun noodle **ramen** 10

not all ingredients are listed on the menu

Please let us know of any allergies, aversions or dietary restrictions so that we can tailor the menu to your preferences.

Chef Bryan Garneau

Sous Chefs: Nat Putnam and Alex Medina

drinks

mexican coke or diet coke 3

san pelli-grino sodas 5
blood orange, lemon

san pelli-grino essenza 5
original, lemon & lemon zest, dark cherry & pomegranate

rocky mountain soda
company **root beer** 4

rowdy mermaid kombucha 6
flower grow, rowdy belly or savory peach

flow cucumber and mint water .. 3

teako tea 4
garden mint, yerba mate

rock canyon coffee company
vietnamese cold brew 5

cold brew w/oat milk or house-made almond milk 6

vegan mocha, cold brew, chocolate Oatly® 7



TO GO DINNER MENU

4:30PM - 9:00PM Daily

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salads

- green salad**, organic mixed lettuces, crispy shallots, yuzu vinaigrette 9
- winter greens**, arugula, frisée, radicchio, matchstick turnips, watermelon radish, pear, pomegranate seeds, candied walnuts, shaved parmesan, sherry mustard vinaigrette..... 16
- vietnamese chicken noodle salad**, glass noodles, shredded chicken, herb trio, cucumber, pickled veg, crispy shallots, leaf lettuce, chiffonade egg, peanuts, nước chấm dressing 19
- add a protein to any salad:**
- crispy fried farm egg 3
- shredded chicken, pork belly, or fried chicken tidbits 9
- house-smoked salmon or tuna tataki 11
- duck confit 12

veggies

- winter **squash gnocchi**, apple squash puree, squash conserva, brown butter, chili crunch, lemon, fried sage, manchego, apple cider gastrique..... 16
- tempura **fried eggplant**, sautéed chard, tomatoes, almonds and chickpeas, harissa cashew butter, preserved lemon 16
- 3-hour **sweet potato**, kale crème fraiche, apple cider gastrique, crispy speck chips, toasted pepitas, herb salad 16

plates

- rice dumplings** 🔥 korean chili sauce, shredded pork, jammy egg, bok choy 19
- poached **halibut**, kamut, bok choy, yuzu ponzu and tamari broth, cilantro chutney, fried fennel and microgreens... 32
- mushroom risotto**, red wine mushroom demi, collard greens, sherry glazed mushrooms, parmesan, crispy shallots..... 19
- pete's ramen**, ramen, shredded chicken, herb trio, cucumber, pickled veg, crispy shallots, chiffonade egg, peanuts..... 20

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14
- fried chicken bites board**
indian spiced fried chicken bites, cilantro chutney, korma sauce, raita
19
- bossam | korean pork board**
butter lettuce, house-made kimchi, quick pickled cucumbers, korean sauces, rice
42 for two
substitute roasted & fried **sweet potato** tidbits for potatoes
half 3 | whole 6
- meat & cheese board**
our selection of three cured meats and three cheeses served with the perfect accoutrements
23 for two | 44 for four
- steak board**
butcher's cut with seasonal butter, roasted potatoes, lightly dressed seasonal greens
36
- rotisserie chicken board**
house rub, roasted potatoes, lightly dressed seasonal greens
half 27 | whole 54

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desserts

- olive oil cake**, lemon drizzle 10
- dark chocolate torte**, espresso mascarpone 10
- cookie board** two cookies, vanilla milk, flavor changes daily 10

kids' menu

- served with crudité and marshmallow treat
- chicken & waffles** 10
- cheese **quesadilla** 10
- sun noodle **ramen** 10

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blood orange, lemon
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- rocky mountain soda
- company **root beer** 4
- rowdy mermaid kombucha** 6
flower grow, rowdy belly or savory peach
- flow cucumber and mint water** ... 3
- teako tea** 4
garden mint, yerba mate
- rock canyon coffee company**
vietnamese cold brew 5
cold brew w/oat milk or house-made almond milk 6
vegan mocha, cold brew, chocolate Oatly® 7

cocktails

jalapeño margarita

jalapeño & pineapple infused tequila
4oz....7 | 8oz....14 | 16oz....28

drunken inspiration

diplomatico rum, ginger birch syrup,
lemon, sage bitters
served hot | 16oz....28 (serves 2+)

veneto manhattan

locke & co. rye, select aperitif, punt e mes,
black lemon bitters
4oz....14 | 8oz....28 | 16oz....56

winter mule

vodka, rosemary simple, leopold cranberry
liquor, cranberry bitter, ginger beer
4oz....7 | 8oz....14 | 16oz....28

beer

CANS & BOTTLES

Little King Cream Ale Schoenling Brewing, OH (5.5% abv).....	3
Hazelnut Brown Nectar Rogue Brewing, OR (6.2% abv).....	7
Hefe Weissbier Weihenstephaner, GR (5.7% abv)	6
Left Hand Milk Stout Left Hand Brewing, CO (6% abv)	6
Rotating Local IPA Idylwilde Brewing, CO.....	8
All Mountain Amber Soulcraft Brewing, CO (6% abv).....	8
Golden Monkey Belgian Tripel Victory Brewing Company, PA (9.5% abv).....	7
Tempter IPA Telluride Brewing Company, CO (6.4% abv).....	8
Saison Dupont Brasserie Dupont, BEL (6.5% abv).....	8
Freaky Fish Double IPA Telluride Brewing Company, CO (8.5% abv).....	8
Aspen Hard Seltzer Roaring Fork Brewing Company, CO (5% abv).....	6
Elevation Pilsner Elevation Beer Company, CO (5% abv)	5

sake

lucky dog sake | sake juice box
with its own straw15

wine

SPARKLING

Zonin Prosecco Gambellara, IT.....	32
Möet & Chandon Imperial 187 ml (split) Champagne, FR.....	32
Simonnet-Febvre Cremant de Bourgogne Brut Rosé Burgundy, FR.....	52
Pere Mata Cava Cupada Brut Catalunya, SP.....	44
2015 Argyle Brut Willamette Valley, OR.....	100

HALF BOTTLES


2017 Domaine du Grand Montmirail Gigondas Rhone, FR.....	57
2019 Daulny Sancerre Sancerre, FR.....	66

PET NATS

Spuma! Vino Frizzante Reggio Emilia, IT.....	54
Sauvage Spectrum Pet-Nat Palisade, CO.....	64
2019 Birichino Petulant Naturel Malvasia Bianca Santa Cruz, CA.....	80
Scar of the Sea Chardonnay NV Methode Ancestrale San Luis Obispo, CA.....	90
Broc Cellars Petillant Wine Chenin Blanc Paso Robles, CA.....	100

ROSÉ

2018 Domaine de Fontaine Gris de Gris Rosé Corbieres, FR.....	48
2019 Thibaud Boudignon Rosé de Loire Loire Valley, FR.....	68
Hiyu Tzum Solais Spring Ephemeral Columbia Valley, OR.....	95

 **natural wines** are made by
winemakers who practice the organic
and biodynamic process of viticulture.
From the vine to the bottle, these wines
are made without chemicals, additives or
overly technological procedures. The result
is wine made the way it was thousands
of years ago, with unusual nuance and
variation from vintage to vintage.

WHITE

2019 Öko Pinot Grigio Veneto, IT.....	32
2017 Chateau Moncontour Vouvray Sec Vouvray, FR.....	42
2017 John Anthony FARM Chardonnay Napa Valley, CA.....	52
2018 Laporte Le Bouquet Sauvignon Blanc Loire Valley, FR.....	52
2018 Dreissegacker Organic Riesling Trocken Rheinhessen, DE.....	56
2018 Martin Woods Havlin Vineyard Gruner Veltliner Willamette Valley, OR.....	60
2015 Ovum Off The Grid Riesling Rogue Valley, OR.....	60
2017 Lagar de Pintos Albariño Rias Baixas, ESP.....	74
2016 Domaine Long-Depaquit Chablis Burgundy, FR.....	76
2016 Guy Saget Marie de Beauregard Chenin Blanc Vouvray, FR.....	76
2019 Gonzalez Bastias Naranjo Orange Wine Gonzalez Bastias, CL.....	80
2019 Jolie Laide, Pinot Gris Russian River, CA.....	80
2019 Lady of the Sunshine Chevey Oliver's Vineyard Central Coast, CA.....	80
2017 Analemma Oak Ridge Chardonnay Columbia Gorge, WA.....	82
2018 Pascal Jolivet Sauvignon Blanc Sancerre, FR.....	96
2018 Walter Scott la Combe Verte Chardonnay Willamette Valley, OR.....	104
2018 Domaine Morey Coffinet Bourgogne Blanc Burgundy, FR.....	116
Hiyu Atavus IV Gewurtzraminer Columbia Gorge, OR.....	155
2012 Chateau Carbonnieux White Blend Bordeaux, FR.....	158
2017 Louis Jadot Meursault Burgundy, FR.....	186
Hiyu Atavus II Gewurtzraminer Columbia Gorge, OR.....	200
2018 Kistler les Noisetiers Chardonnay Sonoma Mountain, CA.....	204

RED

2018 Kermit Lynch Vin de Pays de Vaucluse Languedoc-Roussillon, FR.....	40
2018 Domaine Paul Autard Cotes du Rhone Rhone FR.....	44
2018 Domaine du Pas Saint Martin La Pierre Frite Cabernet Franc Loire Valley, FR.....	48
2017 Paul Dolan Cabernet Sauvignon Mendocino, CA.....	56
2018 Lo-Fi Malbec Santa Barbara County, CA.....	60
2017 Rivetto Langhe Nebbiolo Piedmont, IT.....	60
2018 Pray Tell Gamay Willamette, OR.....	62
2017 Jean Foillard Beaujolais-Villages Burgundy, FR.....	64
2019 Martha Stoumen Post Flirtation Red Blend Sonoma, CA.....	70
2017 Andrew Major Pinot Noir Santa Barbara, CA.....	76
2006 Chateau Haut-Simard Saint Emilion Bordeaux, FR.....	80
2017 Justin Cabernet Sauvignon Paso Robles, CA.....	80
2017 Turley Zinfandel Napa Valley, CA.....	84
2018 Soléna Cellars Pinot Noir Grand Cuvée Willamette Valley, OR.....	88
2016 Muga Rioja Reserva Rioja, SP.....	92
2019 Hiyu Fionn Spring Ephemeral Columbia Gorge, OR.....	95
2018 Hiyu Tzum Féis Red Blend Columbia Gorge, OR.....	100
2017 Costa Toscana Ampeleia Cabernet Franc Tuscany, IT.....	112
2017 Moulin de la Gardette Gigondas Rhone, FR.....	112
2016 Produttori Del Barbaresco Nebbiolo Barbaresco, IT.....	116
2014 Giribaldi GM Alma Barolo Piedmont, IT.....	120
2017 Hiyu Smockshop Band Grenache Columbia Gorge, OR.....	120
2017 Jolie Laide Syrah Halcon Vineyard Mendocino, CA.....	120
2011 Chateau Musar Lebanon Rouge Beka Valley, LEB.....	142
2018 Hiyu Tzum Aos Si Columbia Valley, OR.....	155
2016 Domaine du Galet Chateaneuf-du-Pape Rhone, FR.....	156
2016 Scar of the Sea Bien Nacido Block Q Pinot Noir Santa Barbara, CA.....	160
2017 Raen Sonoma Coast Pinot Noir Sonoma, CA.....	180
2017 Dalla Valley Collina Cabernet Sauvignon Napa Valley, CA.....	215
2018 Domaine Heitz-Lochardet 1er Cru Clos des Poutures Burgundy, FR.....	280
2015 Conterno Fantino, Mosconi Vigna Ped Monforte D'Alba, Barolo.....	304