TO GO LUNCH MENU
11:00AM - 3:00PM Daily
970 710 7120 | meatandcheesasasp.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 ..... 9
vietnamese chicken noodle salad, glass noodles, shredded chicken, herb trio, cucumber, pickled veg, crispy shallots, leaf lettuce, chiffonade egg, peanuts, números chám 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, páté, pickled veggies, kimchi, cilantro, jalapeños, viet-chili aioli ................................................... 17
house smoked pastrami, sauerkraut, fresno relish, melted gruyere, house russian dressing ..................................................... 17
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
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

drinks
mexican coke or diet coke ............. 3
san pelligrino sodas ............. 5
blood orange, lemon
san pelligrino essenza ............. 6
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
teko 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

meat & cheese board
our selection of three cured meats and three cheeses served with the perfect accoutrements
half 23 for two | 44 for four
steak board
butcher’s cut with seasonal butter, roasted potatoes, lightly dressed seasonal greens
half 36 | whole 6
rotisserie chicken board
house rub, roasted potatoes, lightly dressed seasonal greens
half 27 | whole 44

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
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, nuoc châm 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 .................. 12
duck confit.............................................................................. 12

veggies
winter squash gnocchi, apple squash puree, squash conserva, brown butter, chilli 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 fraîche, 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... 52
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

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
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

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.

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

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vegan mocha, cold brew, chocolate Oatly® ............... 7
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.