

DINNER 5 TO 9

Starters + Share Plates



tuna nachos wonton chips, chiffonade wakame, tuna tataki, wasabi crème fraîche, yuzu ponzu, serrano | 25

prosciutto & parmesan board colorado honeycomb, marcona almonds, grilled sourdough | 34

fondue & raclette mash up smashed potatoes, roasted garlic, bresaola, apples, cornichons, crispy leeks & kale chips, rosemary, gruyère & comté fondue sauce | 28

meat & cheese board three cheeses, three cured meats, accoutrements for two | 32 for four | 64

caviar board egg, chives, crème fraîche, shallot, blini 30 grams | 120 120 grams | 450

Salads + Small Plates

curried kale salad dinosaur kale, cabbage, carrots, apples, dried cranberries, toasted cashews, crispy garbanzos, curry tahini dressing | 24

spinach salad radicchio, fennel & fennel fronds, roasted beets, brûléed grapefruit, mint, basil, toasted walnuts, smokin' goat cheese, black garlic walnut vinaigrette | 23

chickpea stew rancho gordo heirloom garbanzos, house made harissa, swiss chard, preserved lemon yogurt | 19
add crispy farm egg | 4 add pork belly | 10

roasted root vegetables brussels & winter vegetables, vegan cashew dijon sauce, maple fig agrodolce | 20

mapo eggplant chili oil roasted eggplant, tofu crumble, mapo sauce | 20

leeks & fennel seared & braised leeks & fennel, anchovy caper salsa verde, parmesan, lemon zest, fried capers, fennel fronds | 20

Chicken, Steaks + Mains

roisserie chicken board roasted potatoes*, lightly dressed seasonal greens half | 35 whole | 70

*substitute roasted sweet potato tidbits for potatoes half | 6 whole | 10

steak board butcher's cut with seasonal butter, roasted potatoes*, lightly dressed seasonal greens | 65

*substitute roasted sweet potato tidbits for potatoes | 6

bossam korean pork board butter lettuce, kimchi, pickled cucumber, ssam sauce, ginger scallion sauce, white rice | 57 serves two

kimchi stew house fermented kimchi, pork belly, shiitake mushrooms, tofu | 24

add crispy fried farm egg | 4 add steamed jasmine rice | 5

halibut tomato n'duja jam, rendered chorizo, rancho gordo alubia blanca beans, sauteed kale & onions, thyme, lemon, EVOO | 52

colorado bibimbap delicata squash, sauteed kale, marinated tofu, mushrooms, pickled cucumbers, white rice, korean hot sauce | 28 add crispy egg | 4 add pork belly | 10

braised bison shortribs celeriac & potato mash, red wine demi glace, celery leaf & parsley salad | 48

scotch egg slow roasted onion, sauteed kale, onion porcini broth, black truffle oil, fresh horseradish | 32

side of roasted potatoes | 11 roasted sweet potatoes | 14

Kids' Meals | 14

sun noodle ramen | **quesadilla** | **chicken & waffles**

Desserts

dark chocolate **pudding** with whipped cream | 16

black sesame **mochi cake**, sesame caramel glaze,

red bean ice cream | 16

pumpkin cheesecake brulee | 16

earl gray chocolate **pound cake**, bruleed grapefruit, tea-infused

mascarpone cream | 16

Not all ingredients are listed on the menu

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

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.

Chef Bryan Garneau | Sous Chef Alex Medina | Baker & Pastry Chef Kendra Lizotte

*20% gratuity will be added to parties of 8 or more and to-go orders

*servers, back-servers, counter staff and bartenders participate in tip sharing