

LUNCH 11 TO 2:30



Starters + Share Plates

- everything pretzel bites** country ham, beer cheese dip | 20
fried chicken bites honey mustard bbq, kimchi ranch | 21
tuna ceviche strawberries, radish, jalapeño, cilantro, house made tortilla chips | 26
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

Soups + Salads

- soup of the day** changes daily cup | 9 bowl | 12 add bread | 3
thai coconut soup chicken, mushrooms, coconut milk cup | 9 bowl | 12 add bread | 3
albacore tuna salad local greens, hardboiled egg, cucumber, celery, sunflower seeds, dill, tarragon, parsley, torn-bread croutons, red wine caper vinaigrette | 24
sesame ranch salad butter lettuce, nori strips, avocado, snap peas, mint, togarashi, sesame ranch dressing | 21
vietnamese chicken noodle salad glass noodles, chicken, herb trio, cucumber, pickled veggies, crispy shallots, leaf lettuce, chiffonade egg, peanuts, nước chấm dressing | 26
add a protein to any salad
crispy fried egg | 4 tofu | 8 chicken or pork belly | 10 smoked salmon or tuna | 14 duck | 14

Chicken, Steak, Sandwiches + Tacos

- 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
banh mi sandwich crispy pork shoulder, pâté, pickled veggies, kimchi, cilantro, jalapeños, viet-chili aioli | 26
pastrami sandwich sauerkraut, candied jalapeño, melted gruyère, house ukrainian dressing | 26
italian grinder sandwich mortadella with pistachios, sopressata, rosemary ham, provolone, shredded lettuce, sliced dill pickle, giardiniera, dijon aioli | 26
pan fried halloumi sandwich roasted vegetables, chile dill yogurt, cucumber, tomato basil jam | 26
fried chicken sandwich kale slaw, housemade pickles, kimchi ranch | 26
tacos steak, mahi mahi, or taco of the day on white corn tortillas with condiments | 20
quesabirria tacos corn tortillas, queso chihuahua, cilantro, onion, brisket, consommé, guacamole | 24
side of roasted potatoes | 11
roasted sweet potatoes | 14

Desserts

- chocolate pudding** lavender whipped cream | 16
passion fruit cheesecake caramel, chipped coconut, dried rose petals | 16
colorado honey polenta cake lemon glaze, candied bee pollen pistachios | 16
fresh fruit tart | 16

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.

not all ingredients are listed on the menu

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

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

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.

We welcome you to Meat & Cheese and hope you feel at home.