



WINTER 25-26

Soups & Salads

ADD PROTEIN TO ANY DISH
CHICKEN \$12, STEAK* \$13, OR SALMON* \$15

WARM FARRO SALAD \$18

ROASTED ROOT VEGETABLES, KALE,
CHÈVRE, CIDER VINAIGRETTE
1

SHAVED BRUSSEL SPROUT SALAD \$17

PARMESAN, DRIED CRANBERRIES,
WARM BACON VINAIGRETTE
1

WINTER KALE SALAD \$18

TUSCAN KALE, SHAVED FENNEL, ROASTED
DELICATA SQUASH, CANDIED PECANS,
PALISADE APPLES, AND HAYSTACK
MOUNTAIN CHÈVRE,
MAPLE-CIDER VINAIGRETTE
1, 5

POTATO LEEK SOUP \$13

YUKON GOLD POTATOES, CARAMELIZED LEEKS,
ROASTED GARLIC, THYME, CREME FRAICHE,
CHIVE OIL
1, 7

SHAREABLES

DUCK CONFIT CROQUETTE \$20

DUCK CONFIT, FOIE GRAS, RED WINE
POACHED PEARS, CELERY ROOT PUREE,
POMEGRANATE SEEDS, WILTED CHARD,
SHERRY ANISE DEMI GLACE
1, 7

BISON TARTARE* \$23

ROCKY MTN BISON, CURED EGG YOLK,
MUSTARD AIOLI,
GRILLED SOURDOUGH
1, 2, 7

ELK SAUSAGE FLATBREAD \$19

COLORADO ELK, WILD MUSHROOM BLEND,
FONTINA CHEESE, ARUGULA
CARAMELIZED ONIONS
1, 7

COLORADO CHEESE FONDUE \$19

MOUCO COLOROUGE, HAYSTACK CHEVRE,
CROSTINI, CRUDITÉ
1, 7

MAINS

LEMON RICOTTA CAVATELLI \$39

HANDMADE CAVATELLI PASTA, MUSHROOM
RAGOUT, PARMESAN, TRUFFLE CREAM
1, 7

COLORADO TROUT* \$36

GRILLED ASPARAGUS, CARAMELIZED
FINGERLING POTATOES, LEMON CONFIT,
LEMON BUTTER SAUCE
1

PUMPKIN GNOCCHI \$38

HOUSE MADE GNOCCHI, BROWN BUTTER,
CRISPY SAGE, SHAVED PARMESAN
1, 7

BISON SHORT RIB \$47

RED WINE BRAISED BISON
TRUFFLE MASHED POTATOES
BRAISED WINTER GREENS
1

STEAK & FRITES* \$40

12OZ ANGUS NY STRIP, FRENCH FRIES,
ROASTED BROCCOLINI,
PEPPERCORN CREAM SAUCE
1

PORK TENDERLOIN* \$45

APPLE CIDER GLAZED PORK
SWEET POTATO PURÉE
ROASTED BRUSSELS SPROUTS
APPLE-CIDER DEMI GLACE
1

1-MILK 2-EGGS 3-FISH 4-SHELLFISH 5-TREE NUTS 6-PEANUTS 7-WHEAT 8-SOY 9-SESAME
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS. THIS ITEM IS COOKED TO ORDER ACCORDING TO CUSTOMER PREFERENCE.
*ALL FOOD PREPARED IN A COMMON KITCHEN WITH RISK OF GLUTEN, NUT AND DAIRY EXPOSURE.