

Gruyere Fondue 18/26

For Your Dipping Pleasure

Chorizo Sausage	5
Saucisson	5
Pickled Vegetables	2
Roasted Mushrooms	3
Shot o' Kirsh	6

Libations 12

Silver Queen Side Car

*Brandy, Tuaca, Frangelico,
Fresh Lemon*

Hyrup's Elixer

*Stranahan's Colorado Whiskey,
Vermont Maple Syrup, Cider Rim*

Ajax Spritz

Aperol, White Wine, Soda

Fashionable Fernet

*Fernet Branca, Luxardo,
Fresh Squeezed Orange and Lime*

Triple Black

*Van Gogh Espresso Vodka, Kahlua,
Black Sambuca, Espresso*

Flaming Lips of Bell

*Herradura Tequila, Grand Marnier,
Fresh Lime and Jalapeño*

DINNER

Snacks

HAND CUT FRIES <i>w/ farm egg béarnaise</i>	11
<i>Truffle with Parmigiano Reggiano</i>	16
DUCK FAT FRIED POTATOES <i>Herb aioli</i>	6
HOUSE RICOTTA <i>Macerated dried fruits, fines herbs, grilled crostini</i>	9
YELLOWFIN TUNA TARTAR "a la NICOISE" <i>Olive, caper, fennel confit, homemade chips</i>	15
BEEF BONE MARROW <i>Citrus, parsley, grilled crostini</i>	12
CHICKEN LIVER PÂTÉ <i>House preserves, crostini</i>	12

Soups, Salads and Such

ONION SOUP GRATINÉE <i>As it should be</i>	11
TOMATO SOUP <i>Gruyère crouton</i>	9
SNAKE RIVER FARMS PORK BELLY <i>Soft polenta, farm egg, frisée, pickled red onion</i>	13
TAVERN SALAD <i>Butter lettuce, fines herbs, Dijon vinaigrette</i>	9
GOLDEN BEET SALAD <i>House chèvre, frisée, toasted hazelnuts</i>	12

Raw Bar

OYSTERS <i>1/2 dozen</i>	18	LITTLE NECK CLAMS <i>1/2 dozen</i>	12
SHRIMP COCKTAIL <i>1/2 dozen</i>	15	KING CRAB <i>1/2# Crab, tarragon aioli</i>	23
PETIT PLATEAU <i>12 Oysters, 6 Clams, 6 Shrimp, 1/4# Crab</i>	65	GRAND PLATEAU <i>18 Oysters, 9 Clams, 9 Shrimp, 1/2# Crab</i>	95

While Supplies Last

Monday 24

WILD BOAR GOULASH

Tuesday 25

BRAISED BEEF SHORTRIBS

Wednesday 24

CASSOULET

Thursday 24

VEAL SCHNITZEL

Friday 22

FISH-n-CHIPS

Saturday 24

BEEF STROGANOFF

Sunday 26

BOUILLABAISSE

Mains

PAN ROASTED COD <i>Confit fingerling potatoes, peperonata, saffron mustard sauce</i>	27
COLORADO LAMB BOLOGNESE <i>Pappardelle pasta, Parmigiano Reggiano</i>	12/19
FRESH PASTA "KERCHIEF" <i>Winter squash, forest mushrooms, red grapes, walnuts, pecorino</i>	15/22
SOLE MEUNIERE <i>French beans, capers, beurre noisette, lemon</i>	23
CRISPY ROAST CHICKEN <i>Farro, preserved lemon, olives, feta, parsley, mint</i>	24
FOREVER BRAISED VEAL CHEEKS <i>Celeriac puree, lemon agro dolce, apple-celery heart salad</i>	26
GRILLED LAMB T-BONES <i>Soffritto braised artichokes, arugula, heirloom beans, salsa verde</i>	32
AJAX DOUBLE CHEESEBURGER <i>Milagro Ranch grass fed beef burger, American cheese, onion aioli, frites</i>	17
STEAK FRITES <i>16-oz Bone-in Ribeye, Roquefort butter, roasted shallot</i>	36

20% Gratuity will be added to parties of six or more.

All of our beef and lamb is happily raised on grass in Colorado; hormone and drug free.