

## FOR THE TABLE

CHICKEN LIVER PÂTÉ, seasonal preserves, crusty bread 15

AHI TUNA CRUDI, shaved asparagus, radish, baby carrots, crème-fraiche 15

CRAB BEIGNETS, preserved lemon tarragon aioli 12

## SALADS

CHILLED LOBSTER SALAD, melon, roasted beet, avocado, curry 21

WATERMELON & CRISPY PORK BELLY SALAD, pickled white asparagus 15

COBB, chicken, avocado, bacon, blue cheese, poblano ranch dressing 18

WHOLE LEAF CAESAR, three year Parmigiano 16

With oregano grilled chicken 20

With chili rubbed salmon 21

With orange marinated shrimp 25

## SOUPS

CHILLED SPRING PEA SOUP 7/9  
house-made crème fraiche

WHITE ASPARAGUS SOUP 7/9  
grisinni and speck

TOMATO & ROASTED CHILE  
'TORTILLA' SOUP 9/13  
chicken, avocado and local tortillas

## SANDWICHES

YELLOWFIN TUNA 'NICOISE' 16  
olive tapenade, hard boiled egg, avocado, arugula

PROSCIUTTO & MOZZARELLA 14  
focaccia bread, basil pistou

ROASTED BEEF TENDERLOIN 15  
chimichurri, crispy shallots, parmigiano and lemon

## PASTAS & MAINS

SPRING LAMB CANNELONI 17/25  
peas, mint & spring onions

HOMEMADE TAGLIATELLE WITH BRAISED RABBIT 16/24  
morels, saffron pickled cauliflower

GRASS FED BEEF HAMBURGER 19  
carbondale's own Milagro Ranch Beef, choice of cheese and trimmings, homemade bun

PAN ROASTED CHICKEN 23  
farro, tomato, cucumber, mint, parsley and lemon

ALASKAN HALIBUT 25  
calamari, favas, marinated beans & anchovy stuffed squash blossom

## LUNCHTIME LIBATIONS 16

PIMM'S CUP Pimm's No. 1, Fever Tree Giner Ale, All the Fixin's

FARMERS MARKET SANGRIA Citrus Vodka, Seasonal Fruit, Bieler Pere et Fils Rosé

TOP SHELF G&T CapRock Colorado Organic Gin, Fever Tree Tonic, Fresh Citrus

AFTERNOON DELIGHT St. Germain Elderflower, Chardonnay Soda, Hendricks Float

SAND ON YOUR TOES Flor de Cana Rum, Ginger Beer, Meyers Rum, Turbinado Sugar