DINNER

Small Plates

TRUFFLE FRIES 17
Parmigiano reggiano

CHICKEN LIVER PÂTÉ 14
Grain mustard, house preserves, pickles

PAN SEARED CANEDERLI 10
Herb dumpling, venison ragout

MAC & CHEESE 9
Toasted bread crumbs

SMOKED LAMB RIBS 12
Colorado peach-balsamic glaze

MUSSELS MARINIÈRE 12
Garlic, chile, white wine, parsley

Soup, Salad & Such

ONION SOUP GRATINÉE 11
As it should be

TOMATO SOUP 12
Filone bread, three cheese grilled cheese

FARRO AND QUINOA 14
Kale, cranberries, grana padano, sherry vinaigrette

LOCAL RAINBOW BEET SALAD 13
Swiss chard pesto, pecans, goat cheese, citrus

TAVERN SALAD 12
Fines herbs, Dijon vinaigrette, crudités
with chicken 17 with shrimp 20 with salmon 24

Charcuterie

Rabbit terrine
Prosciutto
Wagyu pepperoni
Iberico chorizo
Lomo

Small board *choice of 3* **15**
Large board *all 5* **25**

Raw Bar

1/2 Dozen Oysters 18
East or West coast

Tuna Tartare 16
Local beets, horseradish, apples

Chilled Seafood

1/2 dzn. Peeled Shrimp 21

1/2# King Crab Legs 27

1/2 Maine Lobster 20

Cheese Fondue 25

For Your Dipping Pleasure

Spanish chorizo	4
Soft pretzel	2
House pickles	2
Wild mushrooms	2
Roasted cauliflower	2

Sides 7

Hand Cut Fries

Potato Puree

Brussels Sprouts
Bacon, pomegranate

Roasted Local Beets
Horseradish dressing

Green Beans
Lemon brown butter

Mains

CRISPY ROASTED CHICKEN 26
Poppy seed spaetzle, Swiss chard, mushrooms, pan jus

HERB CRUSTED SKUNA BAY SALMON 24
Root vegetable barigoule, potato puree

CHICKPEA CRÊPE 18
Kale, squash, apple, pine nuts, Greek yogurt

CHICKEN FRIED QUAIL 25
Date bread pudding, Brussels sprouts, peppercorn gravy

AJAX BOUILLABAISSE 38
Maine lobster, shrimp, mussels, potato rouille

COLORADO LAMB BOLOGNESE 21
Tagliatelle, mascarpone, mint

GRILLED BONE IN RIBEYE 36
Steak fries, creamed spinach, cabernet jus

VEAL OSSOBUCO 38
Celery root risotto, baby carrots, hazelnut gremolata

20% Gratuity will be added to parties of six or more.
All of our beef is happily raised on grass in Colorado; hormone and drug free.

11/7/13