

# THE KITCHEN

AMERICAN BISTRO

## SNACKS

BURRATA CROSTINI 3 each  
anchoiade

MARINATED OLIVES 6

CRISPY PIG EARS 6  
paprika aioli & lime

ROASTED BEETS 8  
oranges, mint, cilantro & cumin yogurt

HAM & GOAT GOUDA GOUGÈRES 7

OYSTERS\* 3.5 each  
classic accompaniments

## SIDES

MASHED POTATOES 5  
ramp butter

FRENCH/GARLIC FRIES 6

GRILLED ASPARAGUS 7  
bacon & frico

SAUTÉED GREENS 6

CHARRED GREEN BEANS 7  
& ROMESCO

SIMPLE GREENS 4

## DESSERTS

STICKY TOFFEE PUDDING 8  
pecans & vanilla ice cream

POT AU CHOCOLAT 9

STRAWBERRY COBBLER 9  
vanilla ice cream

HOUSE MADE ICE CREAM  
OR SORBET 5

NATHAN MILLER CHOCOLATE 5  
ask for daily selection

ARTISANAL CHEESE PLATE 17  
house made marmalade, roasted nuts,  
honey & walnut bread

## STARTERS

THE KITCHEN TOMATO SOUP 4/7  
olive oil

GREEN SALAD 12  
carrots, goat cheese, hazelnuts & champagne vinaigrette

SPICY GREEN SALAD 13  
strawberries, bbq spiced pecans & creamy spring onion dressing

POTTED SALMON 10  
grilled bread

FAVA & ENGLISH PEA BRUSCHETTA 12  
mint, lemon & pecorino

MANILA CLAMS 17  
ramp butter, sun-dried tomatoes, mint, whole grain mustard & grilled bread

KING CRAB 17  
avocado, charred leek, beurre blanc & lavash

SPANISH CHORIZO & MANCHEGO 14  
membrillo, marcona almonds, olives & grilled bread

## MAINS

PASTA BOLOGNESE 18  
beef, pork, lamb, tomato & parmesan

ARTICHOKE CAPELLINI 18  
pancetta, pecorino, caperberries & chili

COLORADO TROUT 28  
sea island peas, bagna cauda, garbanzo & white beans

SUMMER SUCCOTASH 24  
dill pistou, burrata, english pea hummus & fresno corn bread

PAN SEARED HALIBUT 34  
asparagus, leeks, meyer lemon & bacon vinaigrette

GRILLED BONE-IN PORK CHOP 34  
baked sea island peas, spinach, potato salad & bourbon glaze

BUTCHER'S CUT STEAK\* 29  
ramp mashed potatoes, fava beans & seasonal mushrooms

WISDOM FARM PAN SEARED CHICKEN 26  
hominy, summer squash, tomato & basil

KOBERSTEIN RANCH DRY AGED STEAK\* MKT  
simple greens, demi hollandaise & garlic fries

LONGS PEAK LAMB KEBABS\* 28  
freetkeh salad, goat cheese tzatziki & flatbread

*Thank you to the farmers, ranchers & purveyors who supply us with great ingredients.*