

SNACKS

MARINATED OLIVES 6

BRUSCHETTA 5
peas, ricotta, green garlic & mint

BRUSSELS SPROUTS 6
shallot, pickled currants & hazelnuts

LA QUERCIA PROSCIUTTO 10

OYSTERS* 3.25 each
classic accompaniments

SIDES

FRENCH/GARLIC FRIES 6

SIMPLE GREENS 4

GRILLED ASPARAGUS 6

SAUTÉED GREENS 6

DESSERTS

STICKY TOFFEE PUDDING 8
pecans & vanilla ice cream

CHOCOLATE HAZELNUT TORTE 10
orange whipped cream

PANNA COTTA 8
orange gelée & vanilla tuile

CARROT CAKE 8
candied carrots & black walnut tuile

NATHAN MILLER CHOCOLATE 5
ask for daily selection

HOUSE MADE ICE CREAM
OR SORBET 5

SOUP & SALADS

THE KITCHEN TOMATO SOUP 4/7
olive oil

KALE SALAD 12
apple, fennel, red onion, pepitas, parmesan & mustard vinaigrette
+ chicken 4 + salmon 6

ROASTED BEET & QUINOA SALAD 13
radish, fennel, red onion & caraway yogurt dressing
+ chicken 4 + salmon 6

ROASTED CHICKEN FARM SALAD 14
spinach, kale, frisee, apples, hazelnuts & hard boiled egg

POACHED SALMON SALAD 16
escarole, olive, avocado, pistachio, radish & preserved lemon dressing

FARRO SALAD 11
brussels sprouts, cured carrots, pecans, grana padano & cider vinaigrette
+ chicken 4 + salmon 6

SANDWICHES

QUINOA FALAFEL FLATBREAD 12
raisin raita, feta, tahini, pickled carrots & simple greens

CHICKEN SALAD SANDWICH 13
pecans, red onion & simple greens

PORK TACOS 13
cabbage, crema, pico de gallo, corn tortillas & simple greens

LONGS PEAK GRILLED LAMB BURGER* 16
balsamic onion jam, blue cheese & fries

MAINS

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

DAILY QUICHE 12
sherry vinaigrette & simple greens

ROASTED MUSHROOMS ON TOAST 17
garlic, fresno chili, thyme, escarole & sherry vinaigrette

COLORADO STRIPED BASS 28
roasted vegetables, parsnip purée & lemon beurre blanc

KOBERSTEIN RANCH DRY AGED STEAK & FRIES* 24
grilled romaine, blue cheese & garlic fries

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