

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

FRENCH/GARLIC FRIES 6

SAUTÉED GREENS 6

CHARRED GREEN BEANS 7
& ROMESCO

GRILLED ASPARAGUS 7
bacon & frico

SIMPLE GREENS 4

DESSERTS

STICKY TOFFEE PUDDING 8
pecans & vanilla ice cream

POT AU CHOCOLAT 9

RHUBARB GALETTE 8
vanilla ice cream & brown sugar crumble

HOUSE MADE ICE CREAM
OR SORBET 5

NATHAN MILLER CHOCOLATE 5
ask for daily selection

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

SOUP & SALADS

THE KITCHEN TOMATO SOUP 4/7
olive oil

GREEN SALAD 12
carrots, goat cheese, hazelnuts & champagne vinaigrette
+ chicken 4 + salmon 6

BEET SALAD 13
goat cheese, hazelnuts & lemon vinaigrette
+ chicken 4 + salmon 6

ESCAROLE SALAD 13
blue cheese, apples, pecans & sherry vinaigrette
+ chicken 4 + salmon 6

LONGS PEAK LAMB SALAD* 15
piquillo peppers, olives, feta, lemon & olive oil

WILD SALMON SALAD 17
cucumbers, olives, potatoes, dill, hard boiled egg & dijon vinaigrette

SANDWICHES

QUINOA FALAFEL FLATBREAD 13
feta, olives, cucumber, cumin yogurt, tahini & fries

CARNITAS & PEPPERS 15
anaheim pepper relish, tomatillo salsa & fries

LONGS PEAK LAMB BURGER* 17
goat cheese tzatziki, fresno chilis & fries

KOBERSTEIN RANCH BEEF ON WECK* 14
horseradish, pickles & potato salad

MAINS

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

ARTICHOKE CAPELLINI 18
pancetta, pecorino, caperberries & chili

DAILY QUICHE 12
sherry vinaigrette & simple greens

ROASTED MUSHROOMS ON TOAST 17
garlic, fresno chilis, thyme, sherry vinaigrette & simple greens

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

DRY AGED STEAK & FRIES* 24
herb butter, simple greens & garlic fries

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