

MAIN

GF GLUTEN FREE PREPARATION AVAILABLE ON MOST - ASK YOUR SERVER

ROASTED ½ CHICKEN - BOULDER NATURAL	
CHARRED RED CHILI FLAKE & BROCCOLINI + ROASTED FINGERLING POTATO + PRESERVED LEMON CHICKEN DEMI GLAZE	19.50
OLD MCDONALD FARMS PORK CHOP*	
ROASTED PEACH + ROASTED FRESNO CHILI + BRAISED CABBAGE + COLORADO CORN + CARAWAY CARAMEL SAUCE	24
ROASTED ALAMOSA STRIPED BASS*	
OLIVE OIL SMASHED POTATOES + SAUTÉED SPINACH + SMOKED TOMATO + PEPPER ROMESCO	25
HOUSE MADE CORN AGNOLOTTI RAVIOLI	
BASIL PESTO BUTTER SAUCE + BIG WILLY'S CHERRY TOMATO + FRESH CORN + BALSAMIC REDUCTION + SHAVED FENNEL + MICRO GREENS + BACON LARDONS	18
WILD SALMON A LA PLANCHA*	
PEA & CORN SUCCOTASH + QUINOA + PEACHY GASTRIQUE	23
LEGACY FARMS ½ LB. BURGER*	
CARAMELIZED ONION + TENDER BELLY BACON + GARLIC AIOLI + AGED CHEDDAR + SLICED TOMATO + HOUSE PICKLE + CHOICE OF FRENCH FRIES OR HOUSE SALAD	14
+ add Jodar Farms fried egg*, bacon jam or gluten free bun 1.50	
STUFFED QUAIL	
HOUSE MADE CHORIZO + SOURDOUGH STUFFING + FARRO + GOLDEN RAISIN + SAUTÉED SWISS CHARD + FIG SWEET & SOUR JUS	17 ONE / 25 TWO
HOUSE MADE TAGETELLI PASTA	
ROASTED HAZEL DELL MUSHROOM + BIG WILLY CHERRY TOMATO RAGU + SMOKED GOAT CHEESE + TORN BASIL	17
BUFFALO SHORT RIBS	
MASCARPONE CHEESE POLENTA + GARLIC BRAISED GREENS + RED WINE CHERRY DEMI GLAZE	26
JBS GOLD CANYON ANGUS FLATIRON*	
SOUS VIDE 8OZ ANGUS FLATIRON + GARLIC WHIPPED POTATOES + ROASTED OYSTER MUSHROOM + SAUTÉED SPINACH + FENNEL CHIMICHURRI	24

DESSERTS 7

BLUEBERRY TART

BRANDY CARAMEL + ALMOND CREAM + CANDIED WALNUT + VANILLA ICE CREAM

CORN BROWN BUTTER CAKE

ROASTED PEACH + BACON CAYENNE POPCORN + BOURBON BUTTERSCOTCH ICE CREAM

CHOCOLATE S'MORES BAR

GRAHAM CRACKER CRUST + CHOCOLATE GANACHE + MARSHMALLOW + CHOCOLATE MOUSSE + MERINGUE

GF ROASTED RHUBARB & STRAWBERRIES

OVER SEASONAL SORBET AND BALSAMIC REDUCTION

GF FROMAGE BLANC PANNA COTTA

MOON HILL DAIRY + STEWED RHUBARB & STRAWBERRIES + GLUTEN FREE BUTTER COOKIE + gluten free without cookie

GF CHOCOLATE BEETROOT CAKE

CHOCOLATE GANACHE + BEETROOT CHIPS + HAZELNUT HONEYCOMB

GF ALCHEMY ICE CREAM 1.50 PER SCOOP

CHOICE OF: CHOCOLATE - VANILLA - ROASTED BANANA - RASPBERRY SORBET

SILVER CANYON COFFEE & ESPRESSO DRINKS

SILVER CANYON BREWED COFFEE & ESPRESSO

TO START

ADD CHICKEN \$5 OR SHRIMP \$7

GF HOUSE SALAD

ARUGULA + SLICED DATES + SHAVED PARMESAN CHEESE + HAZELNUTS + LEMON VINAIGRETTE 8

SOUP OF THE DAY

CHANGES DAILY BASED ON LOCAL PRODUCE - CUP 4 / BOWL 6

GF MEDITERRANEAN SALAD

CHOPPED LOCAL ROMAINE + KALAMATA OLIVES + MARINATED GARBANZO BEANS + PIQUILLO PEPPERS + FETA CHEESE + CREAMY LEMON OREGANO DRESSING 10

GF BEET ARUGULA SALAD

ANISE HYSSOP CANDIED BEETS + VINEGAR ROASTED BEETS + GOAT'S MILK DRESSING + SMOKED PISTACHIOS 10

TO SHARE

HOUSE SOURDOUGH

WHIPPED BEER BUTTER 4

GF ZUCCHINI CHIPS

LEMON GARLIC AIOLI + FRIED LOCAL HERBS 5

GF SHAVED BRUSSEL SPROUTS

MAPLE SHERRY GLAZE / BACON / SHAVED MANCHEGO CHEESE 8
+ Add 6-Minute Egg \$1.50

MOON HILL DAIRY GNUDI

CHEESE DUMPLINGS + PICKLED PALISADE PEACHES + POPPED SORGHUM + MINTY BASIL PUREE + FRESH OLATHE SWEET CORN + CORN BUERRE BLANC SAUCE 12

GF HAZEL DELL MUSHROOMS

63 DEGREE EGG* + PARMESAN FOAM + TOASTED BREAD + ARUGULA 9.50

GF BEER STEAMED JOHNNY'S WILD BLUE MUSSELS*

FUNKWERKS SAISON + HOUSE CHORIZO + BIG WILLY'S CHERRY TOMATOES + GARLIC + SHALLOT + GARLIC FRIES 12

GF CHARRED OCTOPUS

BEET HARISSA + RED ONION + MARINATED GARBANZO BEANS + CRISPY PURPLE POTATO CHIPS + GRAPEFRUIT + LIME + WATERCRESS 13

FRESH BURRATA CHEESE

CANDIED SPICED PECANS + PICKLED PALISADE PEACH + CHARRED RED ONION + CROSTINI + BALSAMIC REDUCTION + MIKE'S MICRO GREENS 11

PANTRY BOARD

SERVED WITH CRACKERS + HOUSE JAM + PICKLED VEGETABLES - CHOOSE ANY 3 FOR \$16 OR 5 FOR \$23

CHARCUTERIE

LAMB "HAM"
BIELLESE PROSCIUTTO
SNAKE RIVER BRESAOLA
ELEVATION CHOCOLATE STOUT SALAMI
CHICKEN LIVER MOUSSE WITH PEACH JELLY

ACCOMPANIMENTS

RADISH + SEA SALT + WHIPPED OLIVE OIL
MARINATED OLIVES
BRUSSEL SPROUT KIMCHEE WITH 63 DEGREE EGG *
MARINATED PEPPERS

CHEESE

MOUCO CAMEMBERT
PT REYES BLUE
GRAFTON AGED CHEDDAR
MARINATED BROKEN SHOVELS GOAT IN A JAR
SPANISH MANCHEGO

EXECUTIVE CHEF MATT SMITH - "DEFINING COLORADO CUISINE THROUGH STRONG RELATIONSHIPS WITH LOCAL FARMERS AND PURVEYORS"

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY KNOWN ALLERGIES THAT YOU MAY HAVE.