

MAIN

☞ GLUTEN FREE PREPARATION AVAILABLE - ASK YOUR SERVER

ROASTED ½ CHICKEN - BOULDER NATURAL

RYE SPÄTZLE + HERB ROASTED BABY CARROTS AND ROOT VEGETABLES + WATERCRESS + WHOLE GRAIN MUSTARD CHICKEN JUS 19.50

OLD MCDONALD FARMS PORK CHOP

WHEY BRINED CHOP* + ROASTED ROOT VEGETABLE PUREE + HAZEL DELL MUSHROOMS + SHALLOT & MARSALA CREAM SAUCE 24

ROASTED ALAMOSA STRIPED BASS*

OLIVE OIL WHIPPED POTATOES + ROASTED TOMATOES + KALAMATA OLIVES + BRAISED RADISH + CHARRED ONION VINAIGRETTE 25

OLIVE OIL POACHED HALIBUT*

PEA BROTH + ISRAELI COUS COUS + BACON + SHAVED FENNEL + MICRO CELERY + LEMON OIL 29

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

🍴 FARMER'S MARKET COUSCOUS RISOTTO

ISRAELI COUS COUS + 63 DEGREE EGG * + STAR ANISE CARROT PUREE + ASPARAGUS + TOASTED HAZELNUTS + SHAVED RADISH + MOON HILL DAIRY FROMAGE BLANC + BALSAMIC REDUCTION 15

HOUSE-MADE CARBONARA PASTA

FRESH SHUCKED PEAS + BRAISED DUROC PORK BELLY + CREAM SAUCE + SOUS VIDE EGG* + HOUSE SOURDOUGH BREAD CRUMBS + SHAVED RADISH 16

BUFFALO SHORT RIBS

ROASTED GARLIC POTATO PUREE + SAUTÉED SPINACH + RED WINE DEMI GLAZE 26

LEGACY NEW YORK STRIP*

POTATO FONDANT + ASPARAGUS + WALNUT + GOAT CHEESE + ARUGULA + CHARRED ONION ODELL'S "BEERNAISE" SAUCE 27

DESSERTS 7

BLUEBERRY TART

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

PISTACHIO OLIVE OIL CAKE

GREEK YOGURT + RASPBERRY SORBET + BALSAMIC + ROASTED BLOOD ORANGE MARMALADE

CHOCOLATE + PB BAR

CHOCOLATE + PEANUT BUTTER PARFAIT + CHOCOLATE CRUMBLE + BANANA ICE CREAM

☞ ROASTED RHUBARB & STRAWBERRIES

OVER SEASONAL SORBET AND BALSAMIC REDUCTION

☞ FROMAGE BLANC PANNA COTTA

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

DECONSTRUCTED STRAWBERRY SHORTCAKE

ROASTED STRAWBERRY JUS + BALSAMIC REDUCTION + INSTANT BROWN BUTTER CAKE + CREAM CHEESE MOUSSE

☞ 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 GLUTEN FREE PREPARATION AVAILABLE - ASK YOUR SERVER

GF HOUSE SALAD

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

SOUP OF THE DAY

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

GF SPINACH SALAD

FRESH ANCHOVIES + SHAVED MANCHEGO CHEESE + SOFT COOKED EGG* + SHAVED RADISH + HOUSE SOURDOUGH CROUTON + WHOLE GRAIN MUSTARD DRESSING 10

GF BEET 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 "NOODLES"

LEMON YOGURT + TOASTED ALMONDS + OLIVE OIL + FRESH RICOTTA CHEESE + MINT + BASIL 5

GF SHAVED BRUSSEL SPROUTS

MAPLE SHERRY GLAZE + SAGE BACON + SLICED GARLIC + CHILI FLAKE + GOLDEN RAISIN 8
+ Add 6-Minute Egg \$1.50

MOON HILL DAIRY GNUDI

CHEESE DUMPLINGS + ROASTED ASPARAGUS + PRESERVED LEMON CREAM SAUCE + MINT OIL + ALMOND DUKKAH 13

GF HAZEL DELL MUSHROOMS

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

GF ASPEN RIDGE BEEF CARPACCIO*

PARMESAN CHEESE + FRIED CAPERS + SOURDOUGH LACE CROUTON + PICKLED HAZEL DELL MUSHROOM + CURED EGG YOLK 14

GF CHARRED OCTOPUS

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

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
WHIPPED DUCK CONFIT

ACCOMPANIMENTS

RADISH + SEA SALT + WHIPPED OLIVE OIL
MARINATED OLIVES
SOUS VIDE EGG* WITH PEA PESTO
MARINATED PEPPERS

CHEESE

MOUCO CAMEMBERT
PT REYES BLUE
FUNKWERKS BEER CHEDDAR
BROKEN SHOVELS GOAT
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.