

MAIN

GF GLUTEN FREE PREPARATION AVAILABLE, ASK YOUR SERVER

- GF **ROASTED ½ CHICKEN - BOULDER NATURAL**
GARLIC, WHITE BEAN, & PORK BELLY CASSOULET + FENNEL TOP PUREE + HERB MUSTARD DRESSING + FRIED PARSNIP 19.50
- GF **TANGERINE AND HATCH GREEN CHILI GLAZED CRISPY PORK BELLY***
BUTTER POACHED BEETS + ROASTED GARLIC PUREE + SAUTÉED GREEN BEANS + PICKLED GREEN APPLE + WATERCRESS 16
- GF **COLORADO STRIPED BASS***
WARM COLORADO POTATO SALAD + ROASTED CIPOLLINI ONIONS + ROASTED FENNEL + TRUFFLE-CAPER VINAIGRETTE + SUNFLOWER SPROUTS 23
- GF **SCALLOPS A LA PLANCHA***
SPICED BUTTERNUT SQUASH PUREE + CHORIZO CHIPS + CAULIFLOWER "RICE" + FRISEE + AGED SHERRY GASTRIQUE 25
- GF **BRAISED COLORADO LAMB SHANK**
SUNFLOWER SEED "RISOTTO" + SUMAC YOGURT + CHIMICHURRI + ROSEMARY-LEMON JUS + ROASTED FENNEL 23
- GF **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 + add Jodar Farms fried egg*, bacon jam or gluten free bun 1.50 14
- ANCIENT GRAIN RISOTTO**
BEET FARRO + ROASTED COLORADO BEETS + FRIED JUMPIN GOOD GOAT CHEESE + TOASTED HAZELNUT + ROASTED LOCAL CARROTS + BEET CHIPS + MARSCARPONE CHEESE + FRESH HERBS 18
- GF **HOUSE MADE TAGLIATELLE PASTA**
HOUSEMADE CHICKEN SAUSAGE + ROOT VEGETABLE & CALABRIAN PEPPER CREAM + SAUTÉED SPINACH + SHAVED PARMESAN CHEESE 18
- GF **BUFFALO SHORT RIBS**
GARLIC WHIPPED POTATOES + ROASTED BROWN BUTTER ROOT VEGETABLES + COFFEE-PORTER DEMI GLAZE 26
- GF **SOUS VIDE FILET MIGNON***
8OZ BEEF TENDERLOIN + DUCK FAT PAPAS BRAVAS + ROASTED HAZEL DELL MUSHROOMS + ROASTED CAULIFLOWER + SMOKED BACON HOLLANDAISE 35

DESSERTS

- BLUEBERRY TART 8**
BRANDY CARAMEL + ALMOND CREAM + CANDIED WALNUT + VANILLA ICE CREAM
- THREE BERRY COBBLER 7**
STRAWBERRIES + BLUEBERRIES + RASPBERRIES + BOURBON BUTTERSCOTCH ICE CREAM
- WHITE CHOCOLATE CHEESECAKE 7**
GRAHAM CRACKER CRUST + CRANBERRY RELISH + CANDIED CRANBERRIES + CHOCOLATE SOIL
- GF **ROASTED RHUBARB & STRAWBERRIES 5**
OVER SEASONAL SORBET AND BALSAMIC REDUCTION
- GF **GINGER CREME BRULEE 8**
GRAPEFRUIT + GINGER SNAP
- GF **CHOCOLATE BEETROOT CAKE 8**
CHOCOLATE GANACHE + BEETROOT CHIPS + HAZELNUT HONEYCOMB + COCONUT SORBET
- GF **ALCHEMY ICE CREAM 1.50 PER SCOOP**
CHOICE OF: CHOCOLATE - VANILLA - BOURBON BUTTERSCOTCH - COCONUT SORBET

SILVER CANYON COFFEE & ESPRESSO DRINKS
SILVER CANYON BREWED COFFEE & ESPRESSO

TO START

ADD CHICKEN \$5 OR SHRIMP \$7

GF HOUSE SALAD

MIXED LETTUCE + CANDIED PECAN + CRUMBLLED FRENCH FETA + BALSAMIC VINAIGRETTE 8

SOUP OF THE DAY

CHANGES DAILY BASED ON LOCAL PRODUCE CUP 4/ BOWL 6

GF POACHED PEAR SALAD

CHAI TEA VINAIGRETTE + COLORADO GOAT CHEESE + COCO & HAZELNUT SOIL + LEMON CURD + WATERCRESS 10

GF BEET & BLUE SALAD

ROASTED BEETS + CRUMBLLED POINT REYES BLUE CHEESE + BLOOD ORANGE VINAIGRETTE + TOASTED ALMONDS + RED ONION + ARUGULA 10

TO SHARE

HOUSE SOURDOUGH

WHIPPED BEER BUTTER 4

BAKED BRIE

PUFF PASTRY + PEAR CHUNTNEY + ARUGULA + TOASTED WALNUT BUTTER 11

MOON HILL DAIRY GNUDI

BROKEN BUTTER BALSAMIC + TOASTED WALNUT + PUMPKIN PUREE + PARMESAN CHEESE + WILTED SPINACH 12

GF CHARRED OCTOPUS

COLORADITO MOLE + SESAME SEED + TANGERINE + PUFFED POTATO + CHIRIVO VINAIGRETTE + SMOKED CREME FRAICHE 13

HAZEL DELL MUSHROOMS IN PUFF PASTRY

63 DEGREE EGG* + CREAMY HAZEL DELL MUSHROOMS + ARUGULA 9.50

GF ZUCCHINI CHIPS

LEMON GARLIC AIOLI + FRIED LOCAL HERBS 5

GF SMOKED TROUT SALAD

FINGERLING POTATO & RED ONION SALAD + GREEN APPLE + HORSERADISH CREAM SAUCE + FRIED POTATO + WATERCRESS 12

GF SHAVED BRUSSEL SPROUTS

APPLE CIDER GLAZE + BACON + CHILI FLAKE + GOLDEN RAISIN ADD 6-MINUTE EGG \$1.50 8

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

BEET HUMMUS
MARINATED OLIVES
MARINATED PUMPKIN CARPACCIO
GLAZED CARROTS

CHEESE

MOUCO CAMEMBERT
LAZ EWE GOAT
PT REYES BLUE
SPANISH MANCHEGO
GRAFTON AGED CHEDDAR

OVER 75% OF OUR MENU IS SOURCED FROM LOCAL BUSINESSES. HERE'S A LIST OF A FEW

FYN RIVER FARMS GARDEN SWEET FOSSIL CREEK RASIN ROOTS FOX HOLE HOFFMAN FULL CIRCLE TENDER BELLY PETROCO TWO LEAVES WHITE MOUNTAIN STROHAUER LEGACY JODAR UDIS MOUNTAIN STATES ROSEN BOULDER NATURAL HAZEL DELL OLD MCDONALD BROKEN SHOVELS ALCHEMY BIG WILLY ELEVATION MOUCO JUMPIN GOOD GOAT MOON HILL RAQUELITA'S DISANTI ROCKY MOUNTAIN SODA SILVER CANYON FIELD TO FRONT DOOR

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.