

# MAIN

---

GF GLUTEN FREE PREPARATION AVAILABLE, ASK YOUR SERVER

- GF **ROASTED BOULDER NATURAL 1/2 CHICKEN**  
WHIPPED OLIVE OIL POTATOES + ROASTED RAINBOW CARROTS + CHARRED LEEK VINAIGRETTE 20
- GF **TANGERINE AND HATCH GREEN CHILI GLAZED CRISPY PORK BELLY\***  
BUTTER POACHED BEETS + ROASTED GARLIC PUREE + SAUTÉED GREEN BEANS + PICKLED GREEN APPLE + WATERCRESS 17
- GF **COLORADO STRIPED BASS\***  
WARM COLORADO POTATO SALAD + ROASTED CIPOLLINI ONIONS + DIJON VINAIGRETTE + WATERCRESS 23
- GF **SCALLOPS A LA PLANCHA\***  
BUTTERNUT SQUASH PUREE + BELUGA LENTILS + FENNEL SOFRITTO + FRISEE 26
- GF **BRAISED COLORADO LAMB SHANK OSSO BUCCO**  
MOROCCAN COUSCOUS + APRICOT + MINT + CILANTRO 24
- GF **LOCAL RANCHER'S 1/2 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 + MASCARPONE CHEESE + FRESH HERBS 18
- GF **HOUSE MADE CHITARRA PASTA**  
BUTTERNUT SQUASH PUREE + CRUSHED HAZELNUTS + FRESH HERBS + HAYSTACK GOAT CHEESE 19
- BUFFALO SHORT RIBS**  
CELERIAC PUREE + SAUTÉED KALE + COFFEE PORTER DEMI 26
- GF **SOUS VIDE FILET MIGNON\***  
8OZ BEEF TENDERLOIN + PAPAS BRAVAS + ROASTED HAZEL DELL MUSHROOMS + ROASTED CAULIFLOWER + SMOKED BACON HOLLANDAISE 36

# DESSERTS

---

- BLUEBERRY TART 8**  
ALMOND CREAM + SEA SALT CARAMEL + CANDIED PECANS + VANILLA ICE CREAM
- GF **THREE BERRY COBBLER 7**  
STRAWBERRIES + BLUEBERRIES + RASPBERRIES + BOURBON BUTTERSCOTCH ICE CREAM
- ESPRESSO SEMIFREDDO 7**  
CHOCOLATE CRUMBLE + SEA SALT CARAMEL + COFFEE BEANS
- GF **GF PEAS & CARROTS 6**  
SPRING PEA PANNA COTTA + CANDIED CARROTS + ALMOND CRUMBLE + FENNEL FRONDS
- GF **CHOCOLATE BEETROOT CAKE 8**  
COCONUT CHIPS + GANACHE + TOASTED COCONUT ICE CREAM
- GF **ALCHEMY ICE CREAM 1.50 PER SCOOP**  
CHOICE OF: CHOCOLATE - VANILLA - BOURBON BUTTERSCOTCH - TOASTED COCONUT

# TO START

ADD CHICKEN \$5 OR SHRIMP \$7

## GF HOUSE SALAD

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

## GF ARUGULA SALAD

GREEN APPLE + RED ONION + FETA + HAZELNUTS + SHALLOT DRESSING 10

## SOUP OF THE DAY

CHANGES AT CHEF'S WHIM CUP 4/ BOWL 6

## GF ROASTED BEET SALAD

WATERCRESS + SHAVED FENNEL + GRAPEFRUIT + CHEVRE + LEMON VINAIGRETTE 10

# TO SHARE

## HOUSE SOURDOUGH

WHIPPED BEER BUTTER 4

## GF ZUCCHINI CHIPS

LEMON GARLIC AIOLI + LOCAL HERBS 5

## BAKED BRIE

PUFF PASTRY + SEASONAL JAM+ ARUGULA + TOASTED WALNUT BUTTER 11

## GF SMOKED TROUT SALAD

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

## MOON HILL DAIRY GNUDI

BLEU CHEESE FONDUE + GREEN APPLE + TOASTED WALNUTS + BROWN BUTTER + WARM FRISEE 12

## GF SHAVED BRUSSEL SPROUTS

APPLE CIDER GLAZE + BACON + CHILI FLAKE + GOLDEN RAISIN ADD FRIED EGG \$1.50 8

## GF OCTOPUS NAPOLEON

SMOKED HOUSE-MADE CHICKEN SAUSAGE + MANCHEGO TUILES + HOLY TRINITY + SHERRY 13

## HAZEL DELL MUSHROOMS IN PUFF PASTRY

CREAMY HAZEL DELL MUSHROOMS + DRESSED ARUGULA 9.50

# PANTRY BOARD

SERVED WITH CRACKERS + HOUSE JAM + DIJON - 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

WHITE BEAN HUMMUS  
 MARINATED OLIVES  
 PICKLED VEGETABLES  
 BREAD & BUTTER PICKLES

## CHEESE

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

EXECUTIVE CHEF DRYDEN GOSS WOULD LIKE TO THANK THE FOLLOWING LOCAL BUSINESSES: 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

"MOTHER NATURE IS THE TRUE ARTIST AND OUR JOB IS TO ALLOW HER TO SHINE."  
 --MARCO PIERRE WHITE

\*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.