

MAIN

GF GLUTEN FREE PREPARATION AVAILABLE, ASK YOUR SERVER

- GF **ROASTED BOULDER NATURAL 1/2 CHICKEN**
ROASTED FINGERLING POTATOES + BROCCOLINI + GARLIC VINAIGRETTE 20
- GF **SWEET TEA BRINED BERKSHIRE PORK CHOP**
ANSON MILLS SEA ISLAND RED PEAS + ASPARAGUS + HOUSE-MADE APPLESAUCE 25
- GF **COLORADO STRIPED BASS**
SPRING SUCCOTASH + TARRAGON PISTOU + TOMATO CONFIT 23
- GF **OLIVE OIL POACHED ALASKAN HALIBUT**
FOWL BROTH + ASPARAGUS + CARAMELIZED LEEKS + COLORADO POTATOES 31
- GF **BRAISED COLORADO LAMB SHANK**
ROSEMARY POLENTA + BRAISED GREENS + CHERRY DEMI-GLACE 24
- GF **FIELD TO FRONT DOOR BURGER***
CARAMELIZED ONION + TENDER BELLY BACON + GARLIC AIOLI + AGED CHEDDAR +
SLICED TOMATO + HOUSE PICKLE 15
+ choice of french fries or house salad ----add fried egg*, bacon jam or gluten free bun 1.50
- ANCIENT GRAIN RISOTTO**
HEIRLOOM CARROTS + SPRING PEAS + FYN RIVER FARMS BASIL + PARMESAN + CARROT RIBBONS 18
- GF **TAGLIATELLE ALLA BOLOGNESE**
BEEF + PORK + LAMB + CREAM + PARMESAN + CHIVES 19
- GF **BUFFALO SHORT RIBS**
GARLIC MASHED POTATOES + ROASTED RAINBOW CARROTS + HAZEL DELL MUSHROOMS + DEMI-GLACE 26
- GF **FIELD TO FRONT DOOR RANCHER'S STEAK**
CHEF'S ROTATING CHOICE CUT + HERBES DE PROVENCE POMME FRITES + ROASTED HAZEL DELL MUSHROOMS
ARUGULA + DEMI-GLACE ---ASK YOU SERVER FOR MORE INFORMATION

MRKT

DESSERTS

- BLUEBERRY TART 8**
ALMOND CREAM + SEA SALT CARAMEL + CANDIED
PECANS + VANILLA BEAN ICE CREAM
- HORCHATA PANNA COTTA 7**
DULCE DE LECHE + CHURRO CRISP
- GF **FLOURLESS CHOCOLATE CAKE 8**
STRAWBERRY THREE WAYS + HAZELNUTS +
GANACHE + STRAWBERRY SHIRAZ ICE CREAM
- PEACHES & CRÈME 8**
BASIL CRÈME BRÛLÉE + ROASTED PEACHES +
BROWN SUGAR DISC + VANILLA CHANTILLY
- GF **STRAWBERRY RHUBARB COBBLER 7**
ALMOND OAT CRUMBLE + MASCARPONE ICE CREAM
- GF **ALCHEMY ICE CREAM 1.50 PER SCOOP**
CHOICE OF: CHOCOLATE - VANILLA BEAN -
MASCARPONE - STRAWBERRY SHIRAZ -
LEMON SORBET

TO START

ADD CHICKEN \$5 OR SHRIMP \$7

GF HOUSE SALAD

MIXED LETTUCE + SUNFLOWER KERNELS +
FRENCH FETA + BALSAMIC VINAIGRETTE 8

SOUP OF THE DAY

CHANGES AT CHEF'S WHIM 4/6

GF CAESAR SALAD

HOUSE CROUTON + PARMESAN CHEESE + CURED
EGG YOLK 10

GF ROASTED BEET SALAD

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

TO SHARE

HOUSE-MADE FOCACCIA

WITH SPREAD 4

BURRATA

SPRING PEAS + MACERATED BLUEBERRIES +
ARUGULA + CROSTINI 11

MOON HILL DAIRY GNUDI

PARMESAN FONDUE + HERBED PEA PESTO +
MINT + WALNUTS 12

GF BANG ISLAND MUSSELS

SAKI + THAI PEANUT SAUCE + CILANTRO +
BASIL+ FRIES 13

GF ZUCCHINI SALAD

RICOTTA CHEESE + MINT + LEMON DRESSED +
TOASTED ALMONDS 5

GF BEEF TARTARE

YUKON POTATO CHIPS + CAPERS + SHALLOT +
CURED EGG YOLK + WATERCRESS 12

HAZEL DELL MUSHROOMS

ON HOUSE-MADE FOCACCIA 11

GF SHAVED BRUSSEL SPROUTS

CITRUS GLAZE + RICOTTA + CHILI FLAKES +
POMEGRANATE SEEDS + TOASTED ALMONDS 9

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.*