

MAIN

GF GLUTEN FREE PREPARATION AVAILABLE, ASK YOUR SERVER

- GF **ROASTED BOULDER NATURAL 1/2 CHICKEN**
ANSON MILLS SEA ISLAND RED PEAS + CORNBREAD SOUFFLÉ 20
- GF **BERKSHIRE CRISPY PORK BELLY**
OLATHE SWEET CORN SUCCOTASH + RANCHO DURAZNO FARMS WHISKEY PEACHES 23
- GF **ATLANTIC SALMON AL LA PLANCHA**
CURRIED CARROT PUREE + ROASTED BRUSSEL SPROUT LEAVES + HAZEL DELL MUSHROOMS 26
- GF **ANSON MILLS POLENTA ENCRUSTED IDAHO TROUT**
CROFT FARMS HIERLOOM TOMATOES STEWED WITH OKRA + SMOKED PORK + GREEN CHILE REMOULADE 23
- GF **'ELOTE' AGNOLOTTI**
RICOTTA FILLED AGNOLOTTI + OLATHE SWEET CORN + GUANCIALE + SPANISH MAHON + EPEZOTE 19
- GF **TAGLIATELLE ALLA BOLOGNESE**
HOUSEMADE TAGLIATELLE PASTA + BEEF + PORK + LAMB + CREAM + PARMESAN + CHIVES 19
- GF **MOCHA MOLE BRAISED BUFFALO SHORT RIBS**
ANSON MILLS GREEN CHILE POLENTA + BLISTERED POBLANO PEPPERS + MOCHA MOLE 26
- 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 egg*, bacon jam or gluten free bun 1.50
- GF **COLORADO LAMB T-BONE**
BELUGA LENTILS + WATERCRESS + HARISSA + SALSAS VERDE 38
- GF **FIELD TO FRONT DOOR RANCHER'S STEAK**
CHEF'S ROTATING CHOICE CUT + WHIPPED YUKON POTATOES WITH CHÈVRE + ROASTED BABY CARROTS + CHAMPAGNE DRESSED GREENS
---ASK YOU SERVER FOR MORE INFORMATION MRKT

DESSERTS

- BLUEBERRY TART 8**
ALMOND CREAM + SEA SALT CARAMEL + CANDIED PECANS + VANILLA BEAN ICE CREAM
- GF **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 9**
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 + POMEGRANATE SEED +
CHÈVRE + CHAMPAGNE VINAIGRETTE 9

SOUP OF THE DAY

CHANGES AT CHEF'S WHIM CUP4/ BOWL 6

GF CAESAR SALAD

HOUSE CROUTON + PARMESAN CHEESE + CURED
EGG YOLK 10

GF HOFFMAN FARMS' WATERMELON SALAD

WATERCRESS + SHAVED RED ONION + FRENCH
FETA + SHERRY VINAIGRETTE + MINT 10

TO SHARE

HOUSE-MADE FOCACCIA

WITH SEASONAL SPREAD 4

GF BURRATA CHEESE AND PEACHES

RANCHO DURAZNO PEACHES + BURRATA + TORN
BASIL + ARUGULA + FOCACCIA CROSTINI 14

MOON HILL DAIRY GNUDI

OLATHE SWEET CORN + CREAMED CORN +
WALNUT RELISH + FRIED SAGE 12

GF CHILLED SPANISH OCTOPUS SALAD

SHAVED FENNEL + WATERCRESS +
TARRAGON CREAM + POMEGRANATE SEEDS +
CITRUS + CALABRIAN CHILE OIL 13

GF CROFT FARMS HIERLOOM TOMATOES IN PANZANELLA

CUCUMBERS + SHALLOT + FOCACCIA + SHERRY
VINEGAR + OLIVE OIL + BASIL 10

GF ARANCINI

SPICY AIOLI + PICKLED RED ONION 12

GF HAZEL DELL MUSHROOMS

ON FOCACCIA WITH MOUCO CAMEMBERT
CHEESE 13

GF ROASTED BRUSSEL SPROUTS

LEMON CHÈVRE + DRIED CHERRIES +
SEARED DUCK BREAST + TOASTED ALMONDS 11

PANTRY BOARD

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

CHARCUTERIE

LAMB "HAM"
CASELLA PROSCIUTTO
SALUMERIA BIELLESE
FINOCHIETTA
ELEVATION CALABRESE
WHIPPED DUCK CONFIT

ACCOMPANIMENTS

FALAFEL WITH TOUM SAUCE
MARINATED MIXED OLIVES
PICKLED VEGETABLES
BREAD & BUTTER PICKLES

CHEESE

MOUCO COLOROUGE
CANA DE CABRA
BLUE VALDEON
MITICA SPANISH MAHON
JASPER HILLS CLOTHBOUND
CHEDDAR

EXECUTIVE CHEF DRYDEN GOSS WOULD LIKE TO THANK THE FOLLOWING LOCAL
BUSINESSES: FYN RIVER FARMS GARDEN SWEET FOSSIL CREEK RAISIN 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.*