

# MAIN

Ⓞ GLUTEN FREE PREPARATION AVAILABLE, ASK YOUR SERVER

Ⓞ <b>SEA SCALLOPS*</b>	TURNIPS + GREEN BEANS + HAZEL DELL MUSHROOMS + PROSCIUTTO BRODO	26
Ⓞ <b>ROASTED BOULDER NATURAL ½ CHICKEN</b>	ROASTED ROOT VEGETABLES + BRAISED KALE + ROSEMARY HONEY	20
Ⓞ <b>COLORADO PORK BELLY</b>	YUKON POTATO AND APPLE HASH + CHERRY COMPOTE	23
Ⓞ <b>FALAFEL WAFFLE</b>	SHAVED VEGETABLES + MINT + CILANTRO + POPPED LENTILS + HARISSA + GARLIC SAUCE	18
Ⓞ <b>ALAMOSA STRIPED BASS*</b>	ROASTED BUTTERNUT SQUASH + BELUGA LENTILS + SOUBISE	24
Ⓞ <b>TAGLIATELLE PASTA ALLA BOLOGNESE</b>	HOUSE MADE PASTA + BEEF + PORK + LAMB + CREAM + PARMESAN + CHIVES	17
Ⓞ <b>COFFEE BRAISED BUFFALO SHORT RIBS</b>	HAZEL DELL MUSHROOMS + TURNIP PUREE + BRAISED GREENS + PAN SAUCE	27
Ⓞ <b>FIELD TO FRONT DOOR BURGER*</b>	CARAMELIZED ONION + TENDER BELLY BACON + GARLIC AIOLI + AGED CHEDDAR + SLICED TOMATO + HOUSE PICKLE	
	SERVED WITH FRIES OR HOUSE SALAD -----ADD EGG, BACON JAM OR GLUTEN FREE BUN 1.50	14
Ⓞ <b>LOCALITY RISOTTO</b>	HAZEL DELL MUSHROOMS + PARMESAN + PARSLEY + CELERY LEAF	18
Ⓞ <b>FIELD TO FRONT DOOR RANCHERS STEAK*</b>	WHIPPED POTATO + GARLIC GREEN BEANS + HORSERADISH CREMA	MRKT

## ADD ONS

SCALLOPS 4 PER	WHIPPED POTATOES 4	BRAISED GREENS 4	GARLIC GREEN BEANS 4
ROASTED ROOT VEGETABLES 4	SAUTÉED HAZEL DELL MUSHROOMS 6	SAUTÉED LENTILS 4	

...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.

# TO START

ADD CHICKEN \$5 OR SHRIMP \$7 OR SCALLOPS \$4 EACH

## GF HOUSE SALAD

MIXED LETTUCE + PEARS + BLEU CHEESE +  
PEPITAS + CHAMPAGNE VINAIGRETTE 9

## SOUP OF THE DAY

CUP 4 / BOWL 6

## GF BEET SALAD

ARUGULA + CANDIED HAZELNUTS + FRENCH  
FETA + BALSAMIC VINAIGRETTE 10

## GF KALE SALAD

DRIED APRICOTS + CANDIED PECANS +  
SHAVED FENNEL + LEMON VINAIGRETTE  
+ HAYSTACK CHEVRE 10

# TO SHARE

## HOUSE-MADE FOCACCIA

WITH SEASONAL SPREAD 4

## BAKED BRIE

WRAPPED IN PUFF PASTRY + POACHED PEARS 14

## MOON HILL DAIRY GNUDI (NAKED RAVIOLI)

BUTTERNUT SQUASH FONDUE + ALMOND  
DUKKAH + SHERRY REDUCTION 12

## GF FLASH FRIED CALAMARI\*

SWEET CHILI SAUCE + LEMON AIOLI 13

## GF ROASTED SPAGHETTI SQUASH

BROWN BUTTER + PEPITAS + HAYSTACK CHÈVRE  
+ WARMING SPICES 10

## GF FANCY MAC N CHEESE

PAPPARDELLE PASTA ROOSTER COMBS +  
CARAMELIZED ONION + FRIED PROSCIUTTO  
+ GRUYERE BECHEMEL 12

## GF HIPSTER FRIES

PARMESAN + ROSEMARY AIOLI 8

## GF SHAVED BRUSSEL SPROUTS

LEMON + GARLIC + DRIED APRICOTS +  
LOCAL HONEY + PEPITAS 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

CAPICOLLO

MORTEDELLA

## ACCOMPANIMENTS

FALAFEL WITH GARLIC SAUCE

MARINATED MIXED OLIVES

PICKLED VEGETABLES

DILL PICKLES

## CHEESE

MOUCO COLOROUGE

CANA DE CABRA

BLUE VALDEON

GRUYERE

JASPER HILLS CLOTHBOUND  
CHEDDAR