

MAIN EVENT

Ⓞ GF Gluten Free Preparation Available, ask your server

Ⓞ GF ALASKAN HALIBUT*	29
madras curry + coconut milk + hazel dell mushrooms + radish + mache + pomegranate	
Ⓞ GF MILLER AMISH COUNTRY 1/2 ROASTED CHICKEN	20
mashed potato + asparagus + picked herbs	
Ⓞ GF FIELD TO FRONT DOOR BONE-IN PORK CHOP*	23
za'atar spice + smashed harissa carrots + hazel dell mushrooms + currant chutney	
Ⓞ GF FALAFEL WAFFLE	18
watermelon radish + picked herbs + popped lentils + green goddess + garlic sauce	
Ⓞ GF SALMON "CHOWDAH"*	24
traditional mirepoix + white wine + cream + tarragon	
Ⓞ GF CHEF'S BOLOGNESE	19
house made pasta + beef + pork + lamb + cream + parmesan + chives	
Ⓞ GF COLORADO BRAISED LAMB SHANK	24
beluga lentils + harissa + cumin yogurt + mint + cilantro	
Ⓞ GF FIELD TO FRONT DOOR BURGER*	15
caramelized onion + tender belly bacon + garlic aioli + aged cheddar + sliced tomato + house pickle -----add egg, bacon jam or gluten free bun 1.50	
Ⓞ GF COLORADO WHITE MOUNTAIN FARM QUINOA	18
roasted asparagus + chic peas + preserved lime yogurt + herb salad	
Ⓞ GF FIELD TO FRONT DOOR RANCHERS STEAK*	MRKT
potato gratin + roasted carrot + herb de provence compound butter	

STARTERS

Executive Chef: Dryden Goss
Sous Chefs: Jason Bush
Jonathan Fontenot

SOUP OF THE DAY Cup 4 / Bowl 6

HOUSE-MADE FOCACCIA 4
with seasonal spread

MARINATED OLIVES 5
Castlevetrano + picholine + arbequina

GF HOUSE SALAD 9
colorado mixed greens + dried
currants + cracked walnuts + shaved
pecorino + fig balsamic vinaigrette

GF BEET CITRUS SALAD 10
grapefruit + orange + haystack chevre +
mache blend + popped lentils +
green goddess dressing

GF MEDITERRANEAN SALAD 10
john givens 'little gems' + cucumber +
kalamata olive + french feta +
red onion + red wine vinaigrette
+ focaccia crouton

MOON HILL DAIRY GNUDI 12
shaved asparagus + pecorino +
crispy prosciutto + sherry reduction

ARTISAN CHEESE BOARD 18
Bee squared honey + dried fruits +
Candied nuts + Cranberry bread +
house made jam

CHEF'S CHARCUTERIE 19
daily selected cured meats + Dijon +
house made lavash + Pickled
vegetables

GF SHAVED SPRING VEGETABLES 11
fromage blanc panna cotta + salsa
verde + focaccia

GF NOT ANOTHER AVOCADO TOAST 12
smashed avocado + cucumber +
sprouts + red onion + focaccia

GF COLORADO PATATAS BRAVAS* 10
jodar farms poached egg + aioli +
chives

GF SHAVED BRUSSEL SPROUTS 11
tender belly bacon + stoneground mustard +
garlic + dried currants +
candied pecans

GF CHARRED SPANISH OCTOPUS* 13
colorado fingerling potato +
spanish chorizo + preserved lime yogurt
watermelon radish + hearts of celery

**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.*