

STARTERS

EXECUTIVE CHEF DRYDEN GOSS

SOUS CHEF JONATHAN FONTENOT

SOUS CHEF JASON BUSH

SOUP OF THE DAY cup 4 / Bowl 6

HOUSE SALAD 9

Raisin' Roots mixed greens + dried cherries + bleu cheese + candied pecans + shallot vinaigrette

STRAWBERRY FIELDS SALAD 10

Field to Front Door spinach + french feta + red onion + candied pecans + strawberry vinaigrette

BEET CITRUS SALAD * 10

watercress + grapefruit + orange + haystack chevre + popped lentils + green goddess dressing

THAI HERB SALAD 10

watercress + mint + cilantro + basil + bean sprouts + roasted peanuts + carrot ginger vinaigrette

HIERLOOM TOMATOES 8

burrata + cucumber + basil + mint + sherry vinegar + olive oil

HOUSEMADE FOCACCIA 4

seasonal spread

MARINATED OLIVES 5

castlevetrano + picholine + arbequina

SHAVED BRUSSEL SPROUTS 11

rosemary bacon + colorado cherries + toasted almonds + bleu cheese

HOUSE MADE RICOTTA 9

summer squash + mint + lemon + curried peanuts

JODAR FARMS SAVORY FRITTATA 11

broccolini + Hazel Dell mushrooms + chevre + watercress

CHARRED SPANISH OCTOPUS * 13

carrot harissa + tapenade + radish + dehydrated potato + creme fraiche + watercress

ARTISAN CHEESE BOARD 18

bee squared honey + dried fruits + candied nuts + focaccia & jam

CHEF'S CHARCUTERIE 19

selected cured meats + dijon + house made lavash + pickled vegetables

☯ **Gf** *Gluten free preparations available on most items, ask your server* ☯

☯ **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* ☯

MAIN EVENT

FARMERS PASTA	18
house made tagliarini + cherry tomatoes + english peas + lemon ricotta + sweet corn + mint + basil	
1/2 ROASTED CHICKEN	20
Miller Amish Country, duck fat fingerlings + broccolini + peach agrodolce	
ALAMOSA STRIPED BASS	21
Hazel Dell mushrooms + white beans + hierloom tomato puree + creme fraiche	
LAMB RAGOUT	19
house made tagliarini + haystack chevre + mint hazelnut gremolata + calabrian chili oil	
PORK BELLY	21
Field to Front Door Farm, english pea puree + roasted carrot + blistered cherry tomatoes + pickled apple	
STEEL HEAD TROUT *	24
wilted spinach + capers + kalamata olives + dill crema	
PAN SEARED DUCK BREAST *	21
Maple Leaf Farms, colorado peach succotash + english peas + corn + watercress	
BUFFALO SHORT RIBS	24
spatzle + bok choy + Hazel Dell mushrooms + chili soy reduction	
FALAFEL WAFFLE	18
carrot harissa + curry crema + english peas + cherry tomatoes + kalamata olives + parsley	
FIELD TO FRONT DOOR BURGER *	15
tender belly bacon + aged cheddar + caramelized onions + aioli + tomato + pickles + choice of house salad or fries	
RANCHERS STEAK *	MRKT
Field to Front Door, herb mashed potato + Raisin' Roots braised greens + dijon compound butter	