

SALADS FOR STARTERS

SUMMER WATERMELON (gf)
compressed watermelon, arugula, mint, red onion
& crumbled feta with balsamic glaze 13

POWER GREENS (ve) (gf)
spinach, arugula, roasted pepitas, green beans,
crispy garbanzos, cucumber, carrot, avocado,
quinoa, champagne vinaigrette 16

ARUGULA SALAD (gf)
baby arugula, shaved gran padano, grape tomato,
lemon vinaigrette 14

SMALL PLATES FOR SHARING

OVEN CHARRED CAULIFLOWER (ve) (gf)
golden raisin, green olive & caper emulsion, crispy
shallots, parsley 13

COLORADO CRUDITÉ (vg)
WITH HUMMUS
garlic hummus, kalamata olive tapenade,
roasted red pepper hummus, crostini, local
seasonal veggies 15

BLACK AND BLUE SAUSAGE (gf)
grilled black pepper and blue cheese pork
sausage by Bovine and Swine, buffalo cabbage
and celery slaw 16

(ve) **vegan** dishes that do not contain products
that come from animals

(vg) **vegetarian** dishes that include milk products
such as milk, cheese, yogurt, and eggs, but no
meat, poultry, or shellfish

BEET SALAD (gf)
coriander and garlic braised beets, lemon goat cheese
crumbled on a bed of fresh frisee and arugula, honey corian-
der vinaigrette 14

LOCAL MIXED GREEN (ve) (gf)
spinach, cherry tomatoes, carrot, pickled red onion
champagne vinaigrette 11

CLASSIC WEDGE (gf)
grilled corn, fresh cherry tomato, fried onions, crisp bacon
avocado, smokey bleu cheese dressing 16

ADD ON TO YOUR SALAD
chicken +7 | salmon +10 | steak +9

FROMAGE AND CHARCUTERIE
housemade charcuterie, local and imported salumi, dried
fruit 20

ASPARGUS AND MUSHROOM (gf)
Balsamic and garlic marinated, topped with parmesan
and lemon zest 18

HONEY STUNG BRUSSEL SPROUTS (gf)
crispy brussel sprouts, honey, gran padano 11

FRENCH FRIES AND DIPPING (gf) (vg)
ketchup, horseradish caraway,
green goddess aioli 13
add truffle +4

(p) dishes that contain **peanuts** for those with
peanut allergies

(gf) **gluten-free** dishes that excludes the protein
gluten, found in grains such as wheat, barley,
and rye

| **LARGE PLATES**
| **FOR MAIN MEAL**

CHICKEN PICCATA

lemon thyme marinated airline chicken breast with fettuccine, spinach, cherry tomato and a tangy lemon, caper, white wine sauce 24

ESPRESSO RUBBED TENDER PETITE STEAK* (gf)

espresso dry rubbed petite tender, wild mushroom fingerling potato, pickled tomatoes, blue cheese butter 28

PAN SEARED SUSTAINABLE SALMON*

grilled asparagus, with a lemony tomato and herb sauce 27

| **FROM THE PIZZA OVEN**
| **HAND TOSSED 10 INCH PIZZA**

FENNEL SAUSAGE

red sauce, roasted tomato, mozzarella, pepperoncini, fennel sausage, parmesan 17

BBQ PIT

homemade BBQ base, pulled pork, cheddar cheese, sliced red onion, fresh cilantro and jalepenos 17

DIAVOLA

red sauce, spicy pepperoni, chorizo, spicy salami pickled fresno chili, mozzarella, basil 17

THE BLT

garlic oil, crispy bacon, fire roasted plum tomatoes, green goddess drizzle, mozzarella, baby arugula 17

COLORADO LAMB (gf)

braised and grilled roulade of lamb, bulgar wheat orzo with mint, tomato cucumber, red chimichurri 25

PULLED PORK TACOS (gf)

tender pulled pork, pineapple pico de gallo, spicy chipolte slaw, drizzled with avocado crema, corn tortilla 16

PROSCIUTTO CRUDO

caramelized onion, prosciutto, mozzarella, parmesan reggiano, baby arugula, truffle oil 19

THE FARMERS MARKET (ve)

garlic oil base, grilled corn, pickled cherry tomato, artichoke, basil, onion, drizzled with basil mayo 17

GREEK (vg)

basil pesto, artichokes, roasted tomato kalamata olive, feta, mozzarella 17

cauliflower gluten free crust +2
add oven fried egg +3

* These items may be served raw or undercooked, or contain raw or undercooked ingredients.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.