

SNACKS

PULL-APART BREAD 4

Classic Dinner Roll, Cultured Butter

DEVEILED EGGS 5

Gold Potato Chip, Roasted Green Chiles

MORTGAGE LIFTER BEANS 6

Charred Greens, Grilled Onion Dressing, Lemon Bean Crumb

GRILLED KALES 6

Black Garlic Dressing, Pickled Mustard Seed, Lemon

SMOKED TROUT SPREAD 7

Red Whiskey Cornmeal Crackers, Walla Walla Onion Powder

PEEKYTOE CRAB HUSHPUPPIES 8

Morita Chili Mayo, Lemon

CHEESE PLATE 16

Our Country Loaf, Cornmeal Crackers, Candied Nuts, Preserves, Local Honey

STARTERS

BLACK & BLUE ELK* 12

Juniper Custard, Ground Cherries, Horseradish, Crispies

GRASS-FED BEEF TARTARE* 12

Caribou Ranch Eye of Round, Guajillo & Ancho Chili, Herbs, Potato Chips

PEAR & APPLE SALAD 13

Cabbage, Hakurei Turnip, Radish, Candied Nuts, Pawlet Cheese, Mustard, Apple Cider Dressing

PORK & BEANS 9

Rob's Refried Anasazi Beans, Smoked Pork Heart, Dried Oregano, Olive Oil

TROUTCHOVY TOAST* 9

Our Country Loaf, Torn Eggs, Radish, Herb Salad, Grated Beet Dressing

MUSHROOM SALAD* 12

Greens, Soft Poached Egg, Crouton, Mushroom Pepper, Morita Chili Dressing

STEAMED MUSSELS 14

Mixed Alliums, Aji Amarillo Chili, Atlantic Kombu, Lemon Mayo Toast

MASA DUMPLINGS 13

Braised Pork, Guajillo & Ancho Chili, Fried Kale, Radish

PLATES

THE GARDEN 21

Quinoa, Hazel Dell Mushrooms, Turnips, Carrots, Cooked Greens

RED FORAGER CHICKEN 27

Wild Rice, Honeynut & Acorn Squash, Cippolini Onion, Benne & Toasted Sage

GRILLED PORK LOIN 26

Pork Fat Potatoes, Stewed Sweet Peppers, Troutchovy Dressing

COLORADO TROUT 26

Herb Cultured Cream, Turnip & Radish Salad, Mint, Trout Roe

CARIBOU RANCH BEEF* 28

Beets, Beef Reduction, Our Smoked Butter

COLORADO LAMB T-BONE* 29

Braised Lamb Belly, Corn Cous, Raisins, Sweet Peppers, Spicy Carrot Yogurt, Fried Onions

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*