

SNACKS

PULL APART BREAD 4

Classic Dinner Roll, Honey Butter

DEVILED EGGS 5

Gold Potato Chip, Roasted Green Chiles

MARINATED BEANS 6

Tender Herbs, Shallot, Chiles, Sherry Vinegar, Toast

COCKTAIL MEATBALLS 6

Pickled Plum BBQ, Chives

TROUT SARDINES 8

Red Whiskey Cornmeal Crackers, Cultured Cream, Pickles

SALT ROASTED BEET 7

Yogurt, Honey, Horseradish, Marigold, Poppyseed

PEEKYTOE CRAB HUSHPUPPIES 8

Morita Chile Mayo, Lemon

CHEESE PLATE 16

Our Country Loaf, Cornmeal Crackers, Candied Nuts, Preserves, Boulder Valley Honey

STARTERS

RABBIT LIVER PATE 9

Bread Chips, Apple Butter, Marigold

COAL CABBAGE 10

Carrot Chorizo, Marinated Feta, Toasted Pine Nuts

CHICORY & EMMER SALAD 13

Poached Pear, Candied Walnuts, Moon Hill Blue Cheese, Lemon Malt Dressing

MUSHROOM SALAD 12

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

TROUTCHOVY TOAST* 9

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

ELK CARPACCIO* 12

Couloir Cheese, Marrow Bread Crumbs, Cured Duck Egg Yolk

GRILLED SCALLOPS* 14

Cider Parsnip Cream, Celery Root Salad, Almond, Sunchoke Chips

STEAMED MUSSELS* 14

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

PLATES

THE GARDEN 21

Quinoa, Carrot, Parsnip, Spinach, Radish

FRIED CHICKEN CUTLET 27

Hatch Green Chile, Fingerling Potatoes, Mushroom, Cornmeal Gravy

SUGAR STEAK* 27

Koberstein Grass Fed Beef, Rutabaga, Leeks, Pickled Shallot, Pot Roast Butter

MASA TROUT 26

Brown Butter Braised Cabbage, Dandelion Cream

DOUBLE LAMB T-BONE* 28

Grilled Sassafras Carrots, Whipped Farmer's Cheese, Ancho Chili Bread Sauce

SMOKED RABBIT LOIN 31

Wild Rice Grits, Parsnip, Spinach, Cherry Mustard Sauce, Arugula, Crispies

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