

SNACKS

BENTON'S HAM 12
Groundnut Bun,
Coffee Pickled Shallot

FIRST SNOW CHEESE 11
Cornmeal Crackers, Walnuts,
Table Mountain Honey

FOCACCIA 3
House Baked Bread,
Cultured Butter

FIRST

FARMER'S CHEESE TOAST 11
Winter Citrus, Brown Butter, White Chocolate, Espelette Pepper

RADICCHIO SALAD 10
Kermit's Trout Bagna Cauda, Celery, Carrot, Couloir Cheese

CRAB HUSHPUPPIES* 13
Morita Chile Mayo, Lemon

ELK TARTARE* 17
Hazelnut Purée, Pickled Beet, Parsley Stem & Smoked Steelhead Roe

DEVEILED EGG & SHAVED RADISH SALAD 11
Escarole Hearts, Buttermilk & Chive Dressing

SECOND

MAINE LOBSTER & GRITS* 19
Chestnut & Lobster Bisque, Cherry Bomb Pepper, Chervil

KALE & MUSHROOM SALAD* 12
Crispy Oyster Mushrooms, Morita Chile Dressing, Garlic Croutons, Poached Egg

MAPLE WOOD GRILLED BEETS 11
Point Reyes Blue Cheese, Pomegranate, Red Wine Verjus, Feuilletine

MASA CORN DUMPLINGS 14
Pork Green Chile, Lime Yogurt, Kale, Radish

COAL CABBAGE 13
Carrot Chorizo, Gold Hill Cheese, Pine Nuts, Parsley

STEAMED BOUCHOT MUSSELS* 16
Maine Kelp, Himo Togarashi, Cinnamon, Vadouvan, Cilantro Toast

THIRD

WOOD BLACKENED RAINBOW TROUT 27
Celeriac, Braised Walnut, Parsley, Chile Oil

GRILLED CHICKEN 28
Tuscan Kale, Pork Sausage, Sorghum, Rye Bread, Benne Seed Mousse

CAROLINA GOLD RICE 27
Collard Greens, Turnip Cake, Harissa, Hen of the Woods, Yogurt, Charred Onion Broth

COLORADO LAMB* 35
Loin, Rib & Belly, Mortgage Lifter Beans, Carrot, Peanut & Tangelo Chimichurri

SEARED SCALLOPS* 32
Glazed Sunchoke, Toasted Oat Cream, Meyer Lemon & Vanilla

COLORADO NEW YORK STRIP* 33
Braised Short Rib, Crushed Potato, Parsnip, Confit Shallot