



## SNACKS

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**V<sup>GF</sup> Blistered Shishitos | 7**

ginger-yuzu glaze, sesame brittle, sriracha aioli

**GF Deviled Eggs | 5**

pickled mustard seed, crispy prosciutto, everything bagel spice, herb oil

**GF Crispy Brussels Sprouts | 9**

maple bacon gastrique, candied pecans, roasted apple

## SMALL PLATES

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**GF Crispy Calamari | 15**

jalapenos, green beans, sweet chili ponzu, cilantro

**V Caramelized Goat Cheese | 14**

winter greens, spiced honey, port wine dried cherry compote, lavash crackers

**GF Harissa Marinated Shrimp a la Plancha | 17**

avocado salsa verde, candied shishito peppers, pickled red onion, cotija, crispy tortilla, micro cilantro

**Pork Belly Bao | 16**

12 hour braised sticky pork belly, pickled cucumber, carrot-cilantro slaw

**Charred Tuna Tacos\* | 17**

sushi rice, avocado-scallion relish, mango salsa, pickled onion

**Charcuterie and Cheese | 16**

artisan meats & cheeses, house pickles, mustard, seasonal preserves, bread

## SOUPS & SALADS

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**VEGAN<sup>GF</sup> Winter Greens | 5 | 8**

shaved apple, dried cherries, toasted hazelnuts, dijon-banyuls vinaigrette

**V<sup>GF</sup> Roasted Roots | 13**

beets, baby carrots, parsnips, mizuna, herb pesto, chevre, balsamic drizzle, candied pepitas

**V<sup>GF</sup> Spiced Carrot Bisque, 8**

maple creme fraîche, apple chutney

**French Onion Soup | 10**

red onion marmalade, crostini, gruyere gratin

We strive to avoid using products that contain soy or gluten whenever possible. We use canola oil in our fryers, canola and olive oil in our dressings and marinades, and cornstarch as our standard thickener for sauces. We would like to thank Red Bird Poultry, Boulder Natural Meats, Haystack Mountain Dairy, Seattle Fish Co., and Fresh Point Produce for continually providing the finest ingredients for our menus.

Executive chef Greg Anderson  
Sous chef Nate Martin

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V = Vegetarian GF = Gluten Free Vegan

## NOODLES AND PASTA

**GF Galbi Bowl | 28**

Beef short rib, rice noodles, bok choy, spring onions, cilantro, yuksu broth

**Lobster Mac and Cheese | 16 | 32**

cavatapi, lobster béchamel, mascarpone, cracked pepper bread crumbs, ¼ pound butter poached tail

**V Mushroom Ravioli | 24**

Portobello ravioli, foraged wild mushrooms, rosemary, pine nuts, sage bechamel

## LARGE PLATES

**GF Salmon Provencal\* | 32**

roasted fennel, citrus, fresnos, dill, and heirloom fingerling potatoes

**GF Bone in Berkshire Pork Chop\* | 27**

green chili-white cheddar grits, collards, blueberry bbq sauce, charred carrots

**GF Pan Seared Sea Scallops\* | 32**

coconut-lemongrass broth, sticky rice cake, oyster mushrooms, shaved radish, cilantro

**GF Grilled Beef Filet\* | 42**

duck fat whipped potatoes, roasted asparagus, sauce bordelaise, shallot jam

**GF Pan Roasted Colorado Chicken Breast | 27**

butternut squash gratin, blistered kale, sherry bacon vinaigrette

**VEGAN GF Quinoa Falafel | 24**

roasted cauliflower salad, golden raisin relish, pine nuts, charred eggplant romesco

**GF Steak Frites Rio\* | 22**

Grilled flat iron steak, chimichurri compound butter, pommes frites, haricot verts

## DESSERT

**GF Trio of Chocolate Mousse | 10**

layers of dark, white, and milk chocolate mousse on a hazlenut genoise

**Spiced Pear Tarte Tatin | 10**

cinnamon, star anise, vanilla bean ice cream, sea salted caramel

**Pumpkin Bread Pudding | 10**

Bourbon creme anglaise, ginger cranberry compote, candied pecans

**VEGAN GF Trio of Sorbet | 10**

daily selection of artisanal sorbet, fresh berries

**GF Affogato | 7**

ask your server for today's choice of gelato, topped with espresso and chopped hazelnuts.

– Add a shot of Kahlua or Galliano \$5

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Please notify your server of any allergy restrictions as not all ingredients are listed. \*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Service charge of 20% will be added to parties of 7 or more. Local taxes and a 5.9% Keystone surcharge will automatically be added to your bill.