

STARTERS

Soup of the Day	15
French Onion Soup	16
Grand Cru Gruyère, Crouton	
Mixed Greens Salad	18
Organic Baby Field Greens, Shaved Vegetables, Local Feta Cheese, Sherry Vinaigrette	
Little Gems Wedge	18
Point Reyes Blue, Bacon Lardon, Grape Tomato, Buttermilk Dressing	
“Classic” Caesar Salad	18
Little Gems Lettuce, Anchovy Dressing, Parmesan Reggiano, Garlic Crostini	
Heirloom Tomato & Burrata Salad	19
Heirloom Tomatoes, Di Stefano Burrata, Sweet Basil, Manicardi Balsamic	
Steak Tartare*	21
Quail Egg, Herb Aioli, Shallot, Pain de Mie	
Duck and Pistachio Pâté	20
Whole Grain Mustard, Cornichons, Compotes of Orange and Sour Cherry	
Charcuterie and Cheese	26
Artisanal Cured Meats and Cheeses, Olives, Pickled Shallots, Rustic Bread	

ENTREES

Colorado Lamb Chops*	48
Root Vegetable Hash, Herb and Pistachio Pesto, Haricot Vert	
8 oz. Filet Mignon*	55
Asparagus, Mushroom Duxelles, Wild Mushrooms, Sauce Béarnaise	
Braised Short Rib	45
Baby Root Vegetables, Celeriac Puree, Port Wine Reduction	
Herb Roasted Mary’s Chicken Breast	36
Smoked Farro Risotto, Leeks, Grilled Sweet Corn, Chicken Jus	
Classic Chicken Pot Pie	35
Chicken, Aromatics, Sweet Vermouth Velouté, Puff Pastry	
King Salmon*	39
Escarole, Butter beans, Andouille, Charred Lemon	
Cioppino	48
White Fish, Jumbo Prawns, Manila Clams, PEI Mussels, Tomato-Fennel Broth, Aioli, Crostini	
Ricotta Tortellini in a Parmesan Broth	32
English Peas, Swiss Chard, Agrumato Lemon Oil	

SIDES

Asparagus / Escarole, Butter Beans & Andouille / French Fries / Garlic Whipped Potatoes	11
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, a suggested 18% gratuity will be added to your check for parties of 6 or more;

Please feel free to raise, lower, or remove this gratuity at your discretion.

* consuming raw or undercooked meat, fish, shellfish or eggs can increase your risk of foodborne illness.