

APPETIZERS

- CRUDO** 15
seasonal preparation
- LITTLE GEM SALAD** 12
bacon jam / six minute egg / plum
- LEANING SHED TOMATO SALAD** 14
cucumbers / olives / haloumi
- BEETS + BURRATA** 14
peach / quinoa / macadamia
- PAPPARDELLE** 16
squash / king trumpet mushrooms / poblano
- SWEET CORN SOUP** 12
corn fritter / husk oil / cilantro
- BONE MARROW + OXTAIL MARMALADE** 17
stone fruit / shallot / grilled bread

VEGETABLES & SIDES

- CHIVE + LEMON BISCUIT** 9
- EGGPLANT + HARISSA + HAZELNUT + FETA** 9
- MAC + CHEESE + JALAPEÑO** 13
- BRUSSELS SPROUTS + PISTACHIO** 9
- HEIRLOOM CARROTS + MACADAMIA + CILANTRO** 9

MAIN COURSE

- FREE RANGE BISON** 36
roasted broccoli / black garlic / kimchi
- COLORADO LAMB LOIN** 35
olive / piquillo pepper / mustard jus
- BERKSHIRE PORK** 31
escarole / peach / charred onion
- SHUNA BAY SALMON** 33
clams / fennel / sheepnose peppers
- DAY BOAT SCALLOPS** 33
sunchoke / pear / pine nut
- AMISH CHICKEN** 27
summer beans / cashews / chili
- HOUSEMADE RICOTTA CAVATELLI** 22
'nduja / parmesan / pesto
- B&B BURGER** 19
bread and butter pickle / american cheese / remoulade
- TRIPLE SEARED PRIME NEW YORK STRIP** 46
heirloom carrot / wild mushroom
- Executive Chef James Lintelmann
Executive Sous Chef Emilio Gonzalez
General Manager Wesley Conger*

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