



APPETIZERS

CRUDO 15

seasonal preparation

SQUASH + BURRATA SALAD 12

delicata squash / puffed grains / pumpkin romesco

BEET SALAD 14

apple butter / horseradish / house-smoked salmon

PAPPARDELLE 16

bagna cauda / capers / 62 degree egg

BROCCOLI SOUP 12

prairie breeze cheddar / tempura / piment d'espelette

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

a gratuity of 18 percent will be added to all parties of 6 or more



MAIN COURSE

FREE RANGE BISON 36
roasted broccoli / black garlic / kimchi

COLORADO LAMB LOIN 35
olive / piquillo pepper / mustard jus

BERKSHIRE PORK 31
turnip / bel fiore / quince

SHUNA BAY SALMON 33
clams / fennel / sheepnose peppers

DAY BOAT SCALLOPS 33
sunchoke / pear / pine nut

AMISH CHICKEN 27
gooseberry / cashew / cauliflower

HOUSEMADE RICOTTA CAVATELLI 22
kale / lemon / fermented garlic

STEAK MOREAU 46
heirloom carrot / wild mushroom / bordelaise

*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*