



APPETIZER

Chicken Liver Mousse Crostini 12

Currants, Pickled Chilies

Polenta 13

Fried Ricotta Polenta, Red Sauce, Melted Fresh Mozzarella

Mussels 14

House-made Sausage, Saffron, Grilled Ciabatta

Colorado Lamb Carpaccio* 15

Goat Cheese Vinaigrette, Olives, Capers, 8 Year Balsamic, Crostini

Cheese Plate 16

Rotating Artisanal Cheeses & Seasonal Accoutrements

SALAD

Spinach 10

*Baby Spinach, Fried Goat Cheese, Strawberries, Marcona Almonds,
Goat Cheese Vinaigrette*

Caesar* 9

Romaine Hearts, Grilled Garlic Ciabatta, Shaved Parmigiano Reggiano

Arugula 10

Fried Oyster Mushrooms, Pecorino Romano, Onions, White Truffle Oil

PASTA

15/28

Linguine

Manila Clams, House-made Sausage, Dry Vermouth, Oregano

Agnolotti

*Roasted Fennel & Browned Butter, House made Sausage, Red Pepper Agrodolce,
Roasted Chicken Brodo*

Ravioli

House-made Ricotta & Mozzarella, Parmigiano Reggiano, Red Sauce, Basil

Cavatelli

Braised Rabbit Carbonara, Pancetta, Egg Yolk, Pecorino Romano

Pappardelle

Venison Bolognese

Tagliatelle

Puttanesca, Lump Crab, Key West Pink Shrimp

MAIN

Arctic Char* 29

Potato Gnocchi, Crab, Cauliflower, White Truffle Cream

Scallops* 31

Pork Belly Confit, Baccala, Salsa Verde

Pork* 29

*Brined Bone-In Chop, Creamed Olathe Corn, Spinach, Fennel, Honeycrisp Apple,
& Warm Bacon Vinaigrette*

Duck* 32

Roasted Duck Breast, Pumpkin Risotto, Pickled Rhubarb

Beef* 29

Hanger Steak, Hedgehog Mushrooms, Bacon, Peas & Potatoes, Sweet Onion Puree

Veal Saltimbocca* 31

Prosciutto di Parma, Provolone, Sage & Red Wine Veal Reduction, Romanesco

Roasted Chicken* 28

*½ Chicken, Sweet Potato & Browned Butter Puree, Honey & Fennel Glazed Autumn
Vegetables*

*These Items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 9/21/2017