Dainty Little Cheese Board* 13
Craft cheeses, garnishes

Escargot 15
Creamy potato, rosemary, dijon butter, hazelnuts,

Chicken Liver Paté 14
Sourdough toast, verjus poached pistachios, pickled grape

Daily Restorative 9
Market influenced

Avocado Salad 13
With roasted beets, new potatoes, snap peas, coriander vinaigrette

Chicory Salad 13
With grilled treviso, frisee, endive, shaved manchego, fried capers, orange supremes, anchovy vinaigrette

Grilled Humboldt Squid 14
Chili de Arbol marinated feta, charred broccolini, garlic vinaigrette

Braised Pork Belly 14
With smoked carrots, apple parsnip puree, parsley pistou, and pickled celery

Confit Pork Shoulder 29
Berkshire pork, with english pea mousse, pickled watermelon radish, shaved easter radish, pea tendrils, cilantro, toasted cocoa nibs

Bubble and Squeak 21
Sautéed brussel sprouts, shallots, delicata and acorn squash, crispy cauliflower, spicy candied pecans; roasted garlic and ginger vinaigrette, with house cornbread

Za’atar Braised Lamb 35
Colorado raised lamb, with slow cooked chickpeas, cauliflower, and gremolata

Bouillabaisse 29
Smoked manila clams with PEI mussels, chorizo, squid, prawns, potatoes, spicy tomato sauce, grilled green beans, and grilled baguette

*These items may be served raw or undercooked based on your specifications, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform us of any dietary restrictions, allergies, or concerns.

PETIT

Pedro Escudero “Fuente Milano” 9.5 19 38
Viura, Verdejo; Rueda, Spain

Barnard Griffin 10 20 40
Fumé Blanc; Columbia Valley, Washington

Saint Laurent Petit Le Mont 12 24 48
Chardonnay; Touraine, France

J Vineyards 12 24 48
Pinot Gris; Central Coast, California

Luneau-Papin “La Grange” 12.5 25 50
Muscadet sur Lie; Loire, France

Simonsig 10.5 21 42
Chenin Blanc; Stellenbosch, South Africa

Laurenz V 12 24 48
Gruner Veltliner; Niederösterreich, Austria

ROSEé AND SPARKLING

Bugey Cerdon Sparkling 15 ~ 60
Rosé of Gamay and Poulsard; Savoy, France

Musical Chairs Rosé mkt mkt mkt
Ever changing selection of our favorite hand-picked rosés

ROUGE

Ercole (litre bottle) 13.5 27 67.5
Barbera; Monferrato, Italy

Casa Ferreirinha “Papa Figos” 12 24 48
Touriga Nacional, Franca, Tinta Roriz; Douro, Portugal

Badenhorst Secateurs 11.5 23 46
Shiraz, Grenache, Cinsault; Swartland, South Africa

Tenute Rubino 11.5 23 46
Negroamaro, Malvasia Nera; Puglia, Italy

Lagar de Bezana “Amalgama” 11 22 44
Syrah, Cabernet Sauvignon; Alto Cachapoal, Chile

Calea 11 22 44
Nero d’Avola; Sicily, Italy

Moulin de Gassac 12 24 48
Pinot Noir; Languedoc, France

~ Gluten Restricted ~

General Manager: Ryan Speights  “Top 10 Brunch Spots”-Bon Appétit  Executive Chef: Travis Messervey