

Fried Calamari

Fresh Squid/Local Greens/Thai Basil Aioli • 10

Pommes Frites

White Truffle Oil/Garlic/Sal de Mer/Parmesan/House Aioli • 9

Local Dungeness Crab Cakes

Wild Arugula/Calabria Chili Crème Fraiche • 13

Pasto Anti

Prosciutto/Grilled Bread/Truffle Tremor/Seasonal Fruit/Castelvetrano Olives • 13

Mixed Green Salad

Roasted Marinated Beets/Toasted Almond/Chateau Vinaigrette • 8

Salad Lyonnaise

Frisée/Red Wine Poached Egg/House Cured Bacon/Grilled Croutons • 10

Wild Arugula Salad

Marinated Baby Artichokes Hearts/White Beans/Pickled Peppers/ Herb Vinaigrette • 10

Grilled Asparagus Salad

Baby Butter Lettuce/Rustic Parmesan Toast/Lemon Anchovy Vinaigrette • 8

Soup du Jour

Local Farmers Market Ingredients • 8

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Braised Colorado Lamb Shank

Pommes Dauphine/Slow Cooked Collards/Natural Roasting Jus • 28

Grilled Vegetable Ravioli

Fresh Handcrafted Pasta/Spring Corn Coulis/Lemon Oil/Red Pepper Coulisetta • 20

Spring Vegetable Risotto

Carnaroli Rice/Fresh Fava Beans/English Peas/ Wild Hedgehog Mushrooms • 18

Beef Bourguignon

Creekstone Ranch Beef/House Made Pancetta/Herbed Nuvole Pasta • 24

Pan Seared Fish of the Day

Slow Cooked Cannelini Beans/Spring Rocket Greens/Extra Virgin Lemon Oil • 26

Creamy Polenta Rotolino

Baby Spinach/Kalamata Olives/Grilled Portobello/Marinated Red Peppers/ Caramelized Onions • 18

Coq au Vin

Caramelized Root Vegetables/Gremolata/Red Wine Reduction • 22

Chef de Cuisine/Jeremiah Wheelless

Sous Chef/Kris Jefferson

Substitutions \$2•Corkage is \$20 per Bottle•\$3 per Split Plate•20% Gratuity on parties of 6+

We use antibiotic and hormone free meats and our fish is sustainable.

Our produce is local and our menu changes seasonally.