

STARTERS

Soup of the Day	15
French Onion Soup	16
grand cru gruyere, crouton	
Charcuterie and Cheese	26
artisanal cured meats and cheeses, olives, pickled shallots, rustic bread	
Burrata and Heirloom Tomato	18
di stefano burrata, heirloom tomato, basil, 25 year balsamic	
Mixed Greens Salad	18
house pickled strawberries, Valbreso feta, toasted almond, balsamic dressing	
Little Gems Wedge	18
point reyes blue, bacon lardon, grape tomato, red onion, buttermilk dressing	
Roasted Steamboat Oysters*	20
chef's selection of preparation	
Steak Tartare*	19
quail egg, herb aioli, shallot, pain de mie	
Duck Liver Mousse	19
whole grain mustard, pickled shallot, rustic bread	

ENTREES

King Salmon*	39
escarole, butter beans, andouille, charred lemon	
Classic Chicken Pot Pie	35
chicken, aromatics, sweet vermouth veloute, puff pastry	
Colorado Lamb Chops*	48
root vegetable hash, summer herb and pistachio pesto, blue lake beans	
18 oz. Kansas City Strip Steak or 8 oz. Filet Mignon*	55
asparagus, mushroom duxelle, wild mushrooms, sauce béarnaise	
Branzino*	38
hominy grits, cipollini onions, sugar peas, shiitake mushrooms, lemon caper butter	
Free-Range Half Chicken	36
squash "noodles", ver jus, squash blossom-goat cheese fritter	
Vegetable Tart	29
phyllo, summer vegetables, herb goat cheese, thyme	
Niman Ranch Pork Chop*	44
creamed sweet corn, stone fruit, apple and peach gasterique	
Cioppino	48
ling cod, prawn, lobster, clams, PEI mussels, tomato-fennel broth, aioli, crostini	

SIDES

Asparagus / Escarole, Butter Beans & Andouille / French Fries / Sweet Potato Fries	10
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Director of F&B & Executive Chef Brendan Dion / Executive Sous Chef Carlos Loeza-Avila / Sous Chef Owen Greenwood

, a suggested 18% gratuity will be added to your check for parties of 6 or more;

Please feel free to raise, lower, or remove this gratuity at your discretion.

* consuming raw or undercooked meat, fish, shellfish or eggs can increase your risk of foodborne illness.