



express iii

GALICIAN CHOWDER Δ

herb roasted chicken, chorizo, tuscan kale, winter root vegetables, potatoes, tomato & saffron | 15

BISON STEAK CHILI Δ

sharp cheddar, crema & scallions | 16

HOUSE MADE ARTISAN BREAD

vermont sea salt butter | 9

poutine iii Δ

† **REGGIANO** parmesana & sea salt | 13

† **SHORT RIBS**, cheddar & gravy | 18

share iii

LOBSTER MAC & CHEESE

maine blue lobster, creamy nutmeg béchamel, cavatapi, lemon & tarragon crumbs | 34

COLORADO “FUN”-DUE NACHOS

corn tortilla chips with crispy buffalo chicken, shishito peppers, queso, scallions, sour cream, guacamole & salsa | 28

BAKED BURRATA

bacon belly, san marzano tomatoes, arugula & chia crackers | 26

SALUMI & CHEESE

imported, domestic & house made cured meats with artisan cheese, pepperonata & warm flatbread | 32

MEZZE Δ

avocado & gigante bean hummus, vegetable pickles, spicy olives & chickpea wafers | 23

WILD BOAR QUESADILLA

braised wild boar, roasted apples, sharp cheddar, peruvian red chili & dolomite pine syrup | 17

WINGS {12} Δ

maple chipotle barbecue, jardinière, ranch dressing | 19

flatbread iii

Δ available gluten free

ROCKY MOUNTAIN PIE

roasted chicken, buena vista green chilies, chorizo, tomato, cheddar, queso fresco, cilantro | 19

CHÈVRE

goats cheese, bacon, mozzarella, roasted peppers, oven cured tomatoes, balsamic syrup & arugula | 18

FORESTIERE

forest mushrooms, brie, sage, pecorino & roasted garlic | 17

salads iii

SUPERFOOD Δ

arugula, tuscan kale, ancient grains, artichokes, blueberries, almonds, tomatoes, ricotta salata & lemon-strawberry chia dressing | 21

ARUGULA Δ

roasted heirloom beets, smoked duck breast, goat cheese crumble, pomegranate- blood orange gastrique & lemon oil | 23

CAESAR Δ

little gem romaine, treviso, white anchovies & parmesan frico | 15

add chicken...8 shrimp...11

crispy tofu...7 organic salmon...12

COBB

grilled chicken, avocado, cherry tomatoes, bacon, farm egg, organic blue cheese & buttermilk dressing | 21

SIMPLE GREENS Δ

toy box tomatoes, scarlet radish, cucumber, sunflower seeds, honey balsamic dressing | 16

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

sandwiches iii

french fries or purple kale salad

SHRIMP PO' BOY

tempura fried shrimp, plantation slaw, tomato, spicy tartar sauce, hoagie bun | 23

CUBANO

cured country ham, salami, mortadella & swiss cheese on sea salt flatbread with spicy pepper relish & basil aioli | 22

GRILLED CHEESE | TOMATO SOUP

sharp cheddar, tomato jam, fresh brioche pullman | 21

PUBLIC BURGER *

pepper jack, arugula, tomatoes, pickled onions, russian dressing & pepper bacon

choose:

->local black angus beef...22

->vegan burger...23

street food iii

KOREAN NOODLES

baby bok choy, carrots, peas, shitake & enoki mushrooms, sesame peanut dressing, roasted kombu broth | 27

add:

† bacon belly...8

† crispy tofu...7

† organic salmon...9

PAD THAI Δ

rice noodle, organic carrots, mung bean, tofu, chilies, peanuts, lime, nuc mam & tamarind | 28

ISLAND POKE BOWL *

sticky rice bowl with kimchi, kaiware, sensei squid salad, cucumber, wakame, edamame & pickled ginger

choose:

† ahi tuna*...28

† crispy tofu...24

† organic salmon...28

† local grass fed beef*...29

A 20% gratuity will be added for parties of six or more.

Δ available gluten free

large plates iii

RAVIOLI

lemon spinach & ricotta ravioli, grilled artichokes, broccolini, pine nuts & caramelized onion broth | 31

BEEF BOURGUIGNON

slow braised beef steak, pearl onions, porcini, spiced carrot, campanelle pasta | 31

LOCH DUART SCOTTISH SALMON *

organic quinoa & cous cous tabbouleh, tomato, watercress & lemon oil | 36

CHICKEN POT PIE

sage roasted chicken casserole baked in pastry with root vegetables, vermouth cream & fine herbs | 29

WAPITI ELK Δ *

sweet potato puree, nicoise vegetables, smoked black cherry & sage jus | 39

NEW YORK STRIP Δ *

asparagus, roasted tomato, truffle mashed potato, creamy foraged wild mushrooms | 44

PORK OSSO BUCO Δ *

white bean cassoulet, lardons, sausage, sherry vinegar, thyme & lavender | 31

sweets iii

S'MORES TACO

felchlin chocolate waffle, toasted marshmallow & graham cracker ice cream, salted crumbles, chocolate sauce | 16

FRIED RED CURRANT PIE

maple ice cream, walnuts, white chocolate, dehydrated raspberry | 14

VEGAN CHOCOLATE CAKE

chocolate layers, poached pears, candied nuts, spiced red wine syrup | 15

APPLE CARAMEL BREAD PUDDING

bourbon ice cream, caramel sauce, apple chips | 13

tavern