

flatbread ïïï Δ available gluten free

CHÈVRE

goats cheese, bacon, mozzarella, roasted peppers, oven cured tomatoes, balsamic syrup & arugula | 15

FORESTIERE

forest mushrooms, brie, sage, pecorino & roasted garlic | 14

SALTY PIG

fennel sausage, pancetta, pepperoni, olives, tomato, oregano & fontina cheese | 16

CITRUS

fire roasted chicken with broccoli, anchovy, lemon, mozzarella & garlic ricotta | 16

salads ïïï

SIMPLE GREENS Δ

toy box tomatoes, scarlet radish, cucumber, sunflower seeds, honey balsamic dressing | 13

ARUGULA Δ

crispy artichokes, green beans, grapefruit, olives, toy box tomatoes, ricotta salata & lemon olive oil | 18

COBB Δ

herb & lemon grilled chicken, avocado, pepper bacon, farm egg, organic blue cheese, buttermilk dressing | 19

WINTER SALAD Δ

smoked duck, red oak lettuce, blackberries, roasted beets, crumbled chèvre & sherry shallot dressing | 18

CAESAR Δ

little gem romaine, treviso, white anchovies & parmesan frico | 15
Add chicken...\$8 shrimp...\$11 crispy tofu...\$7 organic salmon...\$12

Δ Gluten Free

poke ïïï Δ gluten free

ISLAND POKE BOWL

sticky rice bowl with kimchi, kaiware, edamame, cucumber, wakame, chili mango, pickled ginger, wasabi, yuzu shoyu sesame dressing & crispy glass noodles

- † ahi tuna...26
- † unagi eel...27
- † octopus...24
- † crispy tofu...19
- † organic salmon...24

sandwiches ïïï french fries or purple kale slaw

GRILLED CHEESE | TOMATO SOUP

sharp cheddar, tomato jam, brioche | 19

PUBLIC BURGER

pepper jack, arugula, tomatoes, pickled onions, russian dressing & pepper bacon
colorado bison...\$25 or local black angus beef...\$19

CUBANO

cured country ham, salami, mortadella, pickles & swiss cheese on sea salt flatbread with spicy pepper relish & basil aioli | 19

noodles ïïï

NOODLE BOWL

ramen bowl with peas, shoots, farm egg, shiitake mushrooms, scallions, jalapeño, roasted vegetable broth & crispy nori cloud | 21
Add: shrimp...\$11 bacon belly...\$7 crispy tofu...\$7 salmon...\$12 duck egg...\$8

BEEF CHEEK & PORCINI RAVIOLI

pearl onion, roasted curry cauliflower, shaved parmesan, mushroom consommé | 31

BUCATINI

hand shucked lobster & shrimp, spinach, garlic, lemon, saffron & parsley | 33

large plates iii

COLORADO STRIPED BASS

herb salad, grilled vegetable fregola, preserved lemon
& saffron-tomato brodo | 32

FISH & CHIPS Δ

line caught cod, hand cut fries, crispy kale, plantation slaw
& spicy tartar sauce | 25

VERLASSO SALMON Δ

porcini risotto, green olive & anchovy gremolata, lemon oil | 32

CHICKEN POT PIE

chicken casserole baked in pastry with winter root vegetables,
vermouth cream & fine herbs | 23

WAPITI ELK

coffee cured elk loin with foraged wild mushrooms, fondue pan dumplings,
sage sausage, roasted tomatoes & arugula | 39

BLACK ANGUS 20oz PORTERHOUSE STEAK Δ

roasted brussels sprouts, black truffle & aged gouda mashed potatoes,
brandy black pepper jus & watercress salad | 58

ALE BRAISED LAMB SHANK Δ

spaghetti squash, gigante beans, lemon, garlic & rosemary | 36

sweets iii

FUNNEL CAKE

candy caramel apple compote, cotton candy, french vanilla crème | 15

FRIED CHERRY PIE

white chocolate ice cream, cinnamon sugar | 14

S'MORES CRACK JAR

chocolate pudding, toasted marshmallow mousse, graham cracker | 13

PEANUT BUTTER TRIFLE

cocoa sponge, peanut butter mousse, ganache, salted caramel | 12

munchies & shares iii

"THE TAVERN" BLACK FOREST FONDUE TO SHARE

gruyère cheese with ale & kirschwasser, soft breadsticks, pickles, vegetables,
cornichones, potatoes & chorizo | 40

BISON STEAK CHILI Δ

cheddar sour cream & scallions | 16

WILD BOAR QUESADILLA

braised wild boar shoulder, roasted apples, cheddar cheese,
spicy sofrito & dolomite pine cone syrup | 17

SHRIMP N' GRITS Δ

sweet shrimp, cheesy grits, chorizo brussels sprouts, cheeto dust | 18

FRIED OCTOPUS Δ

radish, dill & potato confit, ham cracklings, crunchy garlic, fried lemon | 17

WINGS {12} Δ

maple chipotle barbecue, jardinière, buttermilk dressing | 16

MEZZE Δ

avocado & white bean hummus, spicy olives, chickpea wafers | 19

SALUMI & CHEESE

imported, domestic & house made cured meats
with artisan cheese, pepperonata & warm flatbread | 26

HOUSE MADE ARTISAN BREAD

hand churned vermont sea salt butter | 7

poutine iii Δ gluten free

† parmesan & sea salt | 10

† fondue fries, black truffles, crispy sage | 14

† barbacoa beef & morel mushroom ragu, jack cheese | 15

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food borne illness.

TAVERN APRÈS MENU ïïï 2PM UNTIL 6ish...

MILE HIGH NACHOS

tri-color corn chips with buffalo chicken, five spice duck cracklin's, shishito peppers, scallions, local cheddar, sour cream, guacamole & salsa | 24

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