

munchies & shares iii

WILD BOAR QUESADILLA Δ

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

FRIED OCTOPUS Δ

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

WINGS {12}

maple chipotle barbecue, jardinière,
ranch dressing | 16

MEZZE Δ

avocado & gigante 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

vermont sea salt butter | 7

poutine iii Δ gluten free

† parmesan & sea salt | 10

† pork belly, green chile, cheddar
cheese, crispy sage | 14

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

flatbread iii

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

salads iii

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

ALPINE SALAD Δ

smoked duck, red oak lettuce,
blackberries, roasted beets, crumbled
chèvre & sherry shallot dressing | 23

CAESAR Δ

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

SUMMER TOMATO Δ

local heirloom tomatoes, burrata
mozzarella, pickled vegetables,
kitchen basil, balsamic vinegar
& red pepper gel | 21

STEAK WEDGE Δ

grass fed flat iron beef,
mini iceberg lettuce, pickled red
onion, blue cheese & buttermilk
dressing | 24

poke iii Δ gluten free

ISLAND POKE BOWL*

sticky rice bowl with kimchi, kaiware,
sensei squid salad, cucumber, wakame,
edamame, sesame-peanut dressing
& crispy glass noodles

† ahi tuna*...26

† unagi eel...27

† octopus...24

† crispy tofu...23

† organic salmon...24

† local grass fed beef*...28

Δ available gluten free

sandwiches iii

french fries or purple kale
slaw

GRILLED CHEESE | TOMATO SOUP

sharp cheddar, tomato jam,
fresh brioche pullman | 18

PUBLIC BURGER *

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

choose:

->colorado bison...25

->or local black angus beef...19

->impossible burger (vegan)...19

CUBANO

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

noodles iii

NOODLE BOWL

ramen bowl with peas, shoots, farm
egg, shiitake mushrooms, scallions,
jalapeño, roasted vegetable broth
& crispy nori cloud | 21

Add:

shrimp...11

local grass feed beef*...12

bacon belly...7 crispy tofu...7

salmon...12 duck egg...8

SUMMER PEA & LEMON RAVIOLI

“seafood bolognaise” argentine
shrimp, hokkaido scallops & pt. judith
calamari with roasted tomato-saffron
sofrito & cheeto dust | 31

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

*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

large plates iii

COLORADO STRIPED BASS Δ *

herb salad, grilled corn succotash
& garden pistou | 28

FISH & CHIPS Δ

california rock cod, hand cut fries,
crispy kale, plantation slaw
& spicy tartar sauce | 25

LOCH DUART SCOTTISH SALMON Δ *

nicoise vegetable salad, white
anchovies, fried quail egg,
citronette | 32

CHICKEN POT PIE

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

WAPITI ELK*

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

BLACK ANGUS BEEF TENDERLOIN Δ *

Argentine asado bbq with gigante
beans, roasted carrots, watercress
salad & chimmichurri | 58

sweets iii

S'MORES TACO

felchlin chocolate waffle, toasted
marshmallow ice cream, graham cracker
whipped cream & chocolate sauce | 14

FRIED BLUEBERRY PIE

roasted strawberry ice cream, white
chocolate, cinnamon sugar | 13

DONUTS

peach & blackberry compote,
mascarpone crème | 12

WHITE CHOCOLATE MOUSSE

lemon, strawberry coulis, sponge cake,
white chocolate crunch | 12

SORBETS & ICE CREAMS Δ

today's house made selection | 11

tavern