

munchies & shares iii

WILD BOAR QUESADILLA

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

flatbread iii

Δ available glutenfree

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

COBB Δ

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

CAESAR Δ

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

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:

->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

*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.

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

LAVERNA

large plates 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

LOCH DUART SCOTTISH SALMON Δ *

herb salad, grilled corn succotash & garden pistou | 28

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

STEAK FRITES Δ *

flat iron steak, fries, watercress salad & herb butter | 28

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

SORBETS & ICE CREAMS Δ

today's house made selection | 11

market menu iii

Ask about our market menus and special nightly features.

Special Thanks To Neiman Ranch, Serendipity Farms, Rocky Mountain Natural Meats Bison, Legacy Meats, Colorado Catch, Jumping Good Goat Dairy, Haystack Mountain Dairy, Mouco Cheese Company, Lava Lake Lamb, Rosen Ranch, Knapp Ranch, Rock Creek Farm, Crystal River Meats, Macdonald Farms, Boulder Natural Meats & Red Bird Farms For Providing Inspiration For Our Menus.

wine features iii

LAVERNE