

munchies iii

BISON STEAK CHILI Δ

cheddar, sour cream & scallions | 16

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 | 17

MEZZE Δ

avocado & gigante bean hummus, vegetable pickles, spicy olives & chickpea wafers | 20

CHICKEN LIVER & FOIE GRAS TERRINE

port gelee, cherry horseradish jubilee, chia crackers, warm flatbread | 22

TRIPLE CREAM BRIE EN CROUTE

local camembert in pastry, "little jewels" autumn fruit conserve, pistachio puree, five spice waffle | 23

BAKED BURRATA

smoked duck, ham cracklins, black vine fruit, winter beets, basil, smoked olive oil, lavosh | 24

MILE HIGH NACHOS

tri-color chips with buffalo chicken, shishito peppers, queso, scallions, sour cream, guacamole & salsa | 28

HOUSE MADE ARTISAN BREAD

vermont sea salt butter | 7

flatbread iii

Δ available gluten free

CHÈVRE

goats cheese, bacon, mozzarella, roasted peppers, oven cured tomatoes, balsamic syrup & arugula | 16

FORESTIERE

forest mushrooms, brie, sage, pecorino & roasted garlic | 15

SALTY PIG

chorizo, pancetta, pepperoni, olives, tomato, oregano & fontina cheese | 17

salads iii

SIMPLE GREENS Δ

toy box tomatoes, scarlet radish, cucumber, sunflower seeds, honey balsamic dressing | 15

ARUGULA Δ

crispy artichokes, green beans, grapefruit, olives, toy box tomatoes, ricotta salata & lemon olive oil | 19

FRIED CHICKEN COBB

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

CAESAR

organic red romaine, crispy kale, white anchovies, parmesan & brioche croutons | 16

add chicken...8 shrimp...11

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

STEAK SATE WEDGE

thai beef skewers, jardinière, blue cheese, mini iceberg lettuce & buttermilk dressing | 26

sandwiches iii

french fries or purple kale salad

GRILLED CHEESE | TOMATO SOUP

sharp cheddar, tomato jam, fresh brioche pullman | 19

PUBLIC BURGER *

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

choose:

->local black angus beef...19

->impossible burger (vegan)...23

CUBANO

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

MAHI SAMMY

grilled mahi mahi with sesame slaw, bacon aioli & nori fries | 23

Δ available gluten free

*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.

Poutine iii Δ

- † parmesan & sea salt | 10
- † pork belly, green chile, cheddar | 16
- † short ribs & gravy | 17

street food iii

NOODLE BOWL

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

add:

- † tempura shrimp...11
- † local grass fed beef*...12
- † bacon belly...7
- † crispy tofu...7
- † organic salmon...12

PAD THAI Δ

maine lobster, calamari & shrimp with rice noodles, chilis, peanuts, sprouts, tamarind, basil & cilantro | 31

ISLAND POKE BOWL *

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

choose:

- † ahi tuna*...26
- † unagi eel...27
- † octopus...24
- † crispy tofu...23
- † organic salmon...24
- † local grass fed beef*...28

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

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.

large plates iii

BUCATINI

bison bolognese with san marzano tomatoes, black garlic, cocoa fried cauliflower & asiago herb crumbs | 28

TORTELLINI

dungeness & king crab with cured tomatoes, grilled corn, fava beans, pearl onions & creamy vermouth | 34

LOCH DUART SCOTTISH SALMON Δ *

namasu cucumber, bamboo rice, harissa mango conserve, licorice, fennel dust | 32

CHICKEN POT PIE

sage roasted chicken casserole baked in pastry with root vegetables, vermouth cream & fine herbs | 25

WAPITI ELK Δ *

elk loin with corn pudding, grilled chorizo, blistered tomatoes, crispy spinach & chili oil popcorn | 39

STEAK FRITES Δ *

duet of market steak & beef short ribs with creamy foraged wild mushrooms, watercress salad & fries | 44

BERKSHIRE PORK SHANK Δ *

huckleberry braised red cabbage, candied banana, korma curry leaf & crunchy kataifi | 29

sweets iii

S'MORES TACO

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

FRIED APPLE PIE

vermont maple & brown butter ice cream, whiskey caramel, cinnamon | 13

PUMPKIN DONUTS

winter spice yam, brown sugar crema, chocolate ganache, candied pecans | 12

VEGAN CHOCOLATE MOUSSE Δ

dark chocolate, pistachio tuile, raspberries & coconut fluff | 12

SORBETS & ICE CREAMS Δ

today's house made selection | 11

