

DINNER, American-Style



Snacks

Spiced Cashews; Citrus-Marinated Olives; Pickled Jalapenos; Cheese Puffs ~ gf/\$6 each

Appetizer Plates**

Potted Smoked Trout ~ Rocky Mountain Trout, Salted Fried Capers, Buttered & Toasted Croutons ~ \$11

Summer Tomato Salad ~ Heirloom Tomatoes, Mesclun, Radish, Sunflower Shoots, Celery, Snap Peas, Basil Vin ~ gf/V \$12

Croft Farm Corn Soup ~ Corn Nut Crunch, Esplette Oil, Basil Mousse, Chives ~ gf/\$13

Supper Bowls**

Cast-Iron Bison* ~ Buffalo Patty, Toasted Brioche, Goat Cheese Spread, Tomato, Soft Egg, Pickled Onions, Greens ~ \$19

Smoky Pasta ~ Tagliatelle, Smoked Tomato Sauce, Braised Bacon, Heirloom Tomatoes, Cheddar Cheese, Soft Egg, Arugula ~ \$23

Bistro Plates**

Our Bass ~ Pan-Fried Striped Bass Fillets, Oyster Mayo, Celery Parsley Puree, Salt Potatoes, Watercress, Blackberries ~ gf/\$28

That'll do, Pig ~ Roasted Shoulder, Grits, Tomatillos, Onions, Red Peppers, Rainbow Chard, Pickled Mustard Seeds ~ \$26

P's & Q's ~ Potatoes, Pollo, Quinoa & Radish Salad, Citrus Chipotle Sauce, Chimichurri, Mesclun Greens ~ gf/\$25

Bistro Tender ~ Pan-Roasted 'Teres Major', Grilled Asparagus & Scallions, Potato Cake, Chive Oil, Béarnaise ~ \$33

Farmer 2 Table ~ Sweet Potato, Heirloom Tomato, Celery Parsley Puree, Tomato & Black Bean Salsa, Farmer's Salad ~ \$17

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness, especially if you have certain medical conditions. Upon request, we will cook to your specifications.

V - Vegan gf - Gluten Free **Most items can be gluten free upon request.

We happily acknowledge our partnerships with The Vegetable Peddler in Estes Park, Genesa Garden and Rock Crop Farm in Drake, CO and The Croft Family Farm in Kersey, CO.

SUNDAY BRUNCH



Good Day!

Potted Smoked Trout ~ Rocky Mountain Trout, Fried Capers, Croutons ~ **\$11**

'Frenched' Toast ~ Blackberries & Blueberries, Pure Maple Syrup, Sugar & Butter ~ **\$11**

Country Brunch* ~ Farm-Fresh Hen's Eggs, Potato Latke, Crispy Bacon, Biscuit & Jam ~ **\$12**

10 O'clock Eggs* ~ Creamy Cheesy Grits, Soft Eggs, Chives, Croutons, Braised Pork Shoulder, Greens & vinaigrette ~ **\$14**

Cast-Iron Bison* ~ Buffalo Patty, Toasted Brioche, Goat Cheese Spread, Tomato, Soft Egg, Pickled Onions, Local Greens ~ **\$19**

Salmon, Latkes & Apples ~ Smoked Salmon, Potato Latke, Yoghurt, Apple Sauce ~ **gf \$19**

Croft Farm Corn Soup ~ Corn Nut Crunch, Esplette Oil, Basil Mousse, Chives ~ **gf/\$13**

Bistro Eggs Benedict* ~ Potato Cakes, Braised Bacon, Local Greens, Tomato, Soft Eggs, Béarnaise ~ **gf \$16**

Veg Benny* ~ Potato Cakes, Soft Eggs, Béarnaise, Asparagus, Tomato, Arugula ~ **gf/V \$13**

Summer Tomato Salad ~ Tomatoes, Local Greens, Radish, Celery, Sunflower Shoots, Basil Vinaigrette ~ **gf/V \$12**

Little Foodies

Bison Burger* ~ Toasted Brioche Bun, Lettuce, Tomato, Pickles & Onions ~ **\$10**

Jr. 'Frenched' Toast ~ Berries & Maple Syrup ~ **\$10**

Pasta Bowl ~ Penne, Butter, Cream & Cheddar Cheese ~ **\$10**

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness, especially if you have certain medical conditions. Upon request, we will cook to your specifications. V - Vegan gf - Gluten Free **Most items can be gluten free upon request.

We happily acknowledge our partnerships with The Vegetable Peddler in Estes Park, Genesa Garden and Rock Crop Farm in Drake, CO and The Croft Family Farm in Kersey, CO.



Desserts

Peaches & Cream – Warm Palisade Peach Cake, Vanilla Cream, Strawberry Rhubarb Sauce ~ **\$12**

Chocolate Fix ~ Grand Marnier & Dark Chocolate Truffles, Ghirardelli Chocolate Cocoa ~ **gf / \$2 each**

Drowned Ice Cream ~ Espresso, Bananas, Brown Sugar & Cachaça Butter Sauce ~ **gf / \$10**