



Starters

Candied Habañero Bacon 8

Hatch Chili Spoon Bread 4

red pepper jam

Crispy Cider Glazed Brussels 9

lardon / olive oil parmesan panko

Smoked Salmon Potato Galette 13 GF

chive crème fraîche / white truffle oil arugula salad

Grilled Oysters Bienville 14 GF

chorizo / shrimp / blue crab / monterey jack

Sticky Pork Belly Steam Bun 12

hoisin glaze / savoy slaw / pickled fresno pepper

Field and Stream Board 19

jalapeno cheddar elk brat / smoked trout rillettes /

wild boar sausage / maddy's mustard /

pickled giardiniera / toasted baquette

Sides

Hatch Chili Potato Dauphinoise 6 VG, GF

Ancient Grain Parmesan Risotto 6 VG

Charred Seasonal Vegetable 6 VE, VG, GF

Local Chevre Cheesy Polenta 5 VG, GF

Braised Escarole 5 VE, VG, GF

Parmesan Truffle Fries 5 VG, GF

Soups & Salads

Range Soup of the Day 7

Warm Brussels Sprout Salad 13 VG

roasted beets / oyster mushroom / farro / ricotta salad / dried cranberry / mustard vinaigrette

Chicken Caesar Salad 14

baby gem / focaccia crouton / shaved parmesan / lemon anchovy dressing

Range House Salad 8 VE, VG, GF

rainbow carrot / pickled watermelon radish / heirloom tomato / local chevre / champagne vinaigrette

Southwest Chicken Cobb Salad 14

spiced pepitas / charred corn / black bean / heirloom tomato / cotija / crisp tortilla / grilled avocado citrus vinaigrette

Dessert

Mason Jar S'mores Flight 10 VG

chocolate / salted caramel / strawberry preserve

Summer Berry Crisp 10 VG

oatmeal streusel / vanilla bean gelato

Bananas Foster Bourbon Bread Pudding 10 VG

candied pecans / salted caramel gelato

Assorted Sorbets and Gelatos 7 VG, GF

Entrées

Colorado Bison Meat Loaf 27

local chevre cheesy polenta / seasonal vegetable / ancho demi

14oz Dry Aged Beef Ribeye* 48 GF

hatch chili potato dauphinoise / seasonal vegetable / tobacco onions / gorgonzola cream

Wild Caught Atlantic Salmon* 34 GF

braised beluga lentil and potato stew / tzatziki / escarole / pickled fresno chili

Seared Diver Scallops* 36

ancient grain parmesan risotto / summer beet gastrique / arugula apple salad

Impossible Meatball 26 VE, VG, GF

san marzano tomato / spaghetti squash / vegan parmesan

Free Range Oven Roasted Chicken 28 GF

chorizo cannellini bean cassoulet / braised escarole / honey citrus glaze

Spiced Lamb Ragout Pappardelle 25

torn mint / shaved parmesan / basil pesto crostini

Southwest Spiced Flatiron Steak* 29 GF

pommes frites / red chimichurri / arugula salad

Candied Habañero Bacon Cheeseburger* 18

parmesan truffle fries / aged white cheddar / bbq aioli / lettuce / tomato / onion

Please inform your server of any food related allergies.

On parties of 8 or more, there is an automatic 20% gratuity included

*These items may contain raw or undercooked ingredients.

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

VE Vegan, VG Vegetarian, GF Gluten Free