



## Starters

### Smoked Salmon Potato Galette 13 GF

chive crème fraiche / white truffle oil arugula salad

### Duck Confit Poutine 14

cheese curd / brown gravy

### Crispy Cider Glazed Brussels 9

lardon / olive oil parmesan panko

### Burrata 12

Warm tomato ragout / basil / crostini / aged balsamic

### Grilled Oysters Bienville 14 GF

chorizo / shrimp / blue crab / monterey jack

### Sticky Pork Belly Steam Bun 12

hoisin glaze / savoy slaw / pickled fresno chili

### Field and Stream Board 19

jalapeno cheddar elk brat / smoked trout rilletes / chef's seasonal charcuterie / maddy's mustard / pickled giardiniera / toasted baguette

### Candied Habañero Bacon 8 GF

## 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 salata / dried cranberry / mustard vinaigrette

### Caesar Salad 12

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

### Range House Salad 8 VG, GF

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

### Southwest Cobb Salad 12

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

**Add: Chicken +6 / Salmon +9 / Flatiron +9**

## Dessert

### Mason Jar S'mores Flight 10 VG

chocolate / salted caramel / strawberry preserve

### Chef's Seasonal Fruit Crisp 10 VG

oatmeal streusel / vanilla bean gelato

### Bananas Foster Bourbon Bread Pudding 10 VG

candied pecans / salted caramel gelato

## Entrées

### Colorado Bison Meat Loaf 28

local chevre cheesy polenta / seasonal vegetable / ancho demi

### 28 Day Dry Aged 14oz Beef Ribeye\* 54 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\* 38

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

olathe sweet creamed corn / smashed marble potato / seasonal vegetable / roasted chicken jus

### Spiced Lamb Ragout Pappardelle 26

torn mint / shaved parmesan / basil pesto crostini

### Southwest Spiced Flatiron Steak\* 34 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