



Starters

Smoked Salmon Potato Galette 13 GF
chive crème fraiche / white truffle oil arugula salad

Duck Confit Poutine 14
cheese curd / brown gravy

Crispy Brussels 9
lardon / cider rye glaze

Burrata 12
marcona romesco / basil pesto / 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

Jumbo Shrimp & Snow Crab Claw Cocktail 18 GF
spicy cocktail sauce / candied habanero bacon

Field & Stream Board 19
jalapeno cheddar elk brat / smoked trout rillettes / chef's seasonal charcuterie / maddy's mustard / pickled giardiniera / toasted baguette

Candied Habañero Bacon 8 GF

Sides

Hatch Chili Potato Dauphinoise 7 VG, GF

Ancient Grain Parmesan Risotto 7 VG

Charred Seasonal Vegetable 7 VE, VG, GF

Garlic Smashed Yukon potato 7 VG, GF

Parmesan Truffle Fries 7 VG, GF

Soups & Salads

Chef's Seasonal Soup of the Day 7

Pork Chili Verde 8

Poached Pear and Gorgonzola Salad 13 GF
baby spinach / candied walnuts / lardon / crisp shallot / aged balsamic vinaigrette

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 9 VG, GF
crisp garbanzo / goat fetta / cherry tomato / shaved carrot / english cucumber / champagne vinaigrette

Leadville Iceberg Wedge 12 GF
cherry tomato / avalanche blue crumbles / lardon hard egg / pickled onion / buttermilk dressing

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

Dessert

58% Dark Chocolate Lava Cake 10 VG
vanilla bean gelato / torched marshmallow / graham crumb / fresh berries

Cream de Caramel Tort 10 VG
raspberry coulis / hazelnut crocanti / chocolate twig / fresh berries

Pumpkin Pie Cheesecake 10 VG
dulce de leche / vanilla chantilly cream

Bananas Foster Bourbon Bread Pudding 10 VG
candied pecans / salted caramel gelato

Assorted Sorbets and Gelatos 7 VG GF

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 Friendly

Entrées

Colorado Bison Meat Loaf 28
garlic smashed yukon potato / 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 / braised escarole / pickled fresno chili

Seared Diver Scallops* 38
ancient grain parmesan risotto / summer beet gastrique / arugula apple salad

Impossible Bolognese 26 VE, VG, GF
san marzano tomato / spaghetti squash / vegan parmesan

Red Bird Farms Confit Chicken "Mole" 28 GF
olatha sweet corn and english pea risotto / pickled onion / sesame seed

Colorado Lamb Shank Shepard's Pie 28
root vegetables / cipollini onion / english pea / mint 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