



Starters

Smoked Salmon Potato Galette 14 GF
chive crème fraiche / white truffle oil arugula salad

Duck Confit Poutine 14
cheese curd / brown gravy

Crispy Cider Glazed Brussels 11
lardon / pickled fresno

Burrata 12 vg
marcona romesco / basil pesto / crostini
aged balsamic

Warm Elote Corn and Chevre Dip 14 VG, GF
tajin / cotija cheese / house-made tortilla chips

Candied Habanero Bacon 9 GF

Sides

Charred Seasonal Vegetable 8 VE, VG, GF

Garlic Smashed Yukon Potato 8 VG, GF

Parmesan Truffle Wedges Truffle Aioli 8 VG, GF

Dessert

Dark Chocolate Lava Cake 11 VG
Vanilla bean gelato / torched marshmallow
graham crumbs

Strawberry Filled Churro 11 VG
dulce de leche

Bananas Foster Bourbon Bread Pudding 11 VG
candied pecans / salted caramel gelato

Assorted Sorbets and Gelatos 7 VG, GF

Soups & Salads

Chef's Seasonal Soup of the Day 7

Pork Chili Verde 8

Poached Pear and Gorgonzola Salad 14
baby spinach / candied walnuts / lardon / crisp shallot
aged balsamic vinaigrette

Warm Brussels Sprout Salad 16 VG
roasted beets / oyster mushroom / farro / ricotta
salata / dried cranberry / mustard vinaigrette

Caesar Salad 14
baby gem / focaccia crouton / shaved parmesan
lemon anchovy dressing

range House Salad 12 VG, GF
crisp garbanzo / goat fetta / cherry tomato / shaved
carrot / english cucumber / champagne vinaigrette

Leadville Iceberg Wedge 14 GF
cherry tomato / avalanche bleu crumbles / lardon
hard egg / pickled onion / buttermilk dressing

Spring Asian Noodle Salad 14 VE, VG
rice noodles / carrot / red bell pepper / cucumber
fried wonton / sesame / hoisin / thai chili vinaigrette

Add: chicken +6 / salmon +9 / steak +9

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

Hand Held

Bourbon Bacon Jam Cheeseburger* 19
parmesan truffle wedges / aged white cheddar / lettuce
tomato / onion

Colorado Lamb French Dip 18
boulder bread works French dip bun / provolone / boursin
spread / caramelized onion / lamb jus

Benton's Country Ham and Turkey Club 17
maddy's mustard aioli / arugula / crisp bacon / tomato
aged cheddar

Italian Grinder Sandwich 18
spicy capicola / sopressata / salami / pickled giardiniera
provolone / smoked mozzarella / shaved lettuce / tomato

Firecracker Shrimp Tacos 19
red cabbage slaw / tomato / hoisin sauce / cilantro
cold soba noodle salad

Jalapeno Cheddar Elk Brat 16
caramelized onion / maddy's mustard / brat bun

Served with your choice of French fries or house made ranch chips

**Side salad, cold soba noodle salad or soup of the day
available for 2**

Entrées

Colorado Bison Meat Loaf 29
garlic smashed yukon potato / seasonal vegetable
ancho demi

Verlasso Salmon* 34 GF
braised beluga lentil and potato stew / tzatziki
escarole / pickled fresno chili

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

Southwest Spiced Flatiron Steak* 36 GF
pommes frites / red chimichurri / arugula salad