

Caroline's

APPETIZERS

Cheese & Charcuterie..30

GFO Chef's selection of 3 cheeses & 3 cured meats with accompaniments

Riesling Tempura Shrimp..12

Grande River Vineyard's wine-infused tempura battered shrimp, lime shallot aioli, microgreen salad

Smoked Trout Dip..14

Served with Candied Red Onion Jam & grilled baguette

Gouda Chips..12

House-fried chips, truffle-dusted with Gouda fondue, roasted red peppers, green onion & balsamic reduction

Tamari Chicken Salad..18

Tamari basil chicken served over a fresh mix of greens cascading from a wonton bowl. Finished with Riesling poached apples, heirloom carrots, cucumber, seasoned red cabbage, pickled onions, sesame candied nuts & Palisade peach vinaigrette

Sub Salmon: \$3

House Salad..12

Local mixed greens, cherry tomatoes, pickled red onion, sliced cucumber & heirloom carrots.

Add: Grilled Chicken Breast 8 | Salmon 11

House-made dressings: Peach White Balsamic, Ranch, Peach Bleu Cheese or Extra Virgin Olive Oil & Balsamic Vinegar

SOUPS

French Onion Au Gratin..8 | Tomato Fennel Cream..8

MAINS

With Wine Pairing Suggestion

All Entrees are served with a dinner salad.
Substitute a bowl of French onion or tomato fennel..3

PUB GRUB

Burgundy Burger..17

Grilled 8oz locally-grown beef patty served on sourdough bread, topped with burgundy braised onions, gruyere cheese & roasted shallot red wine aioli
(Gluten Free Optional, \$2 charge may apply)

Talon Wingspan Blend

Grilled Salmon Stack..18

House baked everything Lahvosh cracker double layered with country slaw, prickly pear crème fraiche, & tarragon honey verjus

Carboy Sauvignon Blanc

Elk Bangers & Mash..18

Grilled Kinikin elk sausages nestled on a bed of whole grain mustard mashed potatoes & port cream sauce

Buckel Family Cinsault

3 Cheese Toastie..15

Cheddar, Gruyere & Havarti served on toasted sourdough. Served with a cup of Chef's Tomato Fennel

Cream Soup & a small salad
Colorado Cellars Moscato Orange

ENTREES

Achiote Grilled Colorado Elk Loin..41

Served with a peach and green chili pozole, sliced avocado, prickly pear crème fraiche, shredded Oaxaca cheese, & toasted flatbread *GF Optional*
Plum Creek Petit Verdot

Herb Grilled Salmon..27

Accompanied with garlic wine poached shrimp, a green onion amaranth cake, then topped with tomato mushroom sauce. Served with chef's vegetable du jour *GF*

Carboy Viognier

Pepper Grilled New York Strip..37

12 oz beef strip cooked to perfection with whole grain mustard mashed potatoes, chef's vegetable du jour with a red wine herb compound butter *GF*

Colterris Cabernet Sauvignon

Miss Caroline's Ragout..24

Slow roasted vegetable ragout finished with spaghetti squash, fresh basil & goat cheese crumbles *GF*

Buckel Family Red Zinfandel

DESSERTS

Palisade Peach Bread Pudding..9

Our signature dessert, made with succulent Palisade Peaches topped off with caramel sauce, & whipped crème fraiche

Enstrom's Tahitian Vanilla Ice Cream..4

Dairy free option available

Palisade Made Pie..9

These thick country-sized cuts rotate daily, served with caramel & whipped cream

Chocolate Cherry Mousse..9

Served with a warm cherry coulis poured over a delicious chocolate cup

We cannot guarantee that any of our products are allergen free, including dairy, eggs, soy tree nuts, peanuts, wheat and other allergens as we use shared equipment to store, prepare, and serve them.

No separate checks on parties of 6 or more please. May be subject to 20% gratuity.