



Classically prepared cuisine
featuring farm to table,
fresh Colorado foods
paired with local,
U.S. or International wines.

APPETIZERS

Merlot Mussels* Merlot wine-steamed mussels with roasted garlic, tomatoes, chives and a grilled baguette. 16

Cheese and Charcuterie Chef’s selection of 3 cheeses and 3 cured meats with accompaniments. [Gluten Free Optional] 30

Warm Crab Dip Creamy cheesy crab dip served with truffle chips and topped with balsamic glaze. Great for the whole table to share. 15

Pomegranate Blistered Cauliflower Tossed with pomegranate vinaigrette, blistered and topped with lime-toasted pepitas, goat cheese, fresh basil with red wine shallot aioli. 11

SALADS

Farmhouse Salad GF Tender mixed greens, cherry tomatoes, pickled red onion, sliced cucumber and heirloom carrots. 12

ADD Grilled Chicken Breast 8 | Salmon* 10

[House-made dressings: Peach White Balsamic, Ranch, Peach Blue Cheese, or Extra Virgin Olive Oil and Balsamic Vinegar]

Grilled Salmon Romaine* Grilled salmon with a head of romaine. Topped with dried apricots, lime-toasted pepitas, Parmesan cheese, pickled onions and served with peach balsamic dressing. 18

SOUPS

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

PUB GRUB

Burgundy Burger* Grilled 8oz locally-grown beef patty served on sourdough bread, topped with burgundy braised onions, gruyere cheese and roasted shallot red wine ailoi. 16

Sides: French fries | Sweet potato tots | House-fried truffle dusted chips

[Substitute Beyond Burger Patty 4 | Gluten Free 2]

Chicken Sandwich Herb-marinated chicken breast served on sourdough bread with verjus pickled red cabbage, house-made Louis dressing and melted cheddar cheese. 17

Sides: French fries | Sweet potato tots | House-fried truffle dusted chips

[Substitute Beyond Burger Patty 4 | Gluten Free 2]

Salmon Beet Flatbread* Grilled salmon filet on toasted flatbread stacked with pickled beets, local lettuce and topped with dill crème fraiche and sweet balsamic glaze. 19

Elk Bangers and Mash Grilled Homestead elk sausages nestled on a bed of mustard mashed potatoes and port cream sauce. 18

Three Cheese Toastie Cheddar, Gruyere and Havarti served on toasted sourdough bread accompanied by a cup of Chef’s tomato fennel cream soup and small salad. 15

DESSERTS

Palisade Peach Bread Pudding Our signature dessert, made with succulent Palisade peaches topped off with caramel sauce and whipped crème fraiche. 9

Anita’s Pie Made locally, served with house-made whipped cream. 9

Chocolate Panna Cotta GF Served with a warm cherry port coulis. 9

Enstrom’s Vanilla Ice Cream and dairy free option 4

*Note: These foods may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 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 .

* GF prepared with gluten free ingredients

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