

Caroline's

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

APPETIZERS

Cheese and Charcuterie ^{GFO}

Chef's selections of cheeses and charcuterie with delicious accompaniments. **30**

Gouda Chips

House-fried chips with Gouda fondue, roasted red peppers and green onion. **12**

Smoked Trout Dip

Served with candied red onions and grilled baguette. **14**

SALADS

Dijon Grilled Salmon

Local spring mix with heirloom carrots, pickled fennel and craisins topped with an almond encrusted brie tossed in a tarragon white wine vinaigrette. **16**

House Salad ^{GF}

Local mixed greens, tomatoes, red onion, sliced cucumber and heirloom carrots. **12**

ADD Grilled Chicken Breast **5** | Salmon Filet **10**

House-made dressings: Peach White Balsamic, Ranch, Peach Bleu Cheese or Tarragon White Wine Vinaigrette, plus Extra Virgin Olive Oil and Balsamic vinegar.

SOUPS & SANDWICHES

French Onion Au Gratin 8 | Tomato Fennel Cream 7

Burgundy Burger

Grilled 8 oz. local ground beef served on sourdough bread, topped with burgundy braised onions, gruyere cheese and roasted shallot red wine aioli. Served with your choice of french fries or house fried chips. **15**

Grilled 3 Cheese Sandwich

Cheddar, gruyere, smoked gouda served on toasted sourdough with a small salad and a cup of chef's tomato fennel cream soup. **14**

MAINS

[ALL served with a Dinner Salad. Sub a bowl of French onion Au Gratin **3**]

Elk Carbonara

Peach wood smoked bacon, light cream sauce, green peas tossed in pasta with valley raised elk loin, topped with a beet pickled egg. **35**

Lemon Basil Grilled Salmon

This bright flavored vineyard dish is accompanied with a tomato, green onion orzo, chefs vegetable de jour with citrus vinaigrette. **28**

Pepper Grilled New York Strip ^{GF}

12 oz. strip cooked to perfection with whole grain mustard mash potatoes with a red wine herb compound butter. **35**

Miss Caroline's Ragout ^{GF}

Slow roasted vegetable ragout, spaghetti squash with fresh basil and goat cheese crumbles. **19**

Chervil Brined Chicken ^{GF}

Oven roasted chicken served with whole grain mustard mashed potatoes, chefs vegetable de jour and an heirloom carrot puree. **26**

DESSERTS

Palisade Peach Bread Pudding

Our signature dessert, made with succulent Palisade peaches topped off with caramel sauce and crème fraiche. **8**

Bookcliff Sundae

Your choice of Enstrom's delicious seasonal ice cream topped with a thick fudge sauce, whipped cream crowned with a Maraschino cherry. **8**

Ask your server about our Seasonal Dessert Special

*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. GF Ingredients are gluten free. GFO Gluten free ingredient preparation available upon request, 2 charge may apply.

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.

Parties of 6 or more may be subject to 20% gratuity.