

# Tapestry

LOUNGE

## Appetizers

**Cheese & Charcuterie:** *GF* Chef's selection of cheeses and charcuterie with accompaniments. **28**

**Gorgonzola Chips:** House-fried chips with Gorgonzola fondue, Gorgonzola crumbles, balsamic glaze, jalapeño slices and chives. **11**

**Creole Crab Cakes:** Succulent lump crab meat, lightly seasoned, pan-seared and served with Sauce Remoulade. **15**

## Salads

**House Salad:** *GF* Tender mixed greens, heirloom grape tomatoes, red onion, sliced cucumber and shredded carrots. **8**

*House-made dressings: Peach Balsamic, Ranch, Peach Bleu Cheese or Poppy Seed, plus Extra Virgin Olive Oil and Balsamic vinegar.*

**Add:** Grilled Chicken Breast **5** | Poached Gulf Shrimp **8** | Beef Sirloin\* **10** | Salmon Filet **10**

**Mango Bacon Crab Salad:** Fresh spring mix tossed in a mango poppy seed vinaigrette with fresh sliced mango, chopped bacon and topped with jumbo lump Crab Meat and panko fried avocado. **16**

**Caprese Salad:** Carpaccio style, our twist on the Caprese. Sliced heirloom tomatoes shingled with fresh buffalo mozzarella, capers, petit diced red onion, fresh cracked pepper, drizzled with black truffle oil and balsamic glaze, topped with fresh basil. Simply amazing! **14**

## Sandwiches and Burgers

**Tapestry Burger:** \* *GF* Served on brioche bun with lettuce, tomato, onion and pickle

Prime Black Angus Beef patty **11**   Colorado Bison patty **16**

**Beyond Burger***GF*: Vegetarian Burger patty, served on an Udi's gluten free bun with lettuce, tomato, onion and pickle. **13**

**Add:** Cheese **1**   Bacon **3**

**Fried Green Tomato BLT:** Panko fried green tomato slices, thick cut applewood bacon, lettuce and smoked habanero aoli on a toasted sour dough bread. **12**

**Southern Style Fried Chicken Sandwich:** Panko lightly pounded chicken breast filet dredged in seasoned flour and fried crispy, served on a brioche bun. **10**

**Sides:** French or Sweet Potato Fries   Cole Slaw or House Salad.

## Soups

**French Onion or Soup Du Jour** Cup: 5 Bowl: 8

## Mains

**Prime Sirloin** *GF*: 8 oz grilled prime sirloin with an espresso rub, with a red eye demi-glace. 25

**Smoked Bison Meatloaf**: Colorado Bison, Angus Beef, poblano peppers, heirloom carrots, onion, garlic and seasonings. Slow-smoked and topped with a peach BBQ glaze and red wine demi-glace. 23

**Glazed Salmon**: *GF* Grilled Atlantic Salmon with a Spicy Maple Glaze. 26

**Blue Crab Mac and Cheese**: Blue crab, pasta in a gruyere cream sauce, onion, garlic and baked with buttered herb panko. 21

**Miss Caroline's Ragout**: *GFO* Spaghetti squash with a roasted vegetable ragout, fresh basil and goat cheese crumbles and fresh basil. 19

All mains served with a house salad and your choice of 2 sides:

**Sides**: *Parmesan Herb Grits, Garlic Mashed Potatoes, Vegetable du Jour, Twice-baked Potato*

**Add**: French Onion Soup 2

## Desserts

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

**Chocolate Citrus Almond Torte**: Made with almond flour, a nutty, rich chocolate torte hit with a bright splash of citrus. 7

**Palisade Peach Bread Pudding**: Our signature dessert, made with succulent Palisade peaches topped off with caramel sauce and crème fraiche. 7

**Key Lime Coconut Cake**: Refreshing key lime and coconut cake with a creamy layer of lime custard on top. 8

### \*Notes:

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* prepared with gluten free ingredients

*GFO* Gluten free ingredient presentation available upon request, additional charge may apply.