



SMALL PLATES

Vegan Minestrone

Zucchini, carrot, celery, cabbage, beans and San Marzano tomato 6.00

Bone Broth Soup

Chicken bone broth, cauliflower, celery, carrots, turmeric 6.00

Tomato Soup

Slow cooked San Marzano tomato, cream, green olive oil 6.00

Beet and Avo Salad

Roasted beets, avocado, candied pecans, wasabi-miso vinaigrette 8.00

Caesar Salad

White anchovy, croutons, parmesan, bacon, crispy capers 8.00

Nutty Green Salad

Romaine, kale, baby spinach, almond, hazelnut, cashew, sweet soy vinaigrette 8.00

Brussels

Crispy fried, balsamic reduction and orange zest 10.00

Portabella Mushroom Tower

Eggplant, zucchini, red pepper and goat cheese 12.00

Grilled Octopus

Village salad, lime yogurt 18.00

Smoked Salmon Rösti

Potato pancake, smoked salmon, chive, caper, creme fraîche 14.00

Blackened Tenders

Beef tenderloin, tzatziki 18.00

Mussels & Fries

Bacon, cider cream sauce, chives 14.00

Oysters

3 \$9.00 // 6 \$18.00 // 12 \$36.00

LARGE PLATES

Autumn Risotto

Roasted sweet potato, brown butter, sage, torched goat cheese 18.00

Seared Salmon

Served over roasted ratatouille 23.00

Calf's Liver

Bacon, onion jam, apple, chives, balsamic and lentils 18.00

San Marzano Pasta

served over fresh linguine, finished with Grana Padano and green olive oil 13.00

Wild Mushroom Agnolotti

Mushroom cream, truffle oil, Grana Padano 19.00

Jagerschnitzel

Crispy breaded pork cutlets, mushroom cream, whipped mash, green beans 23.00

Chicken Limone

Artichoke, lemon-thyme sauce, Asiago mash 27.00

Roasted Chicken

Half of a free run chicken, thyme jus, whipped mash, asparagus 22.00

Beef Tenderloin

Mushroom jus, crispy onion, cheddar mash, asparagus (10 oz) 39.00

Lamb for Two

Colorado lamb, chive mash, green beans 79.00