

F A R E L U N C H

SMALL PLATES

ARTISANAL CHEESE & CHARCUTERIE BOARD \$18 ^{GF}

SELECTION OF SEASONAL CURED MEATS AND LOCAL CHEESE WITH ACCOUTREMENTS

SPICY CHIPOTLE HUMMUS \$11 ^V

LAVOSH, BABY VEGETABLE CRUDITÉS, EVOO

CRAB LOUIS LETTUCE WRAP \$16 ^{GF}

LUMP CRAB, AVOCADO, EGG, COGNAC SAUCE

CRISPY SRIRACHA CHICKEN WINGS \$13

POINT REYES BLUE CHEESE, CRUDITE

MAC & CHEESE \$10

AGED CHEDDAR, TUBETTI PASTA

MARINATED OLIVES \$6 ^V

PIPARRA PEPPERS, ORANGE, ROSEMARY

SANDWICHES

ALL SERVED WITH CHOICE OF FRIES OR MIXED GREENS SALAD WITH GOLDEN BALSAMIC VINAIGRETTE

LOBSTER CLUB \$22

BACON, AVOCADO, ARUGULA, RED ONION, TARRAGON AIOLI, BRIOCHE

*OPEN-FACED HANGAR STEAK \$18

CARAMELIZED ONIONS, MUSHROOMS, BLUE CHEESE FONDUE, BAGUETTE

CROQUE MONSIEUR OR MADAME \$14/\$16

APPLEWOOD HAM, COPIOUS AMOUNTS OF GRUYERE, SOURDOUGH

*FIRE BURGER \$18

BACON, AGED CHEDDAR, LETTUCE, TOMATO, HOUSE PICKLES, SPICY MAYO, BRIOCHE BUN

GRILLED BOULDER CHICKEN \$14

CRISPY PROSCIUTTO, SUN DRIED TOMATOES, RED PEPPER AIOLI, CIABATTA ROLL
SERVED WITH CELERY ROOT COLESLAW

SLIDER TRIOS

ALL SERVED WITH CHOICE OF FRIES OR MIXED GREENS SALAD WITH GOLDEN BALSAMIC VINAIGRETTE

BLTA \$13

SMOKED BACON, SHREDDED ROMAINE, AVOCADO MAYO

COLORADO LAMB \$15

RED PEPPER RELISH, CHEVRE

BRAISED BISON \$15

PORTER BRAISED, AGED CHEDDAR, HOUSE PICKLE

CRAB CAKE \$16

TARTAR SAUCE, ARUGULA

SOUPS & SALADS

ADD GRILLED CHICKEN, HANGER STEAK, OR SCALLOPS TO ANY SALAD \$8

BUTTER LETTUCE \$12

CANDIED BACON, GREAT HILL BLUE, APPLE, FENNEL,
SPICED WALNUT, PERNOD VINAIGRETTE

CLASSIC CAESAR \$11

ROMAINE, EGG, ANCHOVY, PARMESAN

BEET & RICOTTA \$12 ^{GF V}

ROASTED & PICKLED BEETS, ARUGULA,
LEMON VINAIGRETTE

CAPRESE \$13 ^V

BURRATA, HEIRLOOM TOMATOES, BASIL CRISP,
AGED BALSAMIC

SUPERFOOD \$12 ^{GF V}

BABY KALE, QUINOA, SEASONAL BERRIES, ALMONDS, CARROTS,
CRAISINS, AVOCADO, POMEGRANATE VINAIGRETTE

*BLACKENED AHI TUNA \$18

SOBA NOODLES, CASHEWS, COMPRESSED MELON,
YUZU VINAIGRETTE

FRENCH ONION \$10

BUTTER CROUTONS, GRUYERE

CHEF'S SOUP DU JOUR \$10

CHEF'S DAILY CREATION OF SEASONAL SOUP

V: VEGETARIAN GF: GLUTEN FREE

20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE

*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.