

For the table

Fresh Shucked Oysters*

half or full dozen, minimum of 3 per variety ... MKT gf

Grilled and Roasted Olives ... 6 v

Cheese Board

three cheeses, assorted pickles and fruit, honey, grilled baguette... 12 gfo

Chef's Board

three cheeses, two meats, bread, accoutrements* ... 15 gfo

Flatbread

house-made flatbread, grilled octopus, tobiko, sunny egg, arugula, ginger miso puree*... 11 gf

Starters

French Onion Soup

Caramelized onions, rich broth, toasted baguette, gratinee, Swiss ... 8 gfo

Grilled Shrimp

Skewer of 5 grilled shrimp, fresno chili sauce*... 6 gf

Fromage Blanc

House-made, seasonal fruit poached in chrysanthemums, balsamic, fried mint, baguette ... 9 v

Blistered Brussel Sprouts

Flash fried, cilantro lime vinaigrette, parm-ramano (candied bacon +2) ... 8 v|veo|gf

Spring Salad

Watermelon radish, purple asparagus, spinach, mustard greens, shaved carrots, figs, pistachios, champagne vin 9 v | gf

Tuna Poke

Yellow fin tuna, mango puree, micro cilantro, lemon supreme, lotus root chips*... 12 gf

Features

Taaliatelle

Grana padano, sage brown butter, egg yolk, lemon zest, grilled ramps ... 15 vo

Mussels Marinerie

1 lb. of fresh mussels, white wine, garlic, chives, bread*... 14 gf

Pan Seared Rainbow Trout

Skin on whole trout, shaved fennel, cured egg yolk shavings, EVOO, lemon* ... 19 gf

Scallops Grenoblois

capers, fennel, zucchini, red peppers, beurre rouge* ... 24 gf

Crispy Duck Confit

Roasted caramelized root vegetables, wilted greens, port wine reduction* ... 21

Atticus Burger

colorado wagyu, gorgonzola, brie, tomato jam, served with blistered brussels... 14

Braised Pork

Berkshire pork braised for 4 hours, roasted corn, and guajillo gravy* ... 19 gf

NY Strip

Colorado beef, vegetable ash rub, bourbon and blackberry gastrique, smashed and seared potato, seasonal veg* ... 24 gf

gf gluten free | v vegetarian | ve vegan | o optional