



BITES

MARYLAND LUMP CRABCAKE \$11 brussels sprout slaw, tartar sauce, lemon	SMOKED BUTTERNUT SQUASH TART \$10 green salad, goat cheese, pecans, harissa aioli
JUMBO SHRIMP COCKTAIL \$12 cocktail sauce, pea sprouts, lemon	MUSSEL FRITES \$12 chorizo, cannellini beans, house cut fries, saffron aioli
LOCAL BABY BEETS \$12 charred carrots, arugula, pomegranate, hazelnuts, labneh, curry citrus vinaigrette	VEAL & PANCETTA TORTELLINI \$13 leeks, wild mushrooms, pea sprouts, parmesan

CHARCUTERIE BOARD, artisanal cured meats, cheeses and pickles \$16

SOUP & SALADS

SOUP OF THE DAY \$4/7	COBB \$6/11 mesclun greens, tomatoes, blue cheese, bacon, avocado, hard boiled egg
MIXED GREEN \$5/9 mesclun greens, cucumber, carrots, tomatoes, red onion	ASIAN CHOP SALAD \$7/11 arugula, mango, carrots, cucumbers, radish, quinoa, dried apricot, ginger vinaigrette
CAESAR \$5/9 Hearts of romaine, parmesan, house croutons	

Add chicken \$4, salmon \$6, steak \$6

ENTREES

DOUBLE CUT PORK CHOP \$20 Butternut squash puree, sautéed local greens, apple current chutney, maple mustard glaze	CHICKEN UNDER A BRICK \$20 House cut parmesan rosemary fries, arugula salad with radish & tomato, sherry vinaigrette
SCOTTISH SALMON \$22 everything spice bagel crusted, confit fingerling potatoes, broccolini, radish, avocado salsa	CRISPY GOAT CHEESE POLENTA \$18 sautéed greens, wild mushrooms, pea sprouts, saba glaze
SEAFOOD RISOTTO \$24 lobster, shrimp, mussels, grilled artichoke relish	BRAISED BEEF SHORTRIB PASTA \$19 pappardelle pasta, crispy rosemary, pea sprouts, ricotta salata
SHRIMP & GRITS \$21 creamy polenta, local greens, andouille sausage	COLORADO LAMB LOIN \$26 quinoa cauliflower tabbouleh, grilled artichoke relish, labneh, chermoula and pomegranate

***STEAKS**

6oz/8oz Filet \$30/\$38
12 oz Ribeye \$34

served with gorgonzola potato gratin, broccolini, port wine demi

*These items may be served raw or undercooked or may contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. All checks include a 20% service charge.