

A SEASONED Dinner Menu

“The noblest art is that of making others happy” ~ P.T. Barnum



Snacks

Pickled Things Jalapeños/Shallots/Oregano ~ gf/V/\$6

Citrus-Marinated Olives Black & Green Olives/Orange ~ gf/V/\$6

Cheese Puffs Manioc/2 yr.-Aged Grafton Village Cheddar Cheese ~ gf/V/\$7

Small Plates

Duck Taco Crispy Duck Carnitas/Red Fresno #5/Flame-Toasted Corn

Tortilla/Sweet Potato Puree/Charred Cabbage/Pickled Red Onion/Sea Salt ~ \$6

Farmer's Market Salad Local-Farmed Baby Romaine & Green Lettuces/Strawberries/
Radish/Honey Citrus Vinaigrette/Maple Syrup-Candied Walnuts ~ gf/V/\$10

Mushroom Soup Shiitake & King Trumpet Mushrooms/Smoked Paprika/Cayenne/
Corn Stock/Cornbread Croutons/Chives ~ V/\$7/\$12

Potted Smoked Trout Spent Grain Toast/Applewood-Smoked Trout Spread/Fried
Capers/Cucumber ~ \$12

Bistro Plates

Three Sisters Succotash, Quinoa & Sage Fritters/King Trumpet Mushrooms/Farm
Greens Salad/Honey Citrus Vinaigrette ~ gf/V/\$21

Suggested Wine Pairing: Mayu, Pedro Ximenez, Elqui Valley, Chile, 2017.

Suggested Beer Pairing: Lumpy Ridge, Skål, Estes Park.

Deep-Fried Chicken Breast Free-Range, Dry-Cured Chicken Breast/Granny's Beans &
Braised Bacon/Charred Cabbage/Roasted Carrots/Apple Cider Vinaigrette/Honey &
Crushed Red Pepper Dipping Sauce ~ gf/\$28

Suggested Wine Pairing: Forge, Dry Reisling, Seneca Lake, NY, 2017.

Suggested Beer Pairing: Lumpy Ridge, Skål, Estes Park.

Salmon & Scallops Poached Atlantic Salmon & Scallop Dumplings/Clam & Butter
Sauce/Corn, Red Pepper, Olive & Shallot Risotto/Shaved Radicchio, Brussels Sprouts,
Red Onion, Carrot & Apple Salad/Honey Citrus Vinaigrette ~ gf/\$36

Suggested Wine Pairing: Nora, Albariño, Galacia, Spain, 2018.

Suggested Beer Pairing: Peak Brewing, Co., Dry-Hopped Pilsner, Portland, ME.

Shrimp & Grits Pan-Seared Pacific Tiger Shrimp/Charred Poblano & Bell Peppers/Smoked Paprika Tomato Sauce/Green Onions/Guajillo Chile Oil ~ gf/\$38
Suggested Wine Pairing: Gundlach-Bundshu, Gewürztraminer, Sonoma, CA, 2017.
Suggested Beer Pairing: Lumpy Ridge, IPA, Estes Park, CO.

Black Angus Beef 35-Day Aged, Cast Iron-Seared, 22 oz. Bone-In Rib-Eye Steak/Black Truffle Butter/Chive & Yukon Gold Potato Puree/Shiitake Mushrooms/Fried Shallots/Asparagus ~ gf/\$69
Suggested Wine Pairing: Long Shadows, Cabernet Sauv, Columbia Valley, WA, 2016.
Suggested Beer Pairing: Lumpy Ridge, Rancho Deluxe Lager, Estes Park, CO.

**Raw, undercooked meats, poultry, seafood, eggs & unpasteurized milk may increase risks of foodborne illness. Items may be served raw or undercooked.*

We cook seasonally and from scratch. Every dish on the menu has a story...

SEASONED wishes to thank our partners at Croft Family Farm, Lumpy Ridge Brewing Company, EP Greens, Rock Crop Farm, Shamrock Foods Company, Aspen Moon Farms and the Estes Park Farmer's Market.

A special thanks to Images of RMNP for the photographs of Rocky Mountain National Park that adorn our wall.

