

SEASONED To-Go

Dinner: Wednesday – Sunday from 5:00pm – 7:00pm

Call 970.586.9000 OR 970.586.1889

Menu @ www.seasonedbistro.com

'Something new every day'



Dinner-To-Go:

Cheese Puffs Manioc/Aged Cheddar/Gruyere/Parmigiano-Reggiano ~ **gf/V/\$8**

Chicken Soup Roasted Chicken/Shiitake/Celery/Carrots/Onion/Chicken Broth/Dill/Parsley/Basil Oil/Cornbread Croutons ~ **\$8/\$12**

Slow-Roasted Brisket Black Angus Beef/Cornbread/Honey Butter/Cole Slaw/House Pickles ~ **\$23**

Fried Chicken Natural, Brined Chicken Leg Quarter/Honey, Crushed Red Pepper & Apple Cider Vinegar Drizzle/Charred Cabbage & Onions/ Granny's Beans ~ **gf/\$21**

Braised Pork Shoulder Bourbon BBQ/Creamy Grits/Brussels Sprouts/Pickled Mustard Seeds/Crumbs ~ **\$19**

Three Sisters Succotash & Fritters/Roasted Acorn Squash & Baby Carrots/Guajillo Chile Oil ~ **gf/V/\$17**

Just Greens Pickled Cherry Tomato/Cornbread Croutons/Dijon Vinaigrette ~ **V/\$10**

Shaved Salad Fennel, Red Onion, Carrot, Apple & Brussels Sprouts/Almonds/Citrus Vinaigrette ~ **gf/V/\$11**

El Cubano Baguette/Garlic Oil/Mojo-Marinated Roasted Pork Shoulder/River Bear City Ham/House Mayo/ Dijon/Gruyere/Pickled Jalapenos ~ **\$15**

Grilled Cheese Panini Multi-Grain Bread/House-Mayo/Cheddar/Gruyere/Parmesan/Apple & Arugula ~ **\$10**

Desserts:

Chocolate Chip Cookies & Oatmeal Cookies House-Made, Baked-to-Order ~ **\$6/dz.**

Hunny Pot Honeycomb Brittle/Vanilla Ice Cream/Blackberry Jam/Local Honey ~ **gf/\$10**

Grand Slam Chocolate Cake, Yum Yum, Toasted Cocoa Ice Cream & Chocolate Sauce ~ **\$14 / 'Oreo-Style' \$16**

Butterscotch Pudding Brown Sugar & Butter Pudding/Smoked Sea Salt/Hazelnut Florentine/Cream ~ **\$9**

NY State-of-Mind Cheesecake Sheep's Milk Ricotta/Graham Cracker Crust/Lemon Curd/Poached Blueberries/Powdered Sugar ~ **\$14**

Chocolate Truffles ~ **\$2 each**

Ice Cream, Sorbet & FROYO

Packaged To-Go

Frozen Cheese Puffs/Pickled Jalapenos/Citrus-Marinated Olives/Candied Walnuts/Spiced Cashews ~ **gf/V/\$6**

