

A SEASONED Dinner Menu



Snacks

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

Spiced Cashews Cinnamon/Smoked Paprika/Cumin ~ gf/V/\$6

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

'Savoreez' Cheese Puffs 2-yr. Aged Cheddar/Manioc Flour/Cream/Eggs/Butter ~ gf/V/\$6

Small Plates

Great Greens! EP Greens' Baby Romaine/House-Pickled Cherry Tomatoes/Citrus Vinaigrette/
Cornbread Croutons/Scallion ~ \$V/\$10

Citrus & Rocket Salad Baby Arugula, Baby Kale, Baby Spinach, Blood Oranges, Grapefruit,
Molasses Vinaigrette, Red Onion, Dried Cranberry, Pear, Candied Walnuts, EVOO ~ gf/V/\$14

Smoked Salmon Chowder Applewood Smoked Atlantic Salmon, Shallots, Celery, Carrot, Bacon,
Potato, Cream/Toast/Guajillo Chile Oil/Chives ~ \$8/\$12

Bistro Plates

Three Sisters Squash, Heirloom Beans & Corn Succotash/Corn, Zucchini & Quinoa Fritters/
Roasted Maple-Glazed Acorn Squash/Chipotle Mayo/Greens & Molasses Vinaigrette ~ gf/V/\$23
Suggested Wine Pairing: Foris, Chardonnay, Rogue Valley, Oregon, 2018.

Fried Chicken Brined Natural Chicken Leg & Thigh/Buttermilk Batter/Charred Cabbage/
Granny's Beans/Honey, Crushed Red Pepper Flakes & Cider Vinegar Drizzle/Sea Salt ~ \$21
Suggested Wine Pairing: Pere Mata, Cava Brut Nature, Catalonia, Spain

That'll do, Pig Slow-Roasted Pork Shoulder/Bourbon BBQ/Creamy Grits/Carrots/Pickled Mustard
Seeds/Guajillo Chile Oil/Bacon Crumbs ~ \$26
Suggested Wine Pairing: Gundlach-Bundschu, Red Blend, Sonoma, CA, 2018

Braised Lamb Shank Ragu Colorado Lamb/Pasilla & Guajillo Chilies/Carrots, Onions & Mushrooms/
Mashed Yukon Gold & Green Onion Potatoes/Parsley, Lemon & Garlic Gremolata/Shallots ~ \$39
Suggested Wine Pairing: La Posta, Bonarda, Mendoza, Argentina, 2018

Scarlett's Pasta Spaghetti, EVOO, Garlic, Crushed Red Pepper, Parsley, Lemon, Parmigiano-
Reggiano, Fresh Cracked Pepper & Butter/Fried Brussels Sprouts ~ \$18
Suggested Wine Pairing: Ingrid Groiss, White Field Blend, Austria, 2018

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

SUNDAY BRUNCH! 10:00am -2:00pm. Make your reservation, today!

Call us @ 970.586.9000 OR 970.586.1889 for Take Out options.

Menu @ www.seasonedbistro.com

***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 north wall...***

Health compliance complaints can be submitted to:

www.larimer.org/LevelUp-Complaints

or can be called in to 970.498.5500 Monday through Friday 9am-4:30pm.

