

SEASONED

Small Plates

'TRUFFLED FRENCH FRIES'

Potato Fries / Truffle Oil, Pecorino & Chives ~ **gf/\$14**

'OUR DAILY BREAD'

Toasted House-made Barley Bread/Honey Butter, Chives & Sea Salt ~ **\$12**

'CHEESE PUFFS'

Aged Wisconsin Sharp Cheddar Cheese, Manioc, Butter, Eggs & Cream ~ **gf/\$12**

Frozen-Bake-at-Home Cheese Puffs 'Savoreez' ~ 6 puffs/\$10

'NEW ENGLAND CLAM CHOWDAH'

Surf Clams, Onion, Celery, Cream, Bacon & Potato ~ **\$10 & \$15**

'BISTRO SALAD'

Butter Lettuce, Pickled Tomatoes, Scallion, Pomegranate Seeds, Radish &

Carrot Vinaigrette ~ **gf/df/\$9 & \$14**

Bistro Plates

'SUCCOTASH'

Corn, Bacon, Black Bean, Cherry Tomato, Squash, Lima Bean, Green Bean, Bell Pepper &

Chipotle-Charred Red Pepper Broth ~ **gf/df/\$29**

Suggested Wine Pairing: Snowy Peaks 'Eleve', **Syrah**, Grand Valley, Estes Park, '20

'SCARLETT'S PASTA'

Spaghetti, Garlic, Crushed Red Pepper, Sea Salt, Fresh Cracked Black Pepper, Parsley, Lemon, Capers, Olives &

Parmigiano-Reggiano ~ **df/\$24**

Suggested Wine Pairing: Gigondas, **Grenache/Syrah/Mouvedre**, Bonpas, FR, '19

'ALBONDIGAS'

Rabbit, Rattlesnake & Pork Meatballs / Tomatillo & Hatch Chiles / Cheese Quesadilla / Yellow Grits /

Guajillo Chile Oil / Pomegranate ~ **\$36**

Selvanevada Villota, **Tempranillo**, Rioja, Spain, '20

'COLORADO TROUT'

Pan-Fried Rainbow Trout / Dried Fruit, Roasted Cauliflower & Grilled Scallion Wild Rice /

Lemon & Smoked Oyster Mayonnaise

~ **1 fillet ~ gf/\$39 / 2 fillets ~ gf/\$49**

Suggested Wine Pairing: Jean Baptiste Adam, 'Les Nature' **Riesling**, Alsace, FR, '21

'MEAT & POTATOES'

Braised Short Rib / Red Wine Demi-Glace / Roasted Carrots / Potato Puree / Pickled Red Onion ~ **gf/\$39**

Suggested Wine Pairing: Auctioneer, **Cabernet Sauvignon**, Napa Valley, California, '21

**Rare or undercooked meats, poultry, seafood & eggs may increase the risks of foodborne illness.*

NOTE: Credit Cards are charged 3.5% transaction fee OR we accept Debit Cards, Checks and Cash (no fees).

FOR YOUNGER DINERS Under 12 years, we can prepare most dinner options half-size and half-price.

**Rare or undercooked meats, poultry, seafood & eggs may increase the risks of foodborne illness.*

Thank YOU for dining with us tonight!
~ Chef Rob Corey & JoAnne Corey, Proprietors.

'COMMUNITY NIGHT' is every Thursday
3-Courses, \$39 per person (excluding tax and gratuity)



COMING SOON:

'A COLORADO DUET'

Snowy Peaks Winery & SEASONED present a Food & Wine Dinner
29 January 2025 ~ 6pm Seating
\$95/person, including wine pairing
Reservations by calling 970.586.9000, only

'VALENTINE'S WEEK'

12 February – 15 February
Reservations on www.RESY.com OR 970.586.9000