

SEASONED MENU FOR MAY 2025

Small Plates

‘OUR DAILY BREAD’

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

‘CHEESE PUFFS’

Tillamook Sharp Cheddar Cheese, Manioc, Butter, Eggs & Cream ~ gf/\$12

‘SEASONED CASHEWS’

Cinnamon, Smoked Paprika & Cumin-Dusted Candied Cashews ~ gf/df/\$12

‘FARMER’S SOUP’

Potato, Kale, Cabbage, Red Onion, Bacon & Chicken Bone-Broth / EVOO, Parsley & Chives ~ gf/df/\$10 & \$16

‘BISTRO SALAD’

Aspen Moon Greens, Arugula & Tatsoi / Apple, Berries, Radish & Pepitas / Carrot Vin ~ gf/df/\$10 & \$16

Bistro Plates

‘DAFFY DUCK’*

Wood-Roasted & Hickory-Smoked Moulard Duck Breast / Split Pea, Fennel, Wild Rice, Carrot, Onion & Parsley Bone-Broth ‘Pease Porridge’ / Waffle Chips / Asparagus / Fig Vinaigrette ~ gf/df/\$49

Suggested Wine Pairing: La Caña, **Albariño**, Rias Baixas, Spain, ’22

‘THE THREE SISTERS’

Corn, Poblano, Scallion, Sage, Red Onion & Squash Fritters / 3-Bean Chili / Spaghetti Squash & Pepitas / Cashew ‘Cheese’ / Fried Radish Top / Guajillo Oil ~ gf/df/Vegan/\$26

Suggested Wine Pairing: Domaine Durand, **Sancerre**, Loire Valley, France, ’23

‘FOGHORN LEGHORN’

Pasture-Raised Locovore Chicken Confit (Leg & Thigh) / Red Potato Mash / Stewed Bell Pepper ‘Piperade’ / Asparagus / Fried Capers ~ gf/\$39

Suggested Wine Pairing: Peju, **Chardonnay**, Carneros Napa Valley, CA, ’20

‘COLORADO BUFFALO CHEESEBURGER’*

6 oz. Ground Buffalo Patty, Brioche Bun, Candied Bacon, Red Onion-Cherry Marmalade, Dill Pickles, American Cheese & Chipotle Mayonnaise / Pecorino, Chive & Truffled Potato Wedges / ~ \$39

Suggested Wine Pairing: Keenan, **Cabernet Sauvignon**, Napa Valley, CA, ’19

‘EGGPLANT LASAGNA’

Fried Eggplant, Mozzarella & Parmigiana-Reggiano / Egg Pasta Sheets / Smoked Wild Boar Bolognese / Parsley, Chopped Olives & Basil Oil ~ \$34

Suggested Wine Pairing: Valiano Chianti Classico, DOCG, **Sangiovese**, Chianti, Toscana, IT., ’19

‘THAT’LL DO, PIG’*

Crispy, Slow-Cooked Berkshire Pork Belly / Salsa Verde / Sweet Potato Coins / Sunny-Side-Up Quail Eggs / Pickled Red Onions / Corn Tostada / Cilantro ~ gf/df/\$36

Suggested Wine Pairing: Selvanevada Villota, **Tempranillo**, Rioja, Spain, ’20

**Raw or undercooked meat, poultry, seafood & eggs may increase the risks of foodborne illness. These foods may be served undercooked. The following major food allergens may be used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy and Sesame. Please notify staff/your server for more information about these ingredients.*

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