

# APPETIZERS

## SOUP OF THE DAY — \$7

### BEET & APPLE SALAD — \$9

roasted beets, mixed greens, curry vinaigrette,  
apples, feta cheese, candied walnuts

### CAESAR SALAD — \$9

quartered romaine, house smoked croutons,  
pancetta, parmesan, house dressing

### GREEN CURRY MUSSELS — \$24

new zealand green lip mussels, thai green curry  
coconut broth, grilled crostinis

### SCOTCH EGG\* — \$13

sage sausage wrapped soft boiled egg, turtle lake  
refuge pea shoots, chipotle aioli

### BURRATA — \$16

strawberries, fennel, marcona almonds, mint,  
balsamic glaze, crostini

### HONEY-SAMBAL LOLLIPOPS — \$17

lemongrass & ginger marinated redbird 'lollipop'  
chicken drumettes, honey sambal sauce, green  
curry & coconut crème fraiche

### KFC (KOREAN FRIED CAULIFLOWER) — \$15

tempura battered cauliflower, spicy ssamjang  
glaze, pickled carrot slaw, korean chile flakes,  
sesame seeds

### ROASTED BONE MARROW — \$16

canoe cut beef bone, bacon shallot jam, maldon sea  
salt, micro-cilantro, reduced balsamic vinegar,  
toasted baguette

### BUY A ROUND FOR THE KITCHEN - \$5

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of foodborne illness.

A 3% Hospitality Surcharge will be included on your check. This helps us provide a livable wage  
to our staff. If you would like to have this removed, please let us know and  
we will happily accommodate. Tips and Gratuities are shared between all members of the staff.

# CHARCUTERIE

## SAN DANIELE PROSCIUTTO

A delicate 365 day aged Italian pork with a characteristic fragrance

## BOURBON GREEN PEPPERCORN SALAMI

Rich, aromatic notes from Denver-made Leopold Brothers bourbon & balanced by the mild kick of fresh peppercorns

## HATCH GREEN CHILE GOUDA

Buttery, creamy, and smooth with a distinctive and fiery kick. Imported from Holland

## COPPA

Delicately spiced, dry cured pork collar with a slightly smoky flavor

## JUNIPER SALAMI

Winner of the 2018 Charcuterie Masters, noted for its floral tones and spicy flavors from the Calabrian chiles

## SORIA DE CHORIZO

A unique Spanish Chorizo that is made with seasoned hand-diced chunks of lean pork loin

# FROMAGE

## MIMOLETTE

A deep orange French hard cheese that lends its flavor from the mites that inoculate its rind

## PORT WINE DERBY

Smooth, creamy derby cheese marbled with a port wine infusion imported from the United Kingdom

## BLEU D'AUVERGNE

A creamy and buttery cow milk blue cheese named for its place of origin in the Auvergne region of south-central France

## COMTE RIVOIRE

Made in the French Jura with notes of apricot, hazelnuts, and toffee.

## TALEGGIO

Sweet taste with buttery and very aromatic flavors. Thin and soft rind with a pinkish color due to weekly brushings of salt

ONE FOR \$7, THREE FOR \$21, OR FIVE FOR \$35

# ENTRÉES



## NEW YORK STRIP\*

grilled 10 oz. n.y. strip, romesco sauce, salted fingerling potatoes,  
roasted asparagus \$47

## DUCK CONFIT RISOTTO

shiitake mushrooms, shaved parmesan, crispy artichoke hearts  
\$24

## SEARED SCALLOPS\*

prosciutto orzotto, edamame, basil split sauce, tempura hom  
shimeji mushrooms, turtle lake refuge pea shoots \$45

## STEAK FRITES

8 oz certified angus beef sirloin, duck fat fries, herb compound  
butter, asparagus, maldon sea salt, roasted garlic aioli \$42

## SKUNA BAY SALMON\*

gochugaru glaze, coconut risotto cake, cilantro puree, pickled  
english cucumber, chile threads, micro cilantro \$30

## LUMACHE

pork sugo, calabrian chili, whipped ricotta, basil \$24

## EL MORO BURGER\*

certified angus ground beef, pecan smoked bacon, white cheddar,  
heirloom tomato, house pickle, black sesame pillow bun, fries  
\$20

## LAMB BURGER\*

house lamb patty, rosemary crème fraiche, feta cheese, roasted  
beet, black sesame pillow bun, fries \$20

## CHICKEN SANDWICH

herb marinated chicken breast, smoked tomato aioli, bacon,  
swiss, arugula, black sesame pillow bun, fries \$20

ENTRÉES