

The Menu

Aperitif:	
White Port Cocktail	6
Negroni	9

French Fries / Garlic Fries / Spiced Nuts / Marinated Olives / Tomato Soup / Hummus 6
Country Terrine 10 1/2 dozen Oysters / Bowl of Mussels / American Artisan Cheeses 15

Chilled Cucumber Soup – with yogurt, caraway seeds and honey 9
Cure Farm Greens – haystack farm chèvre, candied pecans, lemon and olive oil 10
Mixed Bean Salad – toasted almonds, ricotta and Dijon vinaigrette 10
Cure Farm Tomato Salad – with burrata and grilled bread 12
Baked Semolina and Chèvre Pudding – with wood roasted beets and sprout salad 13
Grilled East Coast Calamari – with marinated shell beans fresno chili and lemon 14
Chilled ½ Poached Maine Lobster – potato corn salad and garlic aioli 21

Hand Rolled Gnocchi – with Munson farm corn and cure farm tomatoes 12/22
Sunchoke Ravioli – sautéed zucchini, basil and parmesan 12/22
Wood Roasted Vegetables – with marinated chick peas and harissa yogurt 11/20

Grilled Swordfish – smashed new potatoes with pepperonatta, capers and sherry vinegar 30
Pan Roasted Monchong – with zucchini, green beans and lobster, saffron cream 27
Pan Roasted Pork Loin – colorado cherries, soft polenta and grilled onion 26
Grilled Rib Eye Steak – maître d’ butter and duck fat roasted yukon gold potatoes 38
Roast Duck Breast – with colorado peaches glazed carrots and bok choy 26

The Kitchen is proud to support our local farmers and ranchers.
Our ingredients are organic, natural and free-range wherever possible.
An 18% gratuity may be added to parties of 6 or more. Thank you for joining us.