

[Upstairs Food]

Hours of Operation
Monday – Sunday 5:30–Close
Tasting Hour 5:30 – 6:30

American Artisan
Cheeses

6 each / Three for 15

Vegetable Antipasto 12

Flatbread & Hummus 10

House Specials 6 each

roasted beets

french fries

garlic fries

house spiced nuts

house marinated olives

the kitchen tomato soup

Cazuelas

Abbondanza Farm Head Lettuce – colorado peaches, pecans & haystack chèvre 10

Wood Roasted Munson Farm Corn – with lime, chèvre, cilantro & paprika 7

Gnocchi Alla Romana – with hazel dell mushrooms 12

Crispy Chickpea Fritters – with romaine, cilantro & cucumber raita 10

Long Farm Pork Ragu – with soft polenta and celery salad 12

Duck & Green Bean Salad – whole grain mustard, almonds & shallots 13

From The Wood Oven

Wood Fired Pizza – long farm bacon, caramelized onion, mozzarella & an egg 15

Flat Bread – with la quercia prosciutto & gioia burrata 15

Curried Mussel Spaghetti – with fresno chili, pine nuts & parsley 15

Colorado Bass For Two – roasted gold potatoes, arugula salad & corn salsa 39

Macy Farm Beef Burger – house made pickles, dijon & french fries 16

Wood Roasted Half Chicken [40min] – with garlic fries & herb butter 19

The Kitchen is proud to support our local farmers and ranchers. All our ingredients are organic, natural and free-range wherever possible.