

- \$25 HAZELNUT CRUSTED RUBY RED **TROUT** WITH BROWN SUGAR BOURBON BUTTER, GRILLED ASPARAGUS, AND ROASTED FINGERLINGS
- \$28 PAN SEARED **SCALLOPS**, SWEET POTATO HASH, BACON, SHIITAKE, LEEK, CHIPOTLE AIOLI
- \$MP **FISH OF THE MOMENT**
- \$18 ODDLY SHAPED **GNOCCHI** WITH CHICKEN, GORGONZOLA CHEESE, RED GRAPES AND ASPARAGUS
- \$28 SLOW ROASTED **DUCK**, DRUNKEN CHERRY JUS, MAYTAG BLUE MASHERS, GARLIC SEARED SPINACH
- \$27 GRILLED BONE IN **PORK CHOP** WITH VERMONT SHARP CHEDDAR MASHERS, SWISS CHARD AND GINGERED PEAR SAUCE
- \$37 8OZ. **TENDERLOIN** OF BEEF STUFFED WITH SWISS CHARD, CRIMINI MUSHROOMS, ROASTED GARLIC AND MAYTAG BLUE CHEESE AND MASHERS
- \$36 GRILLED 16 OZ. **RIBEYE** WITH GARLIC SEARED RAPINI AND BROWN BUTTER GNOCCHI
- \$36 GRILLED COLORADO **LAMB CHOPS**, ROSEMARY POLENTA, TOMATO OLIVE RAGOÛT, WHITE TRUFFLE OIL
- \$25 BRAISED **SHORT RIBS**, ROASTED CARROTS & CELERIAC, BACON BRAISED LEEKS, MASHERS AND WHOLE GRAIN MUSTARD JUS
- \$20 **DUCK RISOTTO**, SHIITAKE MUSHROOMS, PARMIGIANO REGGIANO AND WHITE TRUFFLE OIL DRIZZLE
- \$18 **MARKET VEGETABLE INSPIRATIONS**

SIDES

**\$4.00 SPLIT PLATE CHARGE**

- \$6 GRILLED ASPARAGUS
- \$6 ROASTED CARROTS & CELERIAC
- \$6 GARLIC SEARED SPINACH
- \$6 GRILLED HALF ARTICHOKE
- \$6 ROASTED GARLIC & ROSEMARY POLENTA
- \$7 MUSHROOM RISOTTO
- \$6 MAYTAG BLUE MASHERS
- \$6 VERMONT CHEDDAR MASHERS
- \$6 GARLIC SEARED RAPINI
- \$6 BROWN BUTTER GNOCCHI