

SUMMER '22
DINNER MENU



SERVED THU-SAT
5 PM – 9:00 PM

NIBBLES

BOULDER BREADWORKS 5 *V*

WHOLE WHEAT SOURDOUGH

DEVEILED EGGS 12 *V, GF*

BEET PICKLED EGGS, CORNICHON, CHIVES

LAMB MEATBALLS 17

SPICED TOMATO SAUCE, PESTO, STRACCIATELLA,
HOUSE MADE PICKLES, WARM NAAN BREAD

PROSCIUTTO & PEACH FLATBREAD 19

GOAT CHEESE, BASIL, SABA

PRIME STEAK TARTARE 23 *GF*

CAPERS, CORNICHONS, CHIVES, QUAIL EGG, GOUDA
CHEESE, SOURDOUGH CRACKER

TUNA + WATERMELON 19 *GF*

CHIVE, YUZU, CHERRY BLOSSOM SHOYU, CUCUMBER,
PLANTAINS

PECAN MUHAMMARA DIP 13 *V, GF*

NAAN BREAD, CRUDITÉ

LEAVES + POTAGE

SPLIT PLATE +4

COLORADO SWEET CORN SOUP 17 *V, GF*

LUMP CRAB SALAD, FINE HERBS

ROASTED TOMATO BASIL SOUP 12 *V, GF*

ARUGULA SALAD 15 *GF*

FIGS, SPICED WALNUT, APPLES, BREAD, CHEESE,
LEMON VINAIGRETTE

STRAWBERRY PARK SALAD 15 *V, GF*

STRAWBERRY, SNOW PEAS, GOLDEN BEET, SPICED
PECANS, GOAT GOUDA, WHITE BALSAMIC
VINAIGRETTE

WEDGE SALAD 14 *V, GF*

BABY ICEBERG, ROASTED TOMATOES, RIVER BEAR
BACON, CRISPY SHALLOT, PICKLED ONION,
BUTTERMILK BLUE CHEESE DRESSING

LARGE PLATES

ADD SHRIMP +9, ADD CRAB CAKE +13, SPLIT PLATE +6

PORK SHANK 42

SUMMER SQUASH HASH, BASIL, PECANS, PICKLED
CABBAGE RELISH, FRESH BABY CORN

LONG ISLAND DUCK* 36

WHITE WINE BRAISE, WARM WHITE BEAN AND
RADISH STEW, ASPARAGUS TIPS, RADISH PESTO

LODGE BURGER* 26

RIVER BEAR BACON, GOUDA CHEESE, ARUGULA, RED
ONION JAM, LUSTY MONK AIOLI, FRIES

NEW YORK STEAK FRITES* 46

FRIES, BROCCOLI, CHIMICHURRI

COLORADO CHICKEN BREAST 34 *GF*

MASHED POTATO, BROCCOLI, CAPERS, CHICKEN JUS

HALIBUT* 39

TOMATO FUMET, FENNEL CONFIT, SQUASH
RATATOUILLE

POTATO GNOCCHI 29 *V*

GRILLED EGGPLANT, SQUASH RATATOUILLE, BASIL,
RICOTTA

*THESE ITEMS MAY BE SERVED RAW OR COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
V = VEGETARIAN, GF = GLUTEN FREE