







## Large Plates

Half Buttermilk Fried Chicken\* | 31  
*cornbread & bone marrow waffle,  
creamed jalapeño corn, braised mustard greens*

60 Day Dry Aged Sirloin\* | 54   
*charred onion, roasted romanesco, confit garlic  
butter, heirloom carrots, sugar snap peas,  
king trumpet*

Tenderloin of Beef\* | 42   
*celeriac, shallot agrodolce, broccolini, asparagus,  
carrots, potato kale gratin*

Colorado Striped Bass | 32   
*artichoke hearts, baby tomato, basil,  
Taggiasca olives, fingerling potatoes, kale pesto*



Steelhead Trout | 29   
*french lentils, peas, carrots, mustard béchamel,  
sautéed spinach, pickled mustard seeds, spinach*

Herb Crusted Lamb Loin\* | 38  
*fava beans, pomme croquette, eggplant,  
heirloom carrots, chanterelles*


Herb Brined Tomahawk Pork Chop\* | 42  
*mushroom ragout, pretzel dumplings, mache,  
pickled shallots, parsley chimichurri*


#TheFarmBurger\* | 21  
*duck confit, port wine shallots, house mustard,  
truffle aioli, Promontory cheddar, brined house fries*


Beer Spaetzle | 28  
*beer infused spaetzle, caramelized sauerkraut,  
gruyere, girolles*  
- Add house beer brat | 12

Whole Wheat Gnocchi | 18    
*peas, favas, roasted corn, nasturtium pesto, morels,  
chamomile lemon broth*


## Small Plates


 Farm Cheese | 14  
*strawberry jam, figs, Slide Ridge honey,  
candied pistachios*

 Chicken Liver Mousse\* | 18  
*granny smith gelee, pickled celery,  
hazelnut, lavash, radishes*

 Grilled Asparagus | 16  
*watercress emulsion, sausage stuffed morels,  
perfect egg, country ham, pink pepper*

Local Charcuterie Board | 25  
*selection of artisan meats, Farm mustard,  
pepper relish, house pickles, grilled bread*


 Tomato & Watermelon | 16  
*feta panna cotta, fingerling potato,  
baby fennel, radish, basil vinaigrette*

 Sweet Corn Gazpacho | 10  
*jalapeño relish, marjoram, house bourbon bacon,  
Sriracha powder*

Bone Marrow\* | 16  
*mushroom & spruce ragout, pea shoot salad,  
pine vinaigrette, house country sourdough*

Niman Ranch Steak Tartare\* | 19  
*pickled shallot, basil, cornichons,  
egg yolk, grilled bread*

 Gluten Free

 Does or may contain nuts

 Vegan

Please speak with server for other menu items that can modified to be Gluten Free, Vegetarian or Vegan

\*Consuming raw or undercooked meats, poultry, seafood or fresh shell eggs many increase the risk of food-borne illness, especially if you have certain medical conditions.

20% Gratuity will be added on parties of 6 or more. • \$5 charge will be added for split plates.