



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.