
small plates

WHITE GAZPACHO
cauliflower / almonds / chive / cucumber
13

SMOKED TROUT CROSTINI
tzatziki / radish / lemon / chickpeas / dill
15

GRILLED FLATBREAD
prosciutto / augula / pickled shallot / fontina/ fennel
18

salads *

WATERMELON SALAD
goat feta / mint / cucumber / tomato / aged balsamic
15

CAESAR SALAD
hearts of romaine / focaccia croutson / white anchovy
15

SIMPLE SALAD
farm runners greens / cherry tomato / red wine vinaigrette
13

CLASSIC WEDGE SALAD
baby iceberg / smoked blue cheese / tomato / lardons / crispy onion
16

* add 6oz. grilled chicken \$9 / 6oz. grilled salmon \$12 / 3.5oz. grilled flatiron \$12

shared plates

CONFIT CHICKEN WINGS
pickled vegetables / buffalo / ranch
17

LOCAL SALUMI & COLORADO CHEESE BOARD
accoutrements
25

sandwiches **

CHEF'S BURGER *
applewood bacon / white cheddar / lto
18

MEADOWS CLUB
roasted natural turkey / avocado / bacon / lto / aioli
17

FALAFEL & NAAN
cucumber / olive / tomato / tzatziki
17

** choice of side - gazpacho / mixed greens / fries

large plates

STEAK FRITES *
harris ranch flatiron / fries / steak sauce / compound butter
28

COLORADO STYLE RAMEN
lamb bacon / shiitake / scallion / jalapeño / egg
23
vegetarian style 18

SIXTY SOUTH SALMON
spring vegetables / preserved lemon dressing
26

* split plate charge \$8 / includes full side

jason thompson
executive chef

nate kargman
chef de cuisine

aleece alexander
pastry chef

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness
20% gratuity will be added for parties of 6 or more