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**small plates****ELK CHILI**

cumin / creme fraiche / white cheddar / green onion / corn bread  
15

**SMOKED TROUT CROSTINI**

tzatziki / radish / lemon / chickpeas / dill  
15

**GRILLED FLATBREAD**

prosciutto / augula / pickled shallot / fontina/ fennel  
18

**salads \*****CAESAR SALAD**

hearts of romaine / focaccia croutons / 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

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**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 / lettuce and tomato / burger sauce  
18

**MEADOWS CLUB**

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

**FALAFEL & NAAN**

cucumber / olive / tomato / tzatziki  
17

**FRIED CHICKEN SANDWICH**

bread and butter / pickled green tomato / kale / hatch chili aioli  
18

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

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**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**

seasonal 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