
small plates**ELK CHILI**

cumin sour cream / 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

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 / lettuce and tomato / 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

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