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**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

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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 / 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

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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  
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