DINNER
5:30PM-10PM

TIDBITS

oyster shooter
fresh shucked oyster, housemade bloody mary cocktail sauce, chive aioli **6**

gran's deviled egg
oregon black truffle, tarragon, prosciutto tuile **5**

alligator boulette
louisiana alligator meat ball, sauce piquant **5**

bacon & green onion hush puppy
sauce rémoulade **5**

foie gras "pb&j"
hudson valley foie gras torchon, pepper jelly, crispy butter bread **7**

APPETIZERS, SALADS, SOUP

bbq shrimp & grits
gulf coast shrimp, creole bbq sauce "*nolan family recipe*", country grits, soft cooked egg **19**

blue crab ravioli
parmesan cream, black summer truffles, trumpet mushrooms, frisée **23**

summer radish and lobster salad
baby spinach, mizuna, shaved mirliton, creamy tarragon dressing **17**

local heirloom tomato salad
butter lettuce, avalanche goat cheese fondue, toasted pistachios, citrus vinaigrette **15**

8k salad
seasonal baby greens, crispy prosciutto, spiced apple purée, cashews, avalanche goat cheddar, balsamic vinaigrette **16**

jambalaya-stuffed mississippi quail
sauce poulette **19**

seafood gumbo
blue crab, shrimp, okra, housemade andouille, jasmine rice, filé powder **15**

local sweet corn and avalanche chevre bisque
crispy corn, smoked paprika oil, seasonal sprouts **13**

ENTRÉES

crispy skin gulf wild red snapper
corn maque choux, potato and chive cake, slow-cooked pork belly, corn fumet **33**

pan-roasted alaskan halibut
manila clams, fingerling potatoes, summer ramps, court bouillion **31**

prosciutto-wrapped elk loin
summer mushroom risotto, broccoli rabe, red wine elk jus **53**

southern fried chicken breast
jidori chicken, taleggio stuffed, creole grits, black kale, clover honey **25**

bone-in ribeye
fresh horseradish-whipped potatoes, butter-poached asparagus, roasted bone marrow, red wine jus, sauce béarnaise **49**

"cochon de lait" andouille-stuffed smoked pork loin
mustard greens, dirty farro, mustard-braised cipollinis, cane syrup glaze **27**

ratatouille and gnocchi
shaved parmesan, basil and parsley pesto, toasted pine nuts **35**

colorado juicy lucy burger
camembert, braised bacon, mizuna, crispy onions, housemade "whole grain dijonaise," hand cut fries **23**

LAGNIAPPE(a little something extra)

black kale
roasted garlic, lardons of bacon **7**

mushroom risotto
summer mushrooms, parmesan **9**

grilled asparagus
olive oil, lemon zest **9**

whipped potatoes
yukon golds, butter **9**

sautéed mushrooms
shallots, thyme **7**

roasted bone marrow
gremolata **7**

sauce béarnaise
the classic **5**

creole country grits
slow cooked corn grits **7**

"new orleans food is as delicious as the less criminal forms of sin" -mark twain

executive chef. will nolan

sous chef. tommy hines

executive sous chef. frank rog