


DINNER

SMALL PLATES

bbq shrimp

wild sonora coast shrimp, green beans, chantrelles, sweet corn puree, bbq vinaigrette **18** 

pork confit & crispy crepe

kimchee, arugula, grilled watermelon, sweet soy **15**

grilled asparagus

frisee, crispy organic egg, prosciutto, preserved lemon, creamy parmesan dressing **16**

pancetta wrapped rabbit

hoppity acres loin, carrot puree, mustard jus **18**

truffled gnocchi

english peas, baby shitakes, crab fondue **19**

SOUP AND SALAD

gumbo

southern fried quail, house-made andouille, mizuna, ham hock broth **19**

creamy gazpacho

cucumber sorbet, spicy tomato chips, extra virgin olive oil **14**

8k salad

seasonal baby greens, crispy prosciutto, spiced apple puree, cashews, avalanche cheddar, balsamic vinaigrette **16**

heirloom tomatoes

plums, camembert, marcona almonds, frisee, plum wine vinaigrette **18**

baby romaine

maine lobster, radish, crispy capicola, mustard vinaigrette **21**

LARGE PLATES

PASTA

cavatelli


chicken oysters, morels, basil, brandied cream **24**

oriecchiette

asparagus, white beans, garlic confit, roasted tomato, rapini pesto, pistachios **22**

FISH AND SHELLFISH

pan roasted wreckfish

isreali cous cous, corn, baby shitakes, watercress, madiera truffle butter **34** 


prosciutto wrapped ahi

fresh garbanzo hummus, local goat cheese, wild arugula **36**

seared diver scallops

crispy pork belly, seasonal greens, charred shishito peppers, fried green tomatoes, romesco vinaigrette **32**

crispy skin loch duart salmon

braised baby artichokes, artichoke heart puree, butter poached fingerling potatoes, citrus marmalade **31** 

MEAT AND POULTRY

colorado lamb burger

braised shoulder, tomato jam, arugula, truffled pimento cheese, chick pea fries, house-made onion ciabiatta **28**

molasses cured duck confit

dirty farro, garlic kale, agrodolce **32**

cane syrup glazed pork chop

double cut berkshire pork, grilled savoy cabbage, black eyed peas, debris gravy **34**

roasted prime tenderloin of beef

chive & garlic roquefort potato puree, cipolini-bacon marmalade, asparagus **45**

BITES

boudin balls

creole sauce **5**

crawfish hush puppies

remoulade **6**

local cheese

pepper jelly, garlic spread, baguette crisps **8**

fois gras torchon

paiona cherry mostarda, cardamom toast **10**

deviled eggs

country ham **7**

roasted bone marrow

parsley salad **8**

VEGETABLES

rapini

garlic, chili, lemon **8**

radish

butter, sea salt **7**

roasted seasonal 'shrooms

shallots, thyme **9**

peas and carrots

beurre fondue, mint

fried artichokes

anchovy sauce **12**



we proudly serve seafood from the cleanfish alliance of sustainable seafood products

Join us for Sunday Suppers, 4 courses, \$39 per person includes carafe of wine or beer(per 2 people). Inquire with server for this week's menu