EATS

3:00PM-11:00PM

lump crab meat au gratin
chives, roasted tomatoes,
house made ciabatta **15**

caesar salad
hearts of romaine, arugula,
peppered croutons, roasted garlic dressing,
parmigiano-reggiano **13**

prosciutto and pesto flatbread
basil and parsley pesto,
taleggio, toasted pine nuts **15**

mushroom omelette
assorted mushrooms, green onion,
brie, hand-cut fries **15**

orecchiette and chicken "oysters"
handmade orecchiette, mixed mushrooms,
peas, parmesan cream **21**

pete's angry mussels
lardons of bacon, serrano chili, white wine
broth, scallions, grilled bread **17**

sticky tender belly pork ribs
chili glaze, green onion,
crunchy peanut slaw **17**

chicken "b.l.a.s.t." sandwich
marinated chicken breast, bacon,
lettuce, avocado, swiss cheese,
tomato, tarragon aioli, brioche bun, sweet
potato fries or slaw **21**

classic burger
½# local milagro ground beef,
sharp cheddar, 8k sauce, lettuce,
tomato, onion, pickle,
hand-cut fries or slaw **17**

tomahawk tender belly pork chop
creole grits, sherry braised cipollinis, mustard
greens, cane syrup glaze **29**

rocky mountain trout amandine
fregola pasta, black kale, roasted garlic,
white wine sauce **23**

fish and chips
turbodog beer battered halibut,
minted peas, malt vinegar,
hand-cut fries, sauce rémoulade **19**

steak frites
red wine marinated flat iron steak,
hand-cut fries, sauce béarnaise, red wine
debris jus **29**

SWEETS

chocolate chip cookie
warm oversized deep dish cookie, vanilla bean ice cream, hot fudge, whipped cream **9**

cold set creole cream cheese cake
salted graham crumbs, vanilla blueberry compote, whipped cream **7**

chocolate truffle cake
chambord truffle, black raspberry ice cream, dark chocolate ganache **10**

executive chef. will nolan

sous chef. tommy hines

executive sous chef. frank rog

*We reserve the right to add 20% gratuity to parties of 6 or more.