



DINNER

focaccia plate house sourdough, sorghum butter, olive oil, sea salt 9

whipped boursin local AF boursin cheese, grilled focaccia, herb salad, olive oil, sea salt 13

* **hamachi crudo** coriander ponzu, cured cucumber, serrano, scallion 17

* **beef tartare** Black Hawk wagyu, black vinegar cherries, lemon aioli, focaccia migas 17

arugula green apple, walnut, celery, dried cherry, tofu vinaigrette VEGAN 14

kale ginger cured sweet potato, pomegranate, toasted chia, blueberry balsamic, olive oil VEGAN 14

seasonal greens local, fresh, chef's whim, ask your server 14

broccolini bagna càuda, crispy garlic 12

carrot salsa macha, queso fresco 10

potato crispy smashed fingerling, garlic oil, herbs, sea salt, queso fresco 9

* **steak** Black Hawk wagyu, scallion relish, charred grapefruit 39

chicken Springer Mt, sweet potato puree, roasted figs, red wine jus 25

fish herb salad, charred tomato vinaigrette, orange 28

pasta hand cut pappardelle, smoked maitake bolognese, chili oil VEGAN 20

* **smashburger** Black Hawk wagyu patties, local bun, American cheese, melted onion, house pickle, CG sauce, smashed fingerling potatoes 17

carrot cake ginger cardamom cake, maple cream cheese, candied carrot, walnut 12

mousse crumble dark chocolate mousse, brown butter graham, peanut butter brittle, sea salt 12