

Small Plates

Truffle Fries	10
<i>Parmigiano-Reggiano, Thyme, Sea Salt</i>	
Wood Oven Roasted Maitake Mushrooms	12
<i>Miso-Sesame Dressing, Scallions</i>	
Warm Wild Game Dolmas	11
<i>Fire Roasted Eggplant Chutney, Lemon</i>	
Creamy White Corn Polenta	11
<i>Chanterelle Mushrooms, Goat Cheese, Red Vein Sorrel</i>	
Fried Padron Chiles	12
<i>Shaved Garlic, Lemon, Sea Salt</i>	

Main Courses

Grilled Nopale “Relleno”	21
<i>Chanterelles, Pozolé, Roasted Hatch Chiles, Oaxaca Cheese, Cilantro</i>	
Grilled Idaho Trout	29
<i>Green Beans, Fried Lemon, Chermoula Butter</i>	
Cast Iron Roasted Poussin	33
<i>Orzo Pasta, Nduja Sausage, Wild Mushroom, Parsley</i>	
American Iberico Pork Chop [16oz]	38
<i>Housemade Gnocchi, Local Apples, Toasted Hazelnuts, Watercress, Bourbon Jus</i>	
Braised Elk Osso Buco	39
<i>Parsnip Purée, Roasted Baby Vegetables, Tomato - Red Wine Jus</i>	
Grilled Wyoming Beef Flat Iron Steak [8oz]	36
<i>Fried and Smashed Marble Potatoes, Grilled Artichoke Chimichurri Sauce</i>	
Buffalo New York Steak [10oz]	49
<i>Sweet Potato Hash, Spinach, Cippolini Onion, Bacon Lardons, Red Wine Steak Sauce</i>	