



Summer Patio Shared

Butcher and Cheese Plate 26
*cured meats, gruyere cheese, aged white cheddar, goats cheese, assorted breads,
marinated vegetable salad, spicy fruit spread*

Pine Creek Smoked Trout 21
*cucumber frissée salad, horseradish dressing, caper berries, red onion,
tomatoes, honey mustard, herb bread crisp*

Hierloom Baby Carrots & Hummus 15
roasted garlic hummus, artichoke, charred tomato jam

Soup and Salads

Soup du Jour
Cup 8 bowl 10

Cookhouse Salad 14
*organic winter greens, apple, candied pistachios, dried cranberries, cambozola cheese,
maple balsamic vinaigrette*

Grilled Hearts of Romaine Caesar 16
quinoa tabbouleh, parmigiano reggiano, pine nuts, French bread crostini

Sandwiches and Entree

Colorado Elk Bratwurst 18
*caramelized onion, peppadew pepper salsa, Dijon sauce, pretzel bread roll,
red cabbage kale salad*

Sautéed Ruby Red Rainbow 34
cauliflower puree, kale, cured tomato, roasted shallot, lemon caper butter sauce

Spradley Family Farms Chicken Picatta 28
*Chive potato purée, sweet peas, kale, smoke roasted tomatoes,
watercress, lemon thyme sauce*

Please inform your server of any food allergies. Eating raw and undercooked foods may be hazardous to your health.