



## For the Table

### Butcher and Cheese Plate

*assorted cured meats, gruyere, aged white cheddar, goats cheese, assorted breads, marinated vegetable salad, spicy fruit spread*

### Pine Creek Smoked Trout

*cucumber frisée salad, horseradish dressing, caper berries, red onion, tomatoes, honey mustard, herb bread crisp*

### Buffalo Momos

*Nepalese dumplings, spicy roasted tomato sauce, ponzu, cilantro salad*

### Star Peak Baked Cheese

*brie and cambozola cheese, fruit jam, French bread crostini*

## Soup and Salads

### Soup du Jour

Cup    bowl

### Cookhouse Salad

*organic winter greens, apples, candied pistachios, dried cranberries, cambozola cheese, maple balsamic vinaigrette*

### \*Grilled Hearts of Romaine Caesar    small

*quinoa tabbouleh, parmigiano reggiano, pine nuts, French bread crostini*

### Baby Beet Salad

*baby spinach, arugula, roasted local beets, goat cheese, toasted almonds, orange yogurt dressing*

available with grilled chicken

soy marinated and grilled tofu

pan roasted fish of the day \*    market price

### Bandera Texas Quail Salad\*

Cookhouse salad, winter fruit, maple balsamic dressing

*Please inform your server of any food allergies. \*Eating raw or undercooked food may be hazardous.*



## Sandwiches

### Rocky Mountain Elk Bratwurst

*caramelized onion, peppadew pepper salsa, Dijon sauce, pretzel bread roll, raw vegetable & kale salad*

### 7 Ounce Kurt Russell's Home Ranch Beef Patty Melt \*

*open faced, wild mushrooms, caramelized onions, gruyere cheese, toasted rye bread, thousand island dressing, kettle chips*

*Add a fried egg*

### Smoked Trout Melt

*Cookhouse smoked trout salad, toasted ciabatta, Tender Belly bacon bits, gruyere cheese, honey mustard, raw vegetable & kale salad*

### Ashcrofter Turkey Wrap

*Cookhouse roasted turkey breast, grilled naan bread, arugula, bacon, avocado spread, heirloom tomato, lemon vinaigrette, raw vegetable & kale salad*

## River and Ranch

### Sautéed Ruby Red Rainbow Trout

*cauliflower purée, kale, roasted shallot, oven roasted tomato, lemon caper butter sauce*

### North American Buffalo Tenderloin \*

*heirloom baby carrot, smashed fingerling potatoes, chive oil, chipotle butter sauce*

## Vegetarian, Gluten Free, & Vegan

### Wild Mushroom and Spinach Crêpes

*caramelized onion, aged white cheddar cheese, crème fraîche, marinated vegetables*

### Gluten Free Gruyere Panini

*gruyere cheese, wild mushrooms, spiced fruit spread, raw vegetable & kale salad*

### Stuffed Acorn Squash

*quinoa, celery, onions, glazed carrots, fresh herbs, dried cranberries, haricot vert, enoki mushroom, tikka masala sauce, chive oil*

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\$4 split charge for sandwiches and entrees.*