



For The Table

Butcher and Cheese Plate

assorted cured meats, Bee Hive Hatch chili cow's milk cheese, house cured tomato goat cheese, Sea Hive cheddar, assorted breads, marinated vegetable salad, fig spread

Pine Creek Smoked Trout

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

Ashcroft Baked Cheese

brie, fig jam, assorted crostini

Buffalo Momos

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

Hummus and Vegetables

house made hummus, fresh seasonal vegetables, grilled flatbread

Soup and Salads

Soup du Jour

Cookhouse Salad *gf*

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

*Grilled Hearts of Romaine Caesar

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

Baby Beet Salad *gf*

arugula, roasted beets, strawberries, fresh mozzarella, 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* *gf*

Cookhouse salad, fresh fruit, maple balsamic dressing

*Please inform your server of any food allergies. *Eating raw or undercooked food may be hazardous. 20% service charge is added to parties of 8 or more.*



Sandwiches

Rocky Mountain Elk Bratwurst

caramelized onion, peppadew pepper salsa, Dijon sauce, butter toasted challah roll, faro kale salad

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

served open face on toasted rye bread with organic cremini mushrooms, caramelized onions, gruyere cheese, thousand island dressing, faro kale salad, pickled vegetables
Add a fried egg

Grilled Nieslanik Beef Flank Steak *

chimichurri, pico de gallo, grilled jalapeno, caramelized onions, cotija cheese, fresh local tortillas

Smoked Trout Roll

butter toasted challah roll, shredded lettuce, pico de gallo, macaroni bacon salad

River and Ranch

Sautéed Ruby Red Rainbow Trout gf

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

Seven Ounce Buffalo Tenderloin * gf

chimichurri rub, grilled local farm vegetables, cured tomato

Vegetarian, Gluten Free, & Vegan

Vegetarian...Organic Cremini Mushroom and Spinach Crêpes

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

Gluten Free...Ashcroft Flatbread Sandwich

served open face, yellow tear tomatoes, grilled fennel, cucumber, olives, roasted poblano chili, cotija cheese, locally farmed greens, tzatziki dressing

Vegetarian, Gluten Free, & Vegan...Stuffed Acorn Squash

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

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\$4 split charge for sandwiches and entrees. 20% service charge is added to parties of 8 or more.*