

SALT

civilizing taste for over 6,000 years

BRUNCH

- Housemade Doughnuts spiced chocolate sauce
- Housemade Granola seasonal fruit, vanilla yogurt, honey
- Biscuits & Gravy buttermilk chive biscuits, housemade sausage gravy, poached eggs, greens
- Fresh Raspberry & Chocolate Pancakes lemon butter, maple bourbon reduction, vanilla bean whipped cream
- Long Farm Pork Green Chili poached egg, creme fraiche, cilantro, avocado, grill bread
- Hazel Dell Mushroom Omelette goat cheese, rosemary, lyonnaise potatoes, mixed greens
- Rock Shrimp & Bacon Frittata avocado, dried tomato, grilled onions, lyonnaise potatoes
- Vegetable Eggs Benedict grilled asparagus, farm fresh eggs, local organic chard, dried tomatoes, pesto hollandaise
- Long Farm Ham & Eggs grilled housemade ham, eggs over easy, braised greens, cornbread, white cheddar mornay
- Meyer Ranch Steak & Eggs rotisserie sirloin, poached eggs, garlic, shaved parmigiano
- Fresh Housemade Fettucini local shiitake mushrooms, roasted asparagus, garlic, shaved parmigiano
- All Natural Chicken Sandwich avocado, bacon, fontina cheese, warm bread
- Tom's Tavern Grassfed Burger pickled onion, grafton cheddar, housemade fries & ketchup
- Ahi Tuna Nicoise Salad local greens, Rouge Farm egg, snap pea, kalamata, bermuda onion, champagne vinaigrette
- Vegetable Tasting fava bean crostini, roasted asparagus, beet risotto cake, sugar snap peas, braised leeks, tuscan roasted beans, potato gnocchi, savoy cabbage, shiitake mushroom

SIDES

- Bruléed Half Grapefruit
- Long Farm Bacon
- Housemade Sausage
- Mixed Green Salad balsamic vinaigrette
- Housemade Fries

There is still a simple and natural way to bring food to the table. This starts with local farmers and ranchers that have a deep respect for the land they cultivate. We source organically whenever possible, from small producers, never factory farms, and believe in humane animal husbandry. Our gratitude to the folks at Full Circle, Oxford, HayStack Mountain, Cure and First Fruits as well as Meyer Ranch Lasater Ranch and Rosen Farms, for taking the time to nurture and grow the ingredients that in turn do the same for us

5
7
9
12
12
10
14
13
12
16
14
12
10
12
14
14
4
4
4
5
4

Salt is necessary for the survival of all known living creatures. In virtually all cultures, Salt held great importance and was a symbol of well-being and friendship. A gift of Salt endures in India as a potent symbol of good luck and a reference to Mahatma Gandhi's liberation of India. The "bread and salt" was a traditional Russian ceremony of welcome. It originated as a folk custom in western Russia. As a sign of hospitality, when the emperor or empress visited their towns, merchants and gentry would present a loaf of bread placed on a round dish covered with an embroidered towel. A cellar of Salt was placed on top of the bread or set in a hole cut into the top of the bread. The early Greeks worshipped Salt no less than the sun, and had a saying that "no one should trust a man without first eating a peck of salt with him" (the moral being that by the time one had shared a peck of Salt with another person, they would no longer be strangers). Ancient sages have said: "Let your conversation be always full of grace, seasoned with Salt." and "Salt is the master of your food. God sent down four blessings from the sky—fire, water, iron and Salt." We would like to acknowledge the farmers and ranchers of Boulder and Weld County that supply us daily with the fruits of their hard work. If you enjoy anything on your plate today, and we sincerely hope that you do, it's because it came from them and their harvest