



civilizing taste for over 6,000 years

SMALL PLATES

Roasted Local Beet Carpaccio	haystack goat cheese, local organic greens, sea salt, toasted walnuts, strawberry vinaigrette	9
Local Field Greens & Fresh Berry Salad	warm haystack goat cheese, toasted almonds, 8-year aged balsamic	10
Shaved "La Quercia" Prosciutto Salad	heirloom greens, pickled onions, queso de mano, warm balsamic	9
Artisanal Cheese Plate	local cheeses, sweet onion jam, mostarda, grill bread	14
Asparagus Pesto & Prosciutto Flatbread	shaved parmigiano, tuscan extra virgin olive oil	10
Jumbo Lump Crab Cakes	local organic greens, romesco	15
Oak Fired Manila Clams	housemade chorizo, chickpeas, bread crumbs, sherry	13
Wood Roasted Jumbo Asparagus Salad	grilled shiitake mushroom, haystack goat cheese, greens, tarragon vinaigrette	9
Braised Colorado Lamb & Shiitake Mushroom Canneloni	garlic seared local organic chard	12
Grilled Wild King Salmon	tapenade toast, local organic field greens, snap pea, carrot, crispy onion	15

ENTREES

Rosemary Rotisserie Half Chicken	forest mushroom farroto, organic chard, natural jus	18
Tom's Tavern Burger	Meyer Ranch beef, pickled onion, grafton cheddar, housemade fries & ketchup	12
Wood Grilled Long Farm Pork Chop	polenta, local snap peas & carrots, local sugar snap pea, black & blueberry gastrique	23
Alaskan Halibut	lyonnaise potatoes, local snap peas & carrots, whole grain mustard vinaigrette, sweet herbs	29
Oak Fired Meyer Ranch Sirloin Steak	fried artichokes, warm potato salad, local organic greens, pickled onion, aged sherry	23
Rotisserie Colorado Lamb	housemade hummus, pickled onion & cucumber, local organic greens, raita	24
Fresh Housemade Fettucini	basil pesto, snap pea, carrot, sun-dried tomato, shaved parmesan	15
Pan Roasted Hawaiian Ono	local vegetable fritto misto, lemon aioli, frisee	24
Spring Vegetable Tasting	spinach & goat feta spankopita, shiitake farroto, pickled local beet, local snap peas, braised baby artichokes, curry white bean cake, roasted cauliflower	17

SIDES

Crispy Polenta	4
Housemade Fries & Ketchup	4
Marcona Almonds	4

Roasted Asparagus

Garlic Seared Organic Chard

Organic Green Salad julienne local vegetables, warm balsamic, pickled onion

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.

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. Our gratitude to the folks at Full Circle, Oxford, Hay Stack Mountain, Cure, and First Fruits. Meyer, Lasater Ranch, Long Family, and Rosen Farms. If you enjoy anything on your plate today it's because it came from them.