

## Small Plates

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Ajax Tavern 970-920-6334

Summer 2010

TRUFFLE FRIES 16

*Parmigiano Reggiano*

FRIED GREEN TOMATOES 14

*Dungeness crab, whole grain mustard crème fraiche, chorizo vinaigrette*

HOUSE RICOTTA 9

*Macerated dried fruits, fine herbs, grilled crostini*

GRASS FED BEEF TARTAR 14

*Milagro Ranch beef, house made chips, special sauce*

POT O' MUSSELS 10/19

*White wine, garlic, chili, grilled crostini*

CHICKEN LIVER PÂTÉ 14

*House preserves, crostini*

## Soups, Salads and Such

ONION SOUP GRATINEE 12

*As it should be*

WHITE GAZPACHO 9

*Golden raisins, cucumber, almonds with dungeness crab 14*

CRISPY KUROBUTA PORK BELLY 13

*Soft heirloom polenta, farm egg, frisee, pickled red onion*

TAVERN SALAD 10

*Butter lettuce, fines herbs, Dijon vinaigrette*

FARM ARUGULA SALAD 12

*Shaved zucchini, mint, Midnight Moon chevre*

GRILLED ASPARAGUS SALAD 12

*Farm greens, sunny side farm egg, green goddess dressing*

## Raw Bar

OYSTERS 1/2 dozen 18

LITTLE NECK CLAMS 1/2 dozen 12

SHRIMP COCKTAIL 1/2 dozen 16

KING CRAB 1/2# Crab, tarragon aioli 23

PETIT PLATEAU 65

*12 Oysters, 6 Clams, 6 Shrimp, 1/4# Crab*

GRAND PLATEAU 95

*18 Oysters, 9 Clams, 9 Shrimp, 1/2# Crab*

## Sides 7

Ajax Onion Rings

Grilled Asparagus  
w/ Aged Pecorino

Brown Butter French  
Beans

Hand Cut Fries

Duck Fat Potatoes

## Happy Hours

3-6pm Daily

Oysters \$1.50

Pints of Beer \$3

Burger & Pint \$15

## Mains

ALASKAN HALIBUT 28

*Arugula pesto, blistered cherry tomatoes, crispy artichokes*

COLORADO LAMB BOLOGNESE 19

*Pappardelle pasta, Parmigiano Reggiano*

SALT ROASTED "FISH OF THE MOMENT" 28

*Rancho Gordo beans with orange and shaved fennel*

CRISPY ROAST CHICKEN 25

*Moroccan spiced farro salad, marcona almonds, golden raisins, mint yogurt sauce*

GRILLED COLORADO LAMB T-BONES 34

*Sardinian couscous with peppers, olives and roasted eggplant puree*

AJAX DOUBLE CHEESEBURGER 17

*Milagro Ranch grass fed beef, American cheese, onion aioli, frites*

STEAK FRITES 38

*16-oz bone-in Ribeye, café de Paris butter, roasted farm radishes*