

salad and small plates

Back to EatAspen.com Montagna Lunch Menu Summer 2010

House Cured Charcuterie, gnocchi fritti, marinated fava beans, pecorino 16

Chicken Liver Pate, fruit preserves, whole grain mustard 15

North Atlantic Oysters, four on the half shell, spring onion mignonette 14

Ahi Tuna Tartare, citrus, crispy rice, basil, almonds 16

Sweet Maine Lobster, mango, jicama, arugula, cucumber vinaigrette 25

Cobb, chicken, avocado, bacon, blue cheese, poblano ranch dressing 18

Whole Leaf Caesar, three-year Parmigiano 14

fried chicken 19

wild salmon conserva crostini 21

grilled prawns 23

soup

Chilled Spring Pea Soup 9/13

Gioia ricotta crostini, manni olive oil

Steamed Manila Clam Chowder 10/14

house bacon & leeks

Tomato & Roasted Chile 'Tortilla' Soup 9/13

chicken, avocado and tortillas

sandwich and pasta

Substitute any cup of soup to a sandwich for \$4 additional

Rosen Ranch Lamb Burger, harissa, cucumber, mint, spiced chips 20

Rock Shrimp Orecchiette, lemon, tarragon, mint 19

'Maltagliata:' fresh noodles, ricotta, basil, spring tomato 18

Grilled Tuna Steak, cannellini beans, pickled ramps, basil 25

Columbia River King Salmon, roasted tomatoes, Vidalia onion panzanella, olive vinaigrette 23

Chimichurri Grilled Flat Iron Steak, house made steak sauce 25

Grilled Goat Cheese Sandwich, tomato soup 16

Soft Shell & Pork Belly BLT, green tomato, sea salt potato crisps 24

Colorado Wagyu Burger, grass-fed beef, choice of cheese and trimmings 24

(970) 920-8313 Buttermilk Fried Chicken, roasted corn salad, radish, cilantro 22