



TABLE PLATES

- Plate of Croutons**, ricotta, olive, pesto 15
- Kiley's Cheese Plate**, selection of 4 cheeses from Our Lady of the Cheese 21
- Grilled Vegetables with Cheese**, zucchini, peppers, eggplant, artichoke 18
- Chirashi Salad of Ahi, Scallop, and King Crab**, truffle-soy vinaigrette, mixed herbs 28
- Mushroom and Parmesan Flatbread**, caramelized onions, grapes, chives 12

APPETIZER PLATES

- Kale and Parmesan Salad**, currants, pine nuts, lemon, extra virgin olive oil 12
- Baby Beet and Goat Cheese Salad**, parsley, zested hazelnuts, honey 13
- Simple Mixed Greens**, sherry vinaigrette 10
- Apple and Endive Salad**, pecans, blue cheese, aged balsamic, maple 12
- House Cured Bacon and Fried Egg**, chili mayo, mixed herbs 15
- Cauliflower Soup with Garlic Poached Tomato**, caraway, chives, olive oil 9
- Crispy Duck Confit**, apple-fennel preserve, goat cheese, onion jam 14

SMALL PLATES

- Spinach Gnudi with Artichokes**, pecorino, almonds, parsley 17
- Gnocchi with Chanterelles**, parmesan, chives, caramelized onions 18
- Smoked Sea Scallops with Parmesan**, squash puree, balsamic red onions, chive butter sauce 14
- Mushrooms, Cauliflower and Grapes**, poached egg, rosemary aioli, chives 15
- Pasta with Basil Pesto**, green beans, fingerling potatoes, parmesan 16

ENTRÉE PLATES

- Roasted Chicken**, preserved lemon risotto, mushroom jus 30
- Colorado Lamb Chops**, spinach polenta, apples, parsley, romesco 49
- Braised Short Ribs**, celery root puree, carrots, crispy leeks 38
- Sable with Mushrooms**, glass noodles, carrots, chives, kaffir lime broth 34
- Beef Tenderloin**, stinky cheese, balsamic onions, horseradish mashers, rosemary jus 48
- Berkshire Pork Chop in Fennel Butter**, mushrooms, cauliflower, grapes 36
- Ancho Chili Tuna**, parsnips, carrots, soy-honey, cucumber and peanut salad 34
- Hot Smoked Trout**, summer tomatoes, squash, carrots, chives, paprika 30
- Lightly Smoked Duck**, white beans, rapini, pomegranate glaze 32