



TAPAS: \$3-9

MARCONA ALMONDS \$4

SPICED CASHEWS \$3

HOUSE CURED DUCK HAM, RED ONION MARMALADE, MICROGREENS \$6

HEIRLOOM PANCETTA, MUSHROOMS, WATERCRESS \$7

PARMA PROSCIUTTO, PARMIGIANO, ARUGULA, PRESSED BALSAMIC \$8

PASTRY FILLED LAMB, MANCHEGO, TOMATO-MINT CRÈME FRAICHE \$7

BRUSSELS SPROUTS, TOASTED GARLIC, SEA SALT, OLIVE OIL \$6

TOASTED ROSEMARY BREAD, TOMATO-GARLIC CONFIT, OLIVE OIL \$5

PORK BELLY CONFIT, MAPLE CRUMBLE \$7

TUNA TARTARE, PICKLED GINGER, REAL SOY, LIME, CANE \$9

**HAND-CUT FRIES IN THREE STYLES;
PARMIGIANO \$7**

**ROSEMARY SALT \$5
TRUFFLE-PARMIGIANO \$9**

SMALL PLATES: \$6-\$13

ORGANIC GREENS, CHERRY TOMATOES, CROUTONS, SWEET ONION DRESSING \$6

CAESAR, ROMAINE, ANCHOVIES, PARMIGIANO-REGGIANO, BREAD CRUMBS \$7

SALMON CAKES, CRUSHED CAPERS, BUERRE BLANC, ARUGULA \$9

ELK BURGER, APPLE KETCHUP, SWEET ONIONS, HAND-CUT FRIES \$11

LOCAL "HIGHMONT" BEEF SLIDERS, POINT REYES BLEU CHEESE, HAND-CUT FRIES \$11

KOBE SKIRT STEAK, SEA SALT-HERB CRUST, BRABANT POTATOES, BALSAMIC \$13

FOREST MUSHROOMS, CARAMELIZED ONIONS, MADEIRA CRÈME, THYME PASTRY \$10

FENNEL CURED SALMON, POTATO CAKE, CRÈME FRAICHE \$11

SHRIMP, OYSTER MUSHROOMS, COGNAC, BRIE CRÈME \$12

MUSSELS, SUN-DRIED TOMATOES, HERBS, CHARDONNAY, PARMIGIANO CRÈME \$10

BUFFALO AND ELK MEATLOAF, MUSHROOM GRAVY \$13

QUAIL, SAGE, BROWN BUTTER VINAIGRETTE, ORGANIC GREENS \$12

GOURMET PIZZA:

DUCK CONFIT, CARAMELIZED ONIONS, MONTANA GOAT CHEESE \$11

PARMA PROSCIUTTO, SAGE, PARMIGIANO-REGGIANO \$11

FRESH MOZZARELLA, BASIL PESTO, VINE-RIPENED TOMATOES \$11

FOREST MUSHROOMS, SUN-DRIED TOMATOES, OLIVES, MARINATED EGGPLANT \$11

