



Salads

KALE & PUMPKIN SEED SALAD

Chopped Kale Tossed with Pomegranate Balsamic Dressing Topped with Dried Raspberries, Feathered Swiss Cheese, and Toasted Pumpkin Seeds (GF)

WHITE WINE PEAR SALAD

Fresh Arugula and Romaine, White Wine Poached Sliced Pears, Crispy Prosciutto, Parmesan Cheese and Toasted Walnuts with White Balsamic Vinaigrette (GF)

MAPLE POMEGRANATE SALAD

Fresh Spinach with Pomegranate Seeds, Toasted Almonds, Blue Cheese, and Maple Balsamic Vinaigrette (GF)

APPLE & GOAT CHEESE SALAD

Fresh Spinach with Green Apple Slices, Caramelized Onions, Pecans, and Local Colorado Haystack Mountain Goat Cheese with Cranberry Apple Vinaigrette (GF)

CLASSIC WEDGE SALAD

Iceberg Wedge with Tomato, Bacon, Red Onion, and Bleu Cheese Crumbles, Served with Fresh Dill Buttermilk Ranch Dressing (GF)

CITRUS & BEET WEDGE SALAD

Baby Bibb Lettuce Wedge with Pickled Beets, Orange Supremes, and Lemon Vinaigrette (GF)

HARVEST SALAD

Mixed Greens with Candied Nuts, Dried Cranberries and Champagne Vinaigrette (GF)

TUSCAN GREEN SALAD

Arcadian Greens with Roasted Cherry Tomato, Shaved Red Onion, and Shredded Carrots, Served with Sweet Dijon Vinaigrette (GF)

Soups

SWEET CORN BISQUE

Creamy Sweet Corn Bisque Poured Tableside over Burrata Cheese, Pea Shoots, and Roasted Cherry Tomato (GF)

CHARRED CAULIFLOWER SOUP

With Local Kale, Heirloom Fingerling Potatoes and a Hint of Chipotle, Poured Tableside (GF)

Fresh Baked Breads

HERB FOCACCIA

MULTIGRAIN ROLLS

GRILLED NAAN BREAD

CHALLAH KNOT ROLLS

PARMESAN BREADSTICKS

BRIOCHE DINNER ROLLS