

SNACKS

- 9 Olive + Roasted Garlic Tapenade**
Flat bread, pesto, tomato
- 6 Couch Potatoes**
Sweet potato chips,
white cheddar-sour cream + chive dip
- 10 Salmon Rillettes**
Pernod steamed + smoked salmon,
crème fraîche, house bread, crackers
- 7 Hummus**
Carrots, celery, zucchini, peppers,
house made flat bread
- 12 Saffron Shrimp**
Toasted garlic, white wine, peas, chorizo,
tomatoes, lemon
- 9 Crispy Calamari**
Spicy marinara, pepperoncini
- 8 House Made Sausage Duo**
• Spicy lamb, harissa
• Beer braised veal brat, mustard sauerkraut
- 14 Maryland Crab Cakes**
Remoulade, seasoned arugula
- 14 Spicy Tuna Tartare**
Sashimi grade tuna, bok choy, wonton chips
- 13 Trio of Sliders**
{combination of any three}
• Burger, mayo, onion, lettuce, tomato, ketchup
• Crab cake, remoulade + chip
• Italian sausage, roasted pepper,
marinara + house made mozzarella

- 8/16 Charcuterie Board**
Chef's selection, pickled vegetables,
mustard, artisanal meats, house bread
- 8/16 Cheese Board**
Chef's selection of 3 or 6 farmstead cheeses,
seasonal compotes, spiced nuts, house bread, crackers

FALL/WINTER DINNER ENTREES

- 16 Mile High Meatloaf**
Whipped potatoes, onion strings,
wild mushroom jus
- 19 Harris Ranch Skirt Steak + Fries**
Herb butter, parmigiano-pimentón fries
- 32 Colorado Rack of Lamb**
Seared prosciutto polenta, braised leeks,
Haystack Mountain goat cheese fondue
- 19 Canyon Wind Braised Beef Shortribs**
Horseradish potato cake, braised chard
- 19 Grilled + Smothered Pork Chop**
Green chili, scalloped potatoes
- 18 Pan Seared Chicken Cacciatore**
Tomatoes, wild mushrooms, cavatelli,
fresh grated horseradish, parmigiano
- 19 Chicken + Waffles**
Corn bread + cheddar waffle,
Stranahan's whiskey maple syrup
- 18 Buffalo + Pork Bolognese**
Pappardelle, crushed pepper, parmigiano
- 14 Fish Tacos**
Fried cod, flour tortillas, pico de gallo,
guacamole, fire roasted salsa
- 26 Seared Organic Scottish Salmon**
Lemon butter, creamy farro
- 19 Rotisserie Colorado Chicken**
Garlic braised chard, lemon jus
- 32 Bone-In Black Angus NY Strip Steak**
Loaded baked potato, house made steak sauce

TABLE SIDES

- Sherry Braised Mushrooms
- Whipped Potatoes
- Loaded Baked Potato
- Braised Chard
- House Fries
- Sweet Potato Fries
- Pan Seared Brussels Sprouts
- Creamy Farro

BRICK OVEN PIZZAS

- 7/14 Carbonara**
House made mozzarella, prosciutto,
arugula, peas, egg
- 6.5/13 Fennel Sausage**
Balsamic onions, tomato sauce,
pecorino, house made mozzarella
- 9.5/19 Chef's Special**
Pepperoni, pancetta, sausage,
fiery red and green chiles,
house made mozzarella, pecorino
- Margherita**
House made mozzarella,
cherry tomatoes, basil
- 6/12**
- 7/14 The Best Pepperoni**
Pepperoni, house made mozzarella,
tomato sauce
- 8/16 Cherry Creek**
Shrimp, basil pesto,
cherry tomatoes,
house made mozzarella, arugula

SOUPS

7

- Matzo Ball + Egg Noodle**
- Green Chili**
- Tomato Soup**

SALADS

- 8/16 Frisee + Water Cress**
Duck confit, bacon vinaigrette,
dried cranberries, hazelnuts
- 8/16 Chop Chop**
Rotisserie chicken, bacon, peas, egg,
gorgonzola, cucumbers, red onions,
crisps, carrots, celery seed dressing
- 7/14 Grilled Romaine**
Crumbled blue cheese, apples, bacon,
creamy blue cheese dressing
- 5/10 House**
Mixed baby greens, tomatoes,
cucumber, radish, carrot,
red wine vinaigrette
- 11/22 Lobster Cobb Salad**
Maine lobster, arugula, avocado,
bacon, cherry tomatoes, soft boiled egg,
creamy tarragon vinaigrette

SANDWICHES

{your choice of fries, couch potatoes, house salad, or cup of soup}

- 10 Second Home Burger**
Half pound house ground sirloin, lettuce,
tomato, onions, pickle, brioche bun
- 13 Pressed Cuban**
Roasted pork, ham, mustard, swiss,
pickles, French roll
- 14 Prime Rib French Dip**
Horseradish cream, au jus, French roll

THE DAILY DISH

SUNDAY
MKT

Chef's Choice Sunday
Ask your server for details

MONDAY
14

Beef Stroganoff
House made egg noodles,
tenderloin tips,
wild Hazel Dell mushrooms

TUESDAY
14

Chicken Pot Pie
Colorado chicken, carrots,
onions, celery, peas

WEDNESDAY
22

Rotisserie Leg of Lamb
Roasted potatoes
Pan seared brussels sprouts

THURSDAY
24

Duck Breast Cassoulet
Cannellini bean, duck confit,
smoked bacon, sweet sausage

FRIDAY
19

Fish Fry
French fries, coleslaw,
corn fritters, clarified butter,
horseradish cream, lemon aioli

SATURDAY
22

Rotisserie Porchetta
Pork loin wrapped in
Kurobuta pork belly, pan
gravy, parmigiano risotto