

## 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

## LUNCH ENTREES

- 16 **Mile High Meatloaf**  
Whipped potatoes, onion strings, wild mushroom jus
- 19 **Harris Ranch Skirt Steak + Fries**  
Herb butter, parmigiano-pimentón fries
- 19 **Canyon Wind Braised Beef Shortribs**  
Horseradish potato cake, braised chard
- 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
- 14 **Fish Tacos**  
Fried cod, flour tortillas, pico de gallo,  
guacamole, fire roasted salsa
- 18 **Buffalo + Pork Bolognese**  
Pappardelle, crushed pepper, parmigiano
- 26 **Seared Organic Scottish Salmon**  
Lemon butter, creamy farro
- 19 **Rotisserie Colorado Chicken**  
Garlic braised chard, lemon jus

## 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
- 12 **BBQ Bacon Burger**  
Hickory cheddar, crispy onions, lettuce,  
tomato, black beer BBQ,  
applewood smoked bacon, brioche
- 14 **Griddled Monte Cristo**  
Egg-battered, turkey, ham, swiss,  
house preserves, Texas toast
- 14 **Open-Face Lamb Sandwich**  
Rotisserie leg of lamb, cucumber,  
red onion, cherry tomatoes, mint cream,  
house made flat bread

## 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

## BRICK OVEN PIZZAS

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

## TABLE SIDES

6

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

## THE DAILY DISH

**SUNDAY**  
6:30AM-2PM

**Pajama Brunch**  
Where kids under 8 in their  
PJs eat for free! DIY Bloody Mary's  
+ Bottomless Mimosas

**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