

DINNER

SHAREABLES

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| 18 | Cheese and Charcuterie 3 farmstead cheeses + 3 artisanal meats, seasonal compote, pickled vegetables, mustard, ciabatta | 15 | Spicy Tuna Tartare* Sweet pea aioli, bok choy, sweet soy, wonton chips |
| 8 | Couch Potatoes Sweet potato chips, white cheddar sour cream + chive dip | 11 | Crispy Calamari Spanish olives, capers, pepperoncini, spicy marinara + lemon aioli |
| 7 | Housemade Tater Tots Chipotle ketchup + malted mayo | 14 | Crab Beignets Fried green tomatoes, spicy remoulade |
| 8 | Deviled Egg Flight Traditional, cured salmon, jalapeño glazed bacon | 12 | Colorado Lamb Meatballs San Marzano tomato, gremolata, ricotta, flatbread |
| 10 | Potato Gnocchi Arugula + basil pesto, crispy prosciutto, oven dried tomatoes, reggiano | 9 | Hummus Roasted pine nut tapenade, carrots, celery, zucchini, peppers, flatbread |
| 12 | Tequila Carnitas Quesadillas Monterey jack, pico de gallo, chipotle + avocado cream | 12 | Baked Colorado Goat Cheese Warm roasted beets + carrots, pistachio, truffle honey |

SALADS + SOUPS

{ ADD: GRILLED CHICKEN 4 *GRILLED ORGANIC SCOTTISH SALMON 6 * HARRIS RANCH SKIRT STEAK 8 }

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| 7/12 | *Caesar Romaine hearts, olive oil croutons, reggiano | 9/16 | Chop Chop Rotisserie chicken, bacon, peas, egg, gorgonzola, red onion, cucumber, wonton crisps, carrot, celery seed dressing |
| 6/10 | House Mixed baby greens, tomato, cucumber, radish, carrot, red wine vinaigrette | MKT | SOUPS Seasonal Chef's creation |
| 12 | Arugula Pickled strawberries, grilled asparagus, marcona almonds, Haystack Mountain Queso de Mano, sherry vinaigrette | 4/7 | Matzo Ball Chicken, aromatics, house made noodles |
| 12 | Tuscan Kale Citrus, shaved fennel, castelvetrano olives, Jumping Good Goat feta, aged balsamic | 4/7 | Tomato Bisque San Marzano tomatoes, extra virgin olive oil, chive |

SEASONAL

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| 24 | Braised Bison Short Rib House made saffron pappardelle, wild mushrooms, smoked sour cream |
| 19 | Pasta Primavera Housemade lemon + black pepper pasta, spring vegetables, mushrooms, reggiano nage |
| 22 | Colorado Lamb Barbacoa Fried plantains, roasted tomatillo salsa, Mexican rice |
| 20 | Rotisserie Colorado Chicken Pesto potatoes, haricot verts, peperonata |
| 27 | *Smoked Berkshire Pork Chop Braised red cabbage, apple, spinach spätzle |
| 28 | Alamosa Striped Bass Marble potatoes, spring vegetables, Oregon mushrooms, cherry tomatoes, Saffron fennel broth |

HOME FAVORITES

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| 19 | Mile High Meatloaf Mashed potatoes, mushroom gravy, crispy onions |
| 19 | Chicken + Waffles Cornbread waffle, Stranahan's whiskey maple syrup |
| 22 | Grilled Steak + Frites* 7x Colorado Wagyu tri tip, chimichurri, house fries |
| 26 | Organic Scottish Salmon* Simply grilled, lemon, olive oil, steamed spinach |
| 15 | Second Home Burger* Served with choice of side 7x Colorado Wagyu beef, Chipotle mayo, Haystack Mountain green chili jack, lettuce, tomato, onion |
| 14 | BYO Burger* Additions American, Swiss, white cheddar, blue cheese (1) Bacon, guacamole, fried egg, roasted poblanos, (2) mushrooms, caramelized onions |

TABLE SIDES 6 EACH

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| Hand Cut Fries Caramelized Brussels | Red Cabbage + Spinach Spätzle Green Beans | Whipped Potatoes Poblano Bacon Mac 'n Cheese |
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BRICK OVEN PIZZAS

WE HAND STRETCH OUR MOZZARELLA FOR ALL OF OUR PIZZAS DAILY

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| Margherita 11 Mozzarella, basil, San Marzano tomato sauce | The Best Pepperoni 13 Pepperoni, San Marzano tomato sauce | Chef's 16 Pepperoni, pancetta, sausage, fiery chiles, mozzarella |
| Bianca 12 Mozzarella, ricotta, parmigiano, goat cheese cream | Wild Mushroom 13 Seasonal wild mushrooms, truffle, gorgonzola cream | White Chicken 14 Rotisserie chicken, saba vinegar, roasted garlic cream, caramelized onions |

THE DAILY DISH

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|---|--|--|---|---|--|---|
| SUNDAY 24 Chicken + Beer All you can eat fried chicken, southern sides + half price beer | MONDAY MP Meatless Monday Chef's weekly selection | TUESDAY 16 Taco Tuesday Carne asada, mahi-mahi + achiote chicken tacos, chips + salsa | WEDNESDAY 20 Smoked BBQ Beef Brisket Braised greens, ranchero beans, house BBQ sauce | THURSDAY 18 Chicken Pot Pie Boulder Natural chicken, peas, pearl onions, root vegetables | FRIDAY 20 Fish Fry* Mahi-mahi, oysters, shrimp, corn fritters, French fries | SATURDAY 28 Smoked Prime Rib* Loaded baked potato, lardons, Colorado cheddar, scallions, crème fraîche |
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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions. These items may be served raw or undercooked.

SECOND HOME KITCHEN + BAR IS COMMITTED TO SUPPORTING COLORADO FARMS, RANCHERS + PURVEYORS: BROKEN SHOVELS GOAT FARM, 7X BEEF, SILVER CANYON COFFEE, BOULDER NATURAL CHICKEN, TENDER BELLY PORK, RAQUELITAS TORTILLAS, SEATTLE FISH CO., ASPEN BAKERY, WHITE MOUNTAIN FARM, SIMPLY HONEY, COZY COW CREAMERY, ANDERSON BEEF CO., STRANAHAN'S COLORADO WHISKEY

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