

LUNCH

SHAREABLES

Cheese and Charcuterie 18
3 farmstead cheeses + 3 artisanal meats, seasonal compotes, pickled vegetables, mustard, ciabatta

Couch Potatoes 8

Sweet potato chips, white cheddar sour cream + chive dip

Deviled Egg Flight 8

Traditional, cured salmon, jalapeño glazed bacon

Tequila Carnitas Quesadillas 12

Monterey jack, pico de gallo, chipotle + avocado cream

Spicy Tuna Tartare* 15

Sweet pea aioli, bok choy, sweet soy, wonton chips

Crab Beignets 14

Fried green tomatoes, spicy remoulade

Crispy Calamari 11

Spanish olives, capers, pepperoncini, spicy marinara + lemon aioli

Hummus 9

Roasted pine nut tapenade, carrots, celery, zucchini, peppers, flatbread

Housemade Tater Tots 7

Chipotle ketchup + malted mayo

SALADS

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

12 **Arugula**

Pickled strawberries, grilled asparagus, marcona almonds, Haystack Mountain Queso de Mano, sherry vinaigrette

12 **Tuscan Kale**

Citrus, shaved fennel, castelvetrano olives, Jumping Good Goat feta, aged balsamic

7/12 ***Caesar**

Romaine hearts, olive oil croutons, reggiano

6/10 **House**

Mixed baby greens, tomato, cucumber, radish, carrot, red wine vinaigrette

9/16 **Chop Chop**

Rotisserie chicken, bacon, peas, egg, gorgonzola, red onion, cucumber, wonton crisps, carrot, celery seed dressing

SOUPS

4/7 **Matzo Ball Soup**

Chicken, aromatics, house made noodles

5/8 **Tomato Bisque**

San Marzano tomatoes, extra virgin olive oil, chive

BRICK OVEN PIZZAS

WE HAND STRETCH OUR MOZZARELLA DAILY

Margherita 11

Cherry tomatoes, basil, San Marzano tomato

The Best Pepperoni 13

Pepperoni, pecorino, San Marzano tomato

Chef's 16

Pepperoni, pancetta, sausage, fiery chiles, mozzarella

Bianca 12

Mozzarella, ricotta, parmigiano, goat cheese cream

White Chicken 14

Rotisserie chicken, saba vinegar, roasted garlic cream, caramelized onions

Wild Mushroom 13

Seasonal wild mushrooms, truffle, gorgonzola cream

HOME FAVORITES

Chicken + Waffles 19

Cornbread waffles, Stranahan's whiskey maple syrup

Fish Tacos* 15

Mahi mahi + Mojo, jalapeño aioli, shaved cabbage, pico de gallo, guacamole, radish

SANDWICHES

SERVED WITH YOUR CHOICE OF HOUSE SALAD, OLD BAY CHIPS, HAND CUT OR SWEET POTATO FRIES

15 ***Second Home Burger**
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

16 **Tuna Melt Sandwich**
Italian albacore tuna, herb roasted tomatoes, white cheddar, avocado, sourdough

12 **Falafel Sandwich**
Cucumbers, heirloom cherry tomatoes, dill yogurt, alleppo peppers, watercress, pickled onions, house made flatbread

14 **Hand Carved Turkey Club**
Brie, herb roasted tomato, crispy pancetta, basil pesto, arugula, toasted wheat

13 **BBQ Chicken Sandwich**
Carolina gold BBQ sauce, coleslaw, Texas toast

13 **"Soup + Sammy"**
White cheddar + bacon grilled cheese cup of tomato bisque, Old Bay chips

Second Home Working Lunch
MP
Chef's daily creation

THE DAILY DISH

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, rancho 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

*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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