



Winter 2011

#### ABOUT OUR KITCHEN

In an effort to partner with environmentally-minded, health-conscious farmers, ranchers and artisan food purveyors, we now source our poultry, most of our produce and other foods from local farmers and businesses such as Red Bird Farms and Haystack cheeses and source our meats from Snake River Farms (a California ranch using free-range, grass-fed, hormone-free practices). We hope you enjoy the end result as much as we enjoy creating it.

- Christopher Lambert, Executive Chef

#### APPETIZERS

##### **P.E.I. Mussels** *New*

Spanish chorizo and lemon grass broth, white wine herb butter and grilled bread 13

##### **Bacon Wrapped Tots** *New*

crispy individually wrapped tots with Cajun aioli 9

##### **Duck with House Made Spaetzle** *New*

shredded duck confit, brussels sprouts, goat cheese and lemon herb butter 12

##### **Firecracker Shrimp**

stuffed with sriracha cream cheese, wrapped in bacon, served on a bed of earthy mushrooms & wilted spinach with a honeysuckle sauce 11.5

##### **Bacon Wrapped Asparagus**

tender asparagus bundled with thinly sliced bacon, truffle oil and shaved parmesan 10

##### **Deep Fried Pickles**

served with our in-house ranch 6.5

##### **House Made Duck Phat Fries**

hand-cut fries served with black garlic and saffron aioli 6

##### **Roasted Beets and Endive Cup** *New*

pears, gorgonzola and blueberry dressing in a crispy bacon cup 10

##### **Stuffed Jalapeños**

cilantro lime cream cheese stuffed, bacon-wrapped served with a honeysuckle dipping sauce 8.5

##### **Roasted Vegetable Napoleon** *New*

root vegetables, grilled asparagus, crispy wontons, goat cheese, lemon herb butter and avocado salsa 11

##### **Bacon Flight**

premium bacon four-ways: garlic, cinnamon- chipotle, curried and balsamic. Served with the perfect accompaniments 12

##### **Flat Bread** *New*

house made lamb sausage, mint pesto, grape tomatoes, goat cheese and crème fraiche 12

##### **Mixed Olives**

mix of Kalamata, Mt. Pelion, Gordal, cracked green & blonde from Greece on one side, young buttery Castelvtranos from Sicily on the other (w/pits!!) 6

##### **Artisan Cheeses from The Truffle Cheese Shop**

1-\$8, 2-\$14.5, 3-\$17 Ask your server for daily selections

#### SOUPS

Tomato, basil & parm 5

Soup of the day 6

##### **Charcuterie Plate**

cured, thinly sliced Spanish meats 17.5

#### SLIDERS

##### **Lamb Sliders**

on pita with caramelized onions and tzatziki 12.5

##### **Ahi Tuna Sliders**

seared, wasabi aioli & pickled ginger slaw 12

##### **Pork Belly Sliders**

crispy pork belly topped with caramelized onion and ginger jam 10

##### **Kobe Beef Sliders**

caramelized onions, white cheddar and bacon served on sweet Hawaiian rolls 12

##### **Pulled Pork Sliders**

pulled pork, BBQ sauce, bread & butter pickles on mini sister rolls with 'slaw 9.5

##### **Buffalo Chicken Sliders**

fried chicken breast, tossed in buffalo sauce with Maytag bleu cheese dressing on sister rolls 11

#### SALADS

##### **Flat Iron Steak Salad**

seared strips of steak over heart of romaine, crumbled Haystack goat cheese, bacon and cherry tomatoes 13

##### **Caprese**

ripe tomatoes, fresh mozzarella, basil, aged balsamic reduction 8

##### **Tijuana Caesar**

hearts of romaine, sliced tequila-lime marinated chicken, olive tapenade, roasted tomatoes, roasted garlic, baked serrano crouton (add shrimp \$4) 11

##### **Ahi Tuna Salad**

seared ahi tuna, mixed greens, cucumber, edamame, avocado, tomatoes, cucumber-ginger vinaigrette 11

##### **Cobb Salad**

mixed greens, tomatoes, red onions, avocado, egg, serrano ham, chopped turkey breast, crispy bacon, with Maytag blue cheese dressing 12

##### **Berkshire House Spinach Salad**

bleu cheese, candied walnuts, red onion and red apples, sherry vinaigrette (Serrano, bacon or avocado \$2 each) 8

## ENTREES

### Wild Boar Loaf **New**

twist on a classic meatloaf, wrapped with bacon, creamy parsnip puree, ratatouille, bourbon barbeque sauce 21

### Colorado Lamb Osso Bucco **New**

espresso rubbed, root vegetable polenta, braised Swiss chard 24

### Five Spice Rubbed Pork Belly

Berkshire Pork Belly with creamy sweet potato gratin, braised greens and cider gastrique 22

### Ribs-n-Whiskey

bourbon BBQ braised full rack of baby back ribs with 'taters & 'slaw 22

### Cinnamon Bacon Pork Tenderloin **New**

wrapped tenderloin, sweet potato puree, brown butter roasted cauliflower and cherry demi 23

### Filet Mignon **New**

pink peppercorn encrusted, goat cheese and basil smashed potatoes, ratatouille, topped with hollandaise 29

### Maple Brined Pork Chop **New**

12 oz. double bone-in pork chop with savory wild mushroom bread pudding, brussels sprouts and bourbon pan jus 24

### Serrano Statler **New**

airline chicken breast stuffed with Serrano, provolone and sage, tomato risotto, braised Swiss chard and lemon veloute 22

### Lobster Mac & Cheese

Maine lobster, Gemelli pasta in a blend of cheeses and cream, with toasted bread crumbs full 22 / half 15

### Ask your server about our daily specials:

#### Catch of the day

The freshest fish with seasonal accompaniments (market)

#### Vegetarian Special

Perfect for those who don't dig on swine! 16

### \*\*Six Pack For The Kitchen

keep 'em happy 8

## BURGERS

### Colorado Buffalo Burger

bacon, melted swiss, BBQ sauce on a ciabatta bun 15

### Colorado Elk Burger **New**

sautéed crimini mushrooms, crispy onions, herbed goat cheese on a brioche bun 14

### Wild Boar Burger **New**

crispy pancetta, baby spinach, white cheddar and cherry Coke BBQ on a ciabatta bun 13.5

### Homer Simpson's Genius Burger

½ lb. premium ground chuck, bacon, horseradish havarti cheese, with french fries and gravy 11

(Homer suggests you try it with a fried egg - \$2)

## SANDWICHES

### Hot Ham-n-Cheese Pocket **New**

Serrano ham, fresh mozzarella, roasted tomatoes, wrapped in house-made golden brown pastry 13

### Denver Cheese Steak

shaved ribeye seasoned with sambal pepper, queso blanco cheese sauce, sautéed onions, peppers and mushrooms on a soft hoagie roll (add bacon \$2) 9.5

### Porky's Inferno

slow-cooked pulled pork sandwich on fresh-baked brioche roll, with 'slaw, BBQ sauce and bread & butter pickles 11

### Open Faced Pastrami **New**

pastrami on fry, jalapeno slaw, caramelized onions, drizzled with Cajun aioli and a heaping hand full of fries 12

### The BLT

bacon, lettuce, tomato, alfalfa sprouts, served on grilled Italian bread with black garlic and saffron aioli (add avocado \$2) 9.5

### The King

peanut butter, caramelized bananas and crispy bacon on grilled Hawaiian bread – you'll think you've died and gone to Graceland 10

### The Portabella

balsamic marinated grilled portabella mushroom, shredded romaine, caramelized onion, bell pepper and tomato on a crispy baguette with garlic chevre cheese 9.5

### The Beer Belly **New**

crispy strips of braised pork belly with agave-caraway kraut and beer battered cheddar on sourdough bread 12

### Ahi Tuna Club

seared sushi-grade ahi, lettuce and tomato on focaccia with fresh ginger and wasabi mayo (add bacon \$2) 10

### Grilled Cheese

fresh sourdough, aged cheddar, American & Swiss served with a bowl of our tomato soup (add bacon \$2) 9.5

*\*\*All sandwiches served with choice of the following: sweet or natural potato fries, cottage cheese or side salad*