



URBAN FARMER®

DENVER'S STEAKHOUSE

FIRST COURSE

DEVEILED EGGS

house-made candied bacon, maple bourbon

POTTED SMOKED TROUT

toasted bagel, local chèvre, dill-caper relish

CHARCUTERIE BOARD

house-made and artisanal selections, pickled vegetables, preserves, mustard

CHEESE PLATE

local and old world cheese selections, seasonal accompaniments, house-made cracker

BISON & BEEF CHILI

green garlic cream, pickled fresno, green chile

SALADS

CAESAR*

romaine, garlic-caper dressing, white anchovy

LOCAL GREENS

shaved vegetables, crispy quinoa, local honey, vinaigrette

WARM ROASTED BEET SALAD

sumac dressing, halloumi cheese, wild arugula

SMOKED SALMON & GRAIN SALAD*

crispy egg, dill, arugula, red wine vinaigrette

SIDES

BAKED MAC & CHEESE

cured tomato, bread crumbs

FARM FRIES

SAUTÉED SEASONAL VEGETABLE

garlic, shallot, white wine

ROASTED LOCAL MUSHROOMS

caramelized onions, marsala, roasted garlic, beef jus

ENTREES

9 **MEATLOAF MEDALLIONS** 15
crispy potato, mustard jus, tomato jam

16 **SEA TROUT*** 27
golden beet, crispy mushroom, confit sunchoke, jalapeño oil

17 **STEAK FRITES*** 27
black garlic-olive rub, herb jus

20

SANDWICHES

13 with a choice of: farm fries, chips or green salad

THE FARM BURGER*

white cheddar, aioli, potato bun

14 **SMOKED CHICKEN** 15
smoked gouda, harissa aioli, piccalilli

14 **VEGETARIAN PANINI** 14
chive cream cheese, mushroom, avocado, whole grain bread

15 **SIRLOIN** 15
horseradish cream, tomato chutney, balsamic

16 **GRILLED VEGETABLE WRAP** 15
tomato pesto, summer squash, arugual

TURKEY CLUB WRAP 16
house bacon, butter lettuce, roasted garlic aioli