

c.c.kitchen. 2475

BREAKFAST

Served Daily Until 10:30am

Healthy Start

Anson Mills Toasted Oats \$12
apples, raisins, walnut & maple

Yogurt Parfait \$12
our granola, seasonal fruit, raw honey

Avocado Toast \$12
tomato-fennel jam, dressed greens, hot sauce
** add poached egg +\$2*

Daily Breakfast Bowl \$12
rotates seasonally

Beverages

Fresh Pressed Juice \$6
orange, grapefruit, cantaloupe

Brewed Coffee \$5
intelligentsia

Hot Tea \$5
please ask your server about current selections

Eggs

*** Classic Breakfast \$16**
two farm eggs any style, roast potatoes, choice of ham, sausage or bacon, choice of whole grain wheat or sourdough

Three Farm Egg Omelette \$16
cave aged cheddar, herbs, dressed greens

Egg White & Kale Frittata \$15
avocado, herb salad, salsa verde

*** Breakfast Sandwich \$14**
choice of ham, sausage or bacon, choice of scrambled or sunny-side-up farm egg, with white cheddar, paprika aioli, roast potatoes

Toast + Pastries

Choice of Whole Grain Wheat or Sourdough \$4
cultured butter & jam
add whipped ricotta +\$2

Croissants \$4
plain or chocolate

Sides Seasonal Fruits & Berries / Ham / Bacon / Sausage / Roast Potatoes **\$6**

LUNCH + DINNER

Starters

Deviled Eggs \$8
egg salad, smoked paprika, herbs, garlic chips

House Made Pickle Jar \$8
herbs, olive oil

Savory Hand Pies \$12
changes daily

Smoked Salmon Dip \$16
marinated fennel, crème fraîche, seeded lavash

Country Ham \$16
cultured butter, sourdough

Greens + Vegetables

Little Gem \$12
shaved vegetables, anchovy lemon vinaigrette, garlic crouton
** add steak, fish, chicken +\$8*
** add fried farm egg +\$2*

Grain Bowl \$14
farro, baby kale, roasted carrot, pickled green tomato, avocado
** add steak, fish, chicken +\$8*
** add fried farm egg +\$2*

Roasted Squash \$15
radish, apple, manchego, mustard vinaigrette

Mushrooms On Toast \$14
lemon ricotta, soft herbs, sourdough

Sandwiches

— served with chips, fries or greens

Grilled Cheese \$16
cave aged cheddar, fontina, emmentaler, green onion, mustard, sourdough

Turkey BLT \$17
bacon, avocado, little gem, tomato, mayo, whole grain wheat

Nashville Hot Chicken Sandwich \$16
b&b pickles, potato roll

*** Cheeseburger \$18**
roasted onions, American cheese, burger sauce, potato roll

Fish + Meat

*** Scottish Salmon \$32**
green lentils, pearl onion, carrot, herb salad

Roasted Organic Half Chicken \$28
charred broccoli, salsa verde

*** Pork Chop \$34**
stewed beans, kale, smoked ham hock jus

*** Butcher's Cut Steak \$34**
charred leeks, crispy potato, chimichurri rojo, watercress

Sides

Seasonal Vegetables \$7 *** French Fries \$6**
simply roasted *garlic aioli*

Green Salad \$6
herbs, lemon, sea salt, olive oil

DESSERTS

Buttermilk Panna Cotta \$9
seasonal fruit

Artisanal Cheese Plate \$12
seeded lavash, raw honey

Milk & Cookies \$8
chocolate chunk with sea salt, peanut butter, thumbprint with seasonal jam

* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WINE

Sparkling

Chandon, Brut \$15 / \$68
Napa Valley

Veuve 'Yellow Label' \$126
Champagne

White

Domaine Le Capitaine, Chenin Blanc \$13 / \$48
Vouvray

Idlewild 'Flora & Fauna', White Blend \$16 / \$60
Mendocino

Peju, Sauvignon Blanc \$12 / \$42
Napa Valley

Scarpetta, Pinot Grigio \$13 / \$48
Fruili

Günther Steinmetz, Riesling \$14 / \$52
Mosel

Camp, Chardonnay \$13 / \$48
Somoma

Domaine Bernard Moreau, Chardonnay \$14 / \$52
Burgundy

Rosé

Gruet, Sparkling Rosé \$12 / \$46
New Mexico

Copain 'Tous Ensemble' \$13 / \$48
Mendocino

Red

Navardia, Tempranillo \$12 / \$46
Rioja

Terrazas, Malbec \$13 / \$52
Mendoza

Turley, Cinsault \$14 / \$56
Lodi

Violin, Pinot Noir \$16 / \$68
Willamette Valley

Newton, Cabernet Sauvignon \$16 / \$68
Napa Valley

Domaine de Couron 'Cuvee Marie Dubois', Syrah \$13 / \$48
Southern Rhône

Failla, Zinfandel \$16 / \$60
Napa Valley

Ciacci Piccolomini, 'Rosso di Montalcino' , Sangiovese \$18 / \$72
Tuscany

BEER

On Tap

Coors Banquet \$5
Golden, 5% ABV, American lager

Wibby Light Shine \$6
Longmont, 5.5% ABV, Radler

Firestone Walker Pivo \$6
Paso Robles, 5.3% ABV, German pilsner

River North White \$6
Denver, 5% ABV, Belgian witbier

Epic Hazy IPA \$10
Salt Lake City, 5.5% ABV, New England IPA

Bottled

Miller High Life \$5
Milwaukee, 4.6% ABV, American lager

Crooked Stave Artisan \$22
Denver, Rotating Selection

Boulevard Tank 7 Farmhouse Ale \$10
Kansas City, 8.5% ABV, Belgian saison

Ska Modus Hoperandi \$7
Durango, 6.8% ABV, American IPA

Left Hand Nitro \$7
Longmont, 6.0% ABV, Milk Stout

COCKTAILS

For Many

Mimosa, Classic or Not glass \$12 / carafe \$38
sparkling & choice of fresh pressed orange, grapefruit or cantaloupe

C'est la Vie glass \$12 / carafe \$38
cocchi americano, cantaloupe shrub, sparkling

One Two Punch glass \$15 / carafe \$46
red wine, brandy, passion fruit, orange, angostura

Creek's Tonic glass \$16 / carafe \$52
gin, alpine tonic, dill, peppercorn

For One

Breakfast Martini \$14
gin, aperol, orange marmalade, lemon

Buena Mora \$15
tequila, crème de mure, honey, citrus

Treeline Tipple \$13
irish whiskey, lavender, lemon, mint

Old Fashioned No. 1858 \$22
whistle pig 10yr, angostura, pinch of sugar

ALMOST A COCKTAIL

A Toast to Spring \$7
lavender, citrus, club soda

Creamsicle Fizz \$8
orange marmalade, vanilla, cream, club soda

Denver Smash \$8
blackberry, lemon, mint, club soda

Celery - Dion \$8
celery juice, serrano, pineapple, celery som, ginger maple syrup

NO PROOF

Aqua Panna Bottled Water \$7
San Pellegrino Sparkling Water \$7
San Pellegrino Sparkling Lemonada \$5

Fountain Soda \$5
Iced Tea \$4
Hot Tea \$5

