



DINNER MENU

4pm-close

appetizers

fried brussel sprouts (gf)

flash fried brussels tossed in apple cider vinegar, topped with blue cheese, bacon, dried cranberries, pistachio crumbs / 15

nashville bites

boneless chicken thighs, tossed in nashville sauce, with diced pickles, sliced texas toast, side of buttermilk ranch / 15

zoe's mac 'n' cheese (v)

cavatappi pasta, sharp white cheddar cheese, pecorino, arugula, heirloom tomato, bread crumbs, green onion / 14.5 add bacon + 3

salads

*add grilled or fried chicken + 7 / shrimp + 9

house (gf)(ve)

mixed greens, cherry tomatoes, cucumber, shredded trim color carrot, peach vinaigrette / 14

arugula (gf)(v)

arugula, mixed greens, cranberries, blue cheese, red onion, walnuts, balsamic vinaigrette / 15

cobb salad (gf)

romaine, cherry tomatoes, blue cheese, hard boiled egg, bacon, avocado, buttermilk ranch / 16

quinoa & sweet potato salad (gf)(v)

Roasted sweet potato, quinoa, arugula, spinach, pecorino cheese, red onion, pomegranates, pipsits, with citrus dijon vinaigrette / 16.5

sandwiches

*all sandwiches come with fries, soup, or house salad
sub sweet potato fries + 3 / truffle fries + 5
/ sub GF bread or GF bun +2

loaded grilled cheese (v)

garlic n herb cream cheese, sharp white cheddar, swiss, and pecorino cheese on challah bread — famous with our creamy tomato bisque / 15
/ add bacon + 3

fried chicken

fried chicken breast, mixed greens, pickles, chipotle aioli on brioche bun, regular or nashville hot / 16.5

black bean burger (ve)

black bean patty, arugula, tomato, avocado puree, vegan brioche bun / 16

blackened chicken philly

chicken breast, sautéed mushroom, onions, peppers and melted swiss cheese topped with green onion in a hoagie roll / 16.5

bird burger*

8oz angus patty, bacon, cheddar cheese, smoked tomato & onion jam, mustard seed aioli, mixed greens on brioche bun / 16.5

turkey club sandwich

white cheddar, avocado, bacon, mixed greens, tomato, roasted red pepper aioli on sourdough toast / 18

chicken salad sandwich

shredded chicken breast, red grape, celery, red onion, aioli, dried cranberry, mixed greens, shaved almonds on brioche bun / 15.5

soups

tomato bisque (gf) (v)

with green onion — cup 6/ bowl 9

soup of the day

ask your server

entrées

*sorry, we do not offer substitutions on entrée but we offer additional sides

bison meatloaf

Local raised Colorado bison meatloaf with spicy ketchup, garlic mashed potatoes, fried brussels sprouts / 21

roasted chicken (gf)

slow roasted chicken quarter (leg and thigh), truffle fingerling potatoes, and grilled broccolini / 19.5

harvest bowl (ve)

Harissa seasoned sweet potatoes, broccolini, red pepper, tri colored carrots, garbanzo beans, over quinoa with lemon garlic vinaigrette / 18

shrimp pasta rosa

rigatoni pasta, creamy tomato sauce, garlic, cherry tomatoes, pecorino, herbed shrimp with pesto drizzle and side of garlic bread / 22

bird chicken enchilada

shredded chicken, house green chili, crema, pico de gallo, cotija cheese, w/ side of black beans and rice
Veggie option (mushroom, onion, spinach, & red pepper) / 19.5

turkey shepard's pie

pulled turkey thighs, tri color carrots, onion, red pepper, peas, topped with garlic mashed potatoes, cheese and micro greens / 19

chicken 'n' waffles

fried chicken breast, waffle topped with house gravy and green onion, served with syrup / 18

kid's dinner

sliders

two small cheeseburgers with fries or fruit / 12

chicken strips

with fries or fruit / 11

chicken n veggies

grilled chicken breast with seasonal veggies / 12

mac + cheese (v)

cavatappi pasta, sharp white cheddar and pecorino / 11

grilled cheese (v)

sharp white cheddar and pecorino on sourdough with fries or fruit / 11

sides

fries (ve) / 6

sweet potato fries (gf) (ve) / 8

truffle fries (v) / 11

garlic mashed potatoes (gf)(v) / 8

broccolini (gf)(ve) / 9

tri colored carrots (gf)(ve) / 9

house salad (gf)(ve) / 8

desserts

*please check availability with server

bread pudding

topped with caramel drizzle, blackberry-kahlua cream glaze, and vanilla ice cream / 12

crème brulée (gf)

topped with sugar and fresh berries / 11

banana fosters cheesecake

topped with caramel and whip cream / 12

flourless chocolate cake (gf)

belgium chocolate with whipped cream / 10

(v)-vegetarian

(ve)-vegan

(gf)-gluten free

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