



## FOOD MENU



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## SMALL BITES

### Popcorn (GF)

White Truffle Parmesan, Herbs de Provence

\$8

### Whipped Goat Cheese\*\*

Seasonal Jam, Honey, Thyme & Toast Points

\$14

### Sugar Snap Pea Salad (GF)

Fresno Chilis, Black Garlic Vinaigrette & Crispy Shallots

\$15.50

## SHARE PLATES

### Bruschetta – \$17.50\*\*

Enjoy three pieces of our freshly prepared bruschetta, served on toasted artisan bread. Choose one flavor or mix and match from our signature options to create your perfect trio:

#### The Boulder

Avocado, Tomatoes, Arugula, Pesto

Pine Nuts\*\*\*

#### The Telluride

Roasted Mushrooms, Pickled Onions, Whipped Goat Cheese, Thyme

#### The Aspen

Prosciutto, Sun Dried Tomatoes, Ricotta Cheese, Fresh Basil

## GRAZING BOARDS

### Charcuterie Board\*\*

A curated selection of three artisanal cheeses and three premium meats, served with toast points and an array of perfectly paired accompaniments.

Available in Friends (2-3 people) or Family Size (4-6 people)

\$40/\$75

### Vegetable Platter (GF)

A colorful assortment of fresh vegetables, served with creamy hummus and whipped goat cheese for dipping.

Available in Friends (2-3 people) or Family Size (4-6 people)

\$20/\$30

## SWEETS

### Seasonal Cookies

Three to an order and baked fresh daily

\$8

\*\*Notes GF Options Available + \$1.50

# FOOD MENU

## LARGE FORMAT (10 - 12 PEOPLE)

### Popcorn (GF)

White Truffle Parmesan, Herbs de Provence

\$25

### Whipped Goat Cheese\*\*

Seasonal Jam, Honey, Thyme & Toast Points

\$32

### Sugar Snap Pea Salad (GF)

Fresno Chilis Black Garlic Vinaigrette & Crispy Shallots

\$34

## SHARE PLATES

### Bruschetta – \$60 Assorted

#### The Boulder

Avocado, Tomatoes, Arugula, Pesto

Pine Nuts\*\*\*

#### The Telluride

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A curated selection of three artisanal cheeses and three premium meats, served with toast points and an array of perfectly paired accompaniments.

\$150.00

### Vegetable Platter (GF)

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