

· **BRASS**  **ANVIL** ·  
C A R B O N D A L E  
D I N I N G R O O M

## Appetizers

### CORNBREAD MUFFIN [V] 4

with herbed bourbon butter

### ALL-NATURAL REDBIRD JUMBO WINGS\* 13/LB

with carrots and celery; choose ranch or bleu cheese

-buffalo -bbq -sesame ginger -bbq dry rub -ghost pepper -house

### DIPS AND CHIPS [V] 15

spinach & artichoke dip and guacamole served with house-made tortilla strips

### TEMPURA PICKLES AND SRIRACHA AIOLI [V] 11

### FRESH FRIED MOZZARELLA [V] 11

with piping hot marinara

### MAPLE GLAZED PORK TENDERLOIN MAC & CHEESE 13

creamy cheddar macaroni and cheese featuring our maple-glazed pork tenderloin

gluten-free pasta (cheese sauce contains gluten) +2

### BISON MEATBALLS\* 15

free-range bison meatballs with a Palisade peach reduction

### BLACK PEPPER CRISPY CALAMARI AND SHRIMP 15

New Zealand wild-caught, served with chipotle remoulade

### TRUFFLE & PARMESAN FRIES [V] 11

with fresh herbs and white truffle oil

## Salads

add pulled rotisserie chicken +4 or grilled shrimp +6

### CLASSIC WEDGE 13

chunky blue cheese dressing, bacon ends, tomato, and pickled red onion

### BURRATA CAPRESE [V] 15

creamy burrata cheese with sourdough toast points, local heirloom tomatoes, and a balsamic drizzle

### CAESAR\* 13

with bacon ends & pieces, house-made sourdough croutons, and shaved parmesan

### PEAR AND GOAT CHEESE [V] 15

baby greens, port-poached pear, crisp fried goat cheese, sweet & smoky cashews, and roasted apple vinaigrette

### CREAMY CHICKEN AND WILD RICE SOUP 9/BOWL

a rich buttermilk base with pulled all-natural rotisserie chicken, vegetables, and wild rice

with cornbread muffin +3

### HEIRLOOM TOMATO AND BASIL BISQUE [V] 7/BOWL

with cornbread muffin +3

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

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## Sandwiches

choose hand-cut fries

or cup of soup +2

or smashed purple potatoes +2

substitute gluten-free bun +2

or side caesar salad +2

### RYNO BURGER\* 17

two quarter-pound Nieslanik Beef patties, cheddar cheese, and our signature sauce

sub Impossible burger patty +4 add bacon +2 add avocado +2 add guacamole +3

### HOOVER'S REVENGE BISON BURGER\* 19

6oz free-range bison marinated in Hoover's Revenge bourbon topped with fried onions white cheddar and BBQ sauce remoulade

sub Impossible burger patty +2 add bacon +2 add avocado +2 add guacamole +3

### BRUNCH BURGER\* 19

quarter-pound Nieslanik Beef patty, fried egg, bacon ends & pieces, caramelized onions, and hollandaise sauce on a pretzel roll

make it a double +3

### WILD MUSHROOM SANDWICH [V] 19

organic wild mushrooms with fresh mozzarella and pesto on ciabatta

### SOUTHWEST CHICKEN SANDWICH 19

slow-cooked rotisserie all-natural chicken, chipotle remoulade, and jack cheese on a buttery torta roll

add bacon +2 add avocado +2 add guacamole +3

### GRILLED CHEESE SANDWICH [V] 17

five melted cheeses on San Francisco sourdough

add tomato +1

add bacon +2

### STEAK SANDWICH\* 21

marinated & seasoned Nieslanik Beef shaved thin with onions, mushrooms, white cheddar cheese, and creamy horseradish sauce on a French bread roll

## Entrees

### CRISPY CHICKEN TENDERLOINS 17

breaded and fried Redbird chicken tenderloins with choice of sriracha aioli, bbq, honey mustard, or ranch

### COLORADO RAINBOW TROUT 25

8oz rainbow trout seared camp-style in cast iron with shaved roasted almonds and seasonal vegetable medley

### ALASKAN HALIBUT FISH AND CHIPS 23

wild-caught halibut with caperberry tartar sauce

### HEIRLOOM TOMATO PASTA [V] 19

whole wheat penne pasta, local heirloom tomatoes, shaved parmesan, and white wine garlic sauce

### BAR STEAK FRITES\* 27

8oz Nieslanik sirloin served over hand-cut fries with a side of bearnaise

### SCOTTISH SALMON ALFREDO 29

cold water Atlantic salmon served over Scotch whiskey fettuccine alfredo

### BRAISED SHORT RIB AND PANCETTA RAGU 31

caramelized beef short rib and crispy pancetta in a tomato sauce on pappardelle pasta

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with herbed bourbon butter

**DIPS AND CHIPS [V] 15**

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**SHISHITO PEPPERS WITH PONZU GLAZE [V] 11**

**BISON MEATBALLS\* 15**

free-range bison meatballs with a Palisade peach reduction

**BLACK PEPPER CRISPY CALAMARI AND SHRIMP 15**

New Zealand wild-caught, served with chipotle remoulade

**CRAB CAKES 17**

two blue swimming crab cakes lightly fried with a citrus remoulade

## Salads

add pulled rotisserie chicken +4 or grilled shrimp +6

**CLASSIC WEDGE 13**

chunky blue cheese dressing, bacon ends, tomato, and pickled red onion

**BURRATA CAPRESE [V] 15**

creamy burrata cheese with sourdough toast points, local heirloom tomatoes, and a balsamic drizzle

**CAESAR\* 13**

with bacon ends & pieces, house-made sourdough croutons, and shaved parmesan

**PEAR AND GOAT CHEESE [V] 15**

baby greens, port-poached pear, crisp fried goat cheese, sweet & smoky cashews, and roasted apple vinaigrette

**CREAMY CHICKEN AND WILD RICE SOUP 9/BOWL**

a rich buttermilk base with pulled all-natural rotisserie chicken, vegetables, and wild rice

with cornbread muffin +3

**HEIRLOOM TOMATO AND BASIL BISQUE [v] 7/BOWL**

with cornbread muffin +3

## Plated

**COLORADO RAINBOW TROUT 23**

8oz rainbow trout seared camp-style in cast iron with shaved roasted almonds and seasonal vegetable medley

**HEIRLOOM TOMATO PASTA [V] 19**

whole wheat penne pasta, local heirloom tomatoes, shaved parmesan, and white wine garlic sauce

**24OZ DOUBLE BONE-IN PORK CHOP 29**

thick-cut pork tenderloin and two ribs glazed in a Carolina mustard sauce, served with local squash puree and Palisade fruit reduction

**SCOTTISH SALMON ALFREDO 29**

cold water Atlantic salmon served over Scotch whiskey fettuccine alfredo

**BRAISED SHORT RIB AND PANCETTA RAGU 31**

caramelized beef short rib and crispy pancetta in a tomato sauce on pappardelle pasta

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## Proteins

All our beef is proudly sourced from Nieslanik Beef, a local Carbondale company. The cattle are an Angus/Simmental mix, raised free-range in the high country surrounding our community, finished on the spent whiskey mash of Marble Distillery for amazing flavor and unmatched sustainability.

**10 oz SIRLOIN\*** 29

**14 oz RIBEYE\*** 43

**8 oz BACON-WRAPPED  
TENDERLOIN\*** 45

**HALF ROTISSERIE CHICKEN** 23  
roasted free-range chicken seasoned with thyme

**8 oz BISON STRIP LOIN\*** 37  
free-range, bacon-wrapped

**16 oz BISON DELMONICO\*** 47  
free-range, bone-out bison ribeye cut thick

**TWO 5 oz NORTHERN- ATLANTIC LOBSTER TAILS** 43  
charbroiled, served with Champagne garlic butter

## Additions

**BEARNAISE** 4

**CHIMICHURRI** 4

**BLEU CHEESE BACON BUTTER** 6

**CRAB AND ARTICHOKE OSCAR SAUCE** 8

**5OZ LOBSTER TAIL SURF & TURF23**

## Sharables

**ROASTED MUSHROOM MEDLEY [V]** 9  
crimini, portabella, and oyster mushrooms in a garlic white wine reduction

**SAUTEED BROCCOLINI [V]** 9  
with pine nuts, lemonada, and Thai red chilis

**MAPLE GLAZED PORK TENDERLOIN MAC & CHEESE** 13  
creamy cheddar macaroni and cheese featuring our maple-glazed pork tenderloin  
**gluten-free pasta (cheese sauce contains gluten) +2**

**SMASHED PURPLE POTATOES [V]** 9  
crispy potatoes and sea salt with white wine mustard

**CREAMED CORN ELOTE [V]** 11  
Sweet creamed corn with authentic Mexican street corn spices and cotija cheese

**TWICE BAKED POTATO [V]** 11  
loaded with cheese and bacon

**TRUFFLE & PARMESAN FRIES [V]** 11  
with fresh herbs and white truffle oil

**CANDIED TRI-COLOR CARROTS [V]** 11  
tri-color baby carrots in a maple and cinnamon glaze

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