Lynn Britt Cabin

SHARED PLATES

Shrimp Remoulade . 15 apple fennel slaw, crostini

Charcuterie Plate . 18 cured meats, olives, house mustard

Lynn Britt Cabin Pâté* . 14 preserves, crostini

Roasted Shishito Peppers . 8 black garlic sauce

SOUPS & SALADS

Rocky Mountain Chili . 12

Soup du Jour . 10 Cabin Salad . 13

winter greens, cranberry, chèvre, pecan

Maple Pickled Deviled Eggs . 8 crispy bacon

Pilsner Steamed Mussels . 16 kielbasa, roasted tomatoes, braised greens

Warm Marinated Olives . 6 lemon, rosemary, olive oil

Cheese Board . 16 selection of 3 cheeses, preserves, crostini

Kale & Farro . 14

olives, parmesan, preserved lemon

add:

herb marinated chicken +10 roasted salmon* +15 bistro steak* +16

MAINS

Pan Roasted Salmon* . 26

giant white beans, brussels, celery root, green apple agrodolce

Bistro Steak*. 32

crispy fingerling potatoes, roasted pepper chow chow, black garlic steak sauce

Wild Mushroom Farotto . 22

roasted vegetables, kale, parmesan

Boulder Natural Chicken . 26

bacon braised greens, white grits, apple bbq

Elk Meat Ball Stroganoff . 25

pappardelle, butternut squash

LBC Grass-fed Burger*. 21

white cheddar, bacon jam, roasted tomato, crispy onions, roasted potatoes

prix-fixe . 42

choose one from each course

first

Cabin Salad Kale & Farro Salad Soup du Jour

second

Boulder Natural Chicken Wild Mushroom Farotto LBC Grass-fed Burger*

third

Warm Apple Crisp Flourless Chocolate Cake

SIDES.7

White Beans and Brussels Bacon Braised Kale Stone Ground Grits Crispy Fingerling Potatoes Roasted Winter Vegetables

Our local partners & purveyors:

Colorado Native Chicken, Denver, CO Nieslanik Beef, Carbondale, CO Source Verified Vancouver Island Salmon Farm Runners, Hotchkiss, CO

20% gratuity will be added to parties of six or more

*These items can be served raw or undercooked, to your liking. Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness.





Sample Menu Winter 2019/20