



## SMALL PLATES

### **DUCK & SWEET POTATO TOSTADA 9**

Roasted Poblano cream, spinach and goat cheese

### **CAMPFIRE MEATBALLS WITH CHEDDAR GRITS CAKE 8**

Beef, pork, coriander, cayenne, a hint of smoke, and Chipotle BBQ glaze

### **WHITE BEAN AND ROASTED GARLIC HUMMUS 6.50 (v)**

Aged balsamic vinegar and baked herbed flat bread

### **BAKED ARTICHOKE SPINACH DIP 7.75 (v)**

Three cheeses, pepperoncini and fresh spinach

### **FIVE SPICE BABY BACK RIBS 10**

Asian slaw, sweet soy glaze

### **STEAMED BLACK MUSSELS 9.50**

Lemongrass, coconut-curry broth, basil

### **SPICY GREEN BEANS 6.75 (v)**

Pan seared beans with fiery chili oil, honey-spiked Shoyu, chopped cashews

### **ARTISAN CHARCUTERIE PLATE A.Q.**

Assorted cured meats, local cheeses, fresh greens, and cornichons

## SALADS AND SOUP

### **QUINOA & ROASTED APPLE SALAD 8.50 (V, GF)**

Organic greens, sun-dried tomato, butternut squash, raisins, Chevre and a cumin-lime vinaigrette

### **ORGANIC SPINACH SALAD 6.50 (V, GF)**

Raspberry vinaigrette, red onion, Gorgonzola and cashews

### **CRISPY ROMAINE 6 (V)**

Zesty lemon-garlic vinaigrette, shaved Parmesan and house-made croutons

### **BUTTERNUT SQUASH BISQUE 8 (V, GF)**

Crème fraiche

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*



## LARGER PLATES

### **DUCK CASSOULET** 19.75 (GF)

White beans, house-smoked bacon, house-made red wine sausage, caramelized onions, and greens in a hearty sauce

### **BRAISED SHORT RIB** 20 (GF)

Red Hominy stew, roasted Brussels sprouts

### **VEGETARIAN MUSHROOM STROGANOFF** 17.50 (V)

Portabella, wild and domestic mushrooms, rich brown sauce, served on spaetzle with a touch of sour cream

*Add grilled filet medallion, \$5.50*

### **PORK OSSO BUCCO** 19 (GF)

Snake River Farms Kurobuta pork shanks, roasted tomatillo broth, queso fresco, fresh cilantro, chipotle grits

### **GRILLED NATURAL CHICKEN BREAST** 17.50 (GF)

Rosemary-mushroom sauté, roasted potato and root vegetable medley

### **NIMAN RANCH BURGER** 14.50

House-ground, organic beef, mushrooms, caramelized onions, bitter greens and Swiss, served with fries

### **GRILLED ALASKAN SALMON** 22.50 (GF)

Black eye pea-hominy succotash, watercress, Dijon-shallot vinaigrette

### **PAN ROASTED ALASKAN HALIBUT** 27

Caramelized apple, roasted potato, butternut squash-coconut-red curry bisque

### **PAN SEARED MEDALLIONS OF BEEF TENDERLOIN** 22 (GF)

Two 3 oz. medallions, Dijon-Cabernet demi-glace, crispy potato hay and Parmesan whipped potatoes

*Add a third medallion for an additional 4.75*

*(V= Vegetarian GF= Gluten free)*

Hearth-fired artisan pizza available: Margherita, Sausage, Three Cheese  
Available in-Café, or for take-out, \$13-15

*18% gratuity may be added to parties of 6 or larger, or any discounted check. Thank you!*

*Chef Dave Bible*



**SOUP & SALADS**

**HEARTY BEEF STEW 9**

Chuck roast, braised with vegetables and potatoes, in a rich broth

**GRILLED WILD ALASKAN SALMON SALAD 14.50 (GF)**

Arugula, organic greens, grilled apples, fennel, red onion,  
and a shallot-Dijon vinaigrette

**SOUTHWESTERN CHICKEN SALAD 12.50 (GF)**

Grilled chicken breast, mountain greens tossed with sweet chili vinaigrette,  
black beans, jicama, red onion, toasted corn and tortilla strips

**CRISPY ROMAINE 8.50 (V)**

With zesty lemon-garlic vinaigrette, shaved Parmesan and house-made croutons

**QUINOA & ROASTED SQUASH SALAD 12.50 (V, GF)**

Butternut squash, organic greens, apples, raisins,  
Chevre, tossed with a cumin-lime vinaigrette

*Add your choice of grilled meat to a salad:  
Chicken breast- 3.50, Alaskan salmon- 5.50*

**LARGER PLATES & HEARTH-FIRED PIZZA**

**PORK CHILI VERDE 13 (GF)**

Braised pork shoulder, tomatillo sauce, creamy Chipotle polenta, queso fresco

**PAN SEARED CHICKEN & HOMINY STEW 14**

Slow cooked tomatoes and red bell peppers with a touch of sour cream

**MARGHERITA PIZZA 13 (V)**

Fresh Mozzarella, tomato sauce, basil

**THREE CHEESE PIZZA 13 (V)**

Mozzarella, Romano, and Parmesan cheeses with tomato sauce  
*add pepperoni \$1.50*

**WILD MUSHROOM & GOAT CHEESE PIZZA 14 (V)**

Wild and domestic mushrooms, tomato  
sauce, and fresh spinach

**ITALIAN SAUSAGE PIZZA 14.75**

Fresh Mozzarella, house-made spicy sausage,  
tomato sauce and fresh basil

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## **SANDWICHES**

*Includes choice of fries or green salad w/ house vinaigrette*

*Sub house-made sweet potato chips, .75, crispy romaine salad, 1.00, or quinoa salad, 2.00*

### **TURKEY BLC 11**

Turkey breast, smoked bacon, lettuce, onion, cranberry-cherry relish and house-made mayo on toasted sourdough

### **GRILLED PORTABELLA SANDWICH 9.50 (V)**

House-made peppercorn aioli, crispy onions, lettuce and tomato jam on ciabatta

*A house specialty, we are proud to feature Summit County Beef for our burgers. This locally sourced, grass-fed and naturally raised product is ground in-house, and hand-formed into our third-pound patties.*

### **SILVER STAR BURGER 10.50**

*Tobacco onions and creamy Chipotle sauce, lettuce and house-made tomato jam.*

### **RORY'S BURGER 11.50**

Cheddar cheese and smoked bacon— a classic, just like the man himself.

*With house-made mayo, lettuce, onion and tomato jam.*

### **NORTHWEST BURGER 11.50**

*Bacon, Gorgonzola, arugula, grilled apple and house-made mayo*

### **Vegetarian option:**

*Sub house-made quinoa & black bean patty*

### **CLASSIC REUBEN 10**

Corned beef, Swiss cheese and house-made Russian dressing, with caraway-sauerkraut on marbled rye

### **THE J MILL 11 (GF)**

A turkey Reuben, with our classic fixin's, on gluten-free bread. Although you have a choice of fries or side salad, the lady for whom it is named generally orders this with salad.

### **CHIPOTLE BBQ PULLED PORK 9.50**

Cabbage-carrot slaw tossed in celery seed vinaigrette  
*Also available as a tortilla wrap, add 1.00*

### **GRILLED FISH TACOS (2) 11 (GF)**

Pacific cod, marinated and grilled, with salsa verde, cabbage salad and queso fresco on corn tortillas, served with Southwestern mixed green salad  
*Make it a trio for an additional 2.75*

### **BRAISED "POT ROAST" SHORT RIB SANDWICH 12.75**

Open-faced grilled baguette, pan jus, caramelized onions, horseradish cream

*GLUTEN-FREE, WHOLE GRAIN BREAD AVAILABLE TO SUB ON ANY SANDWICH*

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Chef Dave Bible*