# BITES FOR SHARING

## POTATO CAKE DUNKING BASKET

Potato cakes with petite cups of gravy or green chili for dunking, 10

#### PIMENTO FRITTERS

Basket of our house-made savory pimento cheese balls rolled in panko, fried to a golden brown with raspberry jalapeno jam, 10

#### **FRIED PICKLES** Basket of dill pickle chips fried to a golden

brown. Served with ranch, 7.5

## SALMON CROQUETTES

Four salmon medallions served with remoulade, 10

#### **CHEESE CURDS** Breaded and fried mozzarella cheese nuggets. Served with marinara, 7.5

## SWEET TREATS

BLUEBERRY LEMON CHEESE CAKE 6.5

STRAWBERRY LEMON CHEESECAKE 6.5

TURTLE CHEESE CAKE 6.5

CHOCOLATE CAKE 6.5

# BURGERS\* & SANDWICHES

Your choice of waffle fries, kettle chips or potato salad. Or choose sweet potato fries, add/1. Or choose onion rings or side salad, add/2. Switch up your protein with your choice of: grilled chicken, grilled salmon burger, GF Impossible Burger, GF vegan hemp patty or black bean burger. Ask your server for price adjustments.

### CLASSIC CHEESEBURGER

Front Range grass-fed beef patty with sharp cheddar cheese. Served on a brioche bun, 17 Make it a Bison burger/20 Add a slice of hardwood-smoked bacon, 1.5

#### PIMENTO-CHEESE BACON BURGER

House-made savory pimento cheese slathered on our front range grilled beef patty topped with a slice of bacon. Served on a brioche bun, 18.5

> Make it a Bison burger/20 Make it **vegetarian** with our Blackbird black bean burger, 18.5

#### SALMON BURGER

House-made salmon patty with minced onion, bell peppers, savory seasonings and herbs. Served on a brioche bun with lemon-garlic aioli, 18.5

## PRIME RIB FRENCH DIP

Thinly-sliced prime rib dipped in our house-made au jus, stacked on a toasted Parisian baguette, 20 Add provolone, add/1.5 Add pickled giardiniera veggies, add/1.5

## MT. EVANS GREEK WRAP V

Your choice of house-made falafel or grilled chicken wrapped in a flour tortilla with hummus, cucumbers, red onion, tomatoes, lettuce, lemon tahini drizzle and feta cheese, 18.5

### TURKEY CREEK

Oven-roasted turkey, hardwood-smoked bacon, avocado, Gruyère cheese, lettuce and tomato. Served with honey-dijon on fresh-baked rustic seven grain bread, 16.5

# AFTERNOON ENTRÉE

#### SHEPARD'S PIE

A rich gravy stew of ground beef, lamb, herbs, and vegetables, topped with mashed potatoes. Served with a starter salad, 24

### COCONUT CURRY

Grilled chicken breast and sautéed seasonal veggies tossed in a coconut curry sauce over basmati rice. Served with a starter salad, 22

## **SALADS**

#### ASPEN AHI TUNA SALAD

Ahi tuna seared, sliced and chilled, served over a bed of greens with shaved fennel, chilled quinoa, sliced beets, pickled red onions and sliced avocado, 22

## SEARED SALMON SALAD\*§

Brown sugar glazed salmon fillet, dried cranberries, pepitas, candied walnuts, slices of avocado and crisp apple atop mixed greens, 18.5

## BLACKBIRD COCKTAILS

