



FOR THE TABLE

SORREL RIVER FARMS HUMMUS BOARD | fresh beet hummus, chef's selection of fresh local farm produce, eggplant caponata, house microgreens, fresh herbs, pita chips 14

UTAH CHARCUTERIE + FROMAGE | Creminelli tartufo salami, prosciutto, MouCo Ashley soft ripened cheese, Haystack Peak, toasted almonds, fruit jam, whole grain mustard, local crackers 24

SMALL PLATES

TUNA TARTARE | fresh Hawaiian ahi, avocado, ponzu, black hawaiian sea salt 22

CRISPY PORK BELLY | house-smoked local pork belly, chef's kimchi, farm greens, Korean BBQ glaze 16

HEIRLOOM TOMATO BRUSCHETTA | roasted farm tomato relish, pine nut butter, house-made ricotta, garden basil, olive oil, black salt 16

GRILLED SEASONAL VEGETABLES | local fresh vegetables and greens, simply grilled and seasoned, lemon 12

SALADS

BABY KALE + ARUGULA CAESAR | baby farm greens, garlic crouton, parmesan, spring onion, handmade farm egg caesar, Utah pecorino 14

SHAVED ASPARAGUS & SPRING PEA | Castle Valley asparagus, Early Morning spring peas, shaved radish, avocado oil, red sea salt, pecorino 14

SORREL RIVER FARMS GARDEN SALAD | chef's selection of fresh locally sourced farm vegetables, sunflower seeds, local feta, garden sprouts, sunroom microgreens, basil pesto vinaigrette 14

ENTRÉES

SNAKE RIVER FARMS AMERICAN WAGYU NY STRIP | smashed farm potato, spring onions, Colorado wild mushrooms, demi-glace 68

GRILLED UTAH ELK LOIN | crispy farm carrot, sautéed turnip, local root vegetable purée, wild berry compote 46

HERB CRUSTED AHI TUNA | farm beets and greens, roasted garlic miso puree, coconut oil, smoked sea salt 42

PAN SEARED KING COLE DUCK BREAST | carrot couscous, fresh farm vegetables, onion jam, beet purée 38

PROSCIUTTO & SPRING PEA PASTA | house made arugula pasta, Early Morning Orchard spring peas, roasted wild mushroom, garden basil pesto, local pecorino, Creminelli prosciutto 32

ROASTED FARM EGGPLANT | braised lentils, tomato, rosemary, farm carrots, toasted pine nuts, lemon crème fraîche 24

ADDITIONS

CASTLE VALLEY SAUTÉED BEET VARIETY | red sea salt, sunflower seeds, ricotta 7

SAUTÉED SPRING HARVEST | chef's choice of local garden vegetables, asparagus, herbs, white wine, garlic, pine nut butter 7

SAUTÉED WILD MUSHROOM MIX | farm sage, garlic, shallot, local white wine 9

ROASTED FARM POTATO | pecorino, farm green onion, rosemary coconut oil 7

SAUTÉED SPRING PEAS | seared farm peas, red sea salt, lemon, olive oil 7