

Apps & Shareables

Meat Board

An assortment of locally sourced cured meats, served with a selection of condiments, crisps & bread $\mid 28.00$

Cheese Board

Cheeses, assorted fruits, mixed nuts, served with our rose wine jelly, crips & bread | 23.00

Seafood Charcuterie

Assortment of locally sourced, smoked in house seafood, served with marinated vegetables, selection of condiments, crisps & bread | 28.00

Homemade Seasonal Soup

Served with grilled sourdough bread | 14.00

Simple Green Salad

Boston lettuce, cherry tomatoes, Tarragon Shallot house dressing | 9.00

Main Dishes

Omelette

Classic french three egg omelet, basque marinated shrimp & side salad | 19.00

Penne A'la Vodka

Classic homemade sauce using our Beaver Creek vodka, tossed with Parmesan Reggiano & Penne | 18.00 Add Salami 5.00 | Marinated Shrimp 9.00

Beaver Creek Nicoise Salad

Smoked Salmon, pickled onions, olives, hard boiled egg, tomatoes, marinated artichokes, served with our house dressing $\mid 25.00$

Open Face Mascarpone & Prosciutto Sandwich

Smoked Prosciutto, Pickled onions. Served with side green Salad | 20.00

Bomba

Baked Risotto with Country Ragu | 25.00

Macaroni & Cheese

Pasta with homemade Cheddar Cheese Sauce | 22.00

Homemade Desserts

Basque Style Cheesecake | Chocolate Mousse | Baked Apple Tart & Whipped Cream | 9.00