

THE CACHE

[TO START]

- WHOLE ROASTED MOUCO CHEESE 12**
local soft cheese, preserves, compliments, grilled baguette
- COLD-SMOKED BISON CARPACCIO* 14**
apple, tarragon, pumpkin seeds, aged balsamic, arugula, goat cheese, grilled baguette
- BLUE PRAWNS 15**
tasso ham, cornbread pudding, cajun butter sauce
- ROASTED BONE MARROW* 14**
orange-tarragon gremolata, pickled red onion, capers, preserved lemon, grilled baguette
- ROOT VEGETABLE TARTARE 10**
caraway cream, dill, citrus, fennel, pistachio, toasted rye
- HOUSE-SMOKED COLORADO BASS 12**
capers, preserved lemon, pickled onion, chive cream, lattice chips
- CHARCUTERIE* 20**
rotating cured meats, cheeses, compliments, grilled baguette

[SALAD AND SOUP]

- PEAR AND FENNEL SALAD 11**
arugula, pear, fennel, candied pecans, smoked blue cheese, cider-molasses vinaigrette
- CACHE SALAD 12**
baby greens, tomato, crisp potato, green beans, preserved lemon, smoked bass, cucumber, olive, marcona almonds, aged balsamic
- CAESAR* 11**
romaine, spanish white anchovies, croutons, parmesan crisp, tomato
- FIG AND APPLE SALAD 12**
figs, apples, frisee, pumpkin seeds, duck, goat cheese, truffle vinaigrette
- SOUP OF THE DAY 10**
chef's daily inspiration

[ENTREES]

- BRAISED SHORT RIB 42**
Anson Mills polenta, cipollini onions, swiss chard, Hazel Dell mushrooms, mustard demi-glace
- BISON RIBEYE* 38**
mustard gnocchi, caramelized onions, spinach, tomatoes, smoked blue cheese demi-glace
- GRILLED FILET MIGNON* 40**
potato puree, roasted shallots, heirloom carrots, spinach, marrow demi-glace
- DOUBLE BONE PORK CHOP* 34**
cornbread pudding, braised greens, charred onions, roasted peppers, apple-bourbon jus
- ROASTED RACK OF COLORADO LAMB* 45**
fingerling potato, caramelized fennel, green beans, roasted squash, peppercorn-brandied jus
- PAN-ROASTED DUCK BREAST* 30**
Anson Mills farro, Hazel Dell mushrooms, autumn squash, braised greens, truffle jus
- SEARED NEW ENGLAND SEA SCALLOPS* 36**
potato mille feuille, pumpkin puree, pumpkin seeds, brussels sprouts, apple beurre blanc
- ROASTED CHICKEN 26**
Anson Mills polenta, caramelized onions, brussels sprouts, pear mostarda
- COLORADO STRIPED BASS 28**
herb dumplings, Hazel Dell mushrooms, roasted peppers, arugula, tarragon-orange gremolata
- PAN-SEARED SCOTTISH SALMON* 30**
fingerling potatoes, charred scallions, oven-dried tomatoes, green beans, herb butter
- CARAWAY-PUMPKIN PANISSE 26**
chickpea cake, cipollini onions, braised red cabbage, pumpkin puree, hazelnuts, pear mostarda, fried sage

[ADDITIONAL CUTS]

10 OZ BONE-IN BISON TENDERLOIN* 52

16 OZ BONE-IN NEW YORK STRIP* 46

22 OZ LUMBERJACK BONE-IN RIBEYE* 68

split entrees 3

[A LA CARTE SIDES]

ROASTED FINGERLING
POTATOES
8

HAZEL DELL
MUSHROOMS
9

HAND-CUT
TRUFFLE FRIES
7

GLAZED BRUSSELS
SPROUTS
7

HERB PARMESAN
POTATO PUREE
8

ROASTED
VEGETABLES
6

DAILY
PASTA
10

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.