

THE CACHE

[TO START]

- WHOLE ROASTED MOUCO CHEESE 13**
local soft cheese, preserves, compliments, grilled baguette
- APPLE BOURBON PORK BELLY 14**
apple, arugula, mustard seed, Anson Mills farro, apple bourbon butter sauce
- PRAWNS 15**
house cajun ham, cornbread pudding, butter sauce
- CHARCUTERIE* 20**
rotating cured meats, cheeses, compliments. grilled baguette
- TUNA TARTARE* 16**
ahi tuna, olive, caper, shallot, lemon, piquillo pepper, chive, romesco, quail egg, saffron rice crisp
- BONE MARROW* 15**
blood orange-tarragon gremolata, red onion, capers, lemon, baguette
- ROOT VEGETABLE TARTARE 10**
citrus, fennel, dill, pistachio, caraway cream, rye
- DUCK ARANCINI* 12**
truffle aioli, sherry gastrique, parmesan, arugula, pistachio
- CHARRED OCTOPUS 16**
speck, leek, peppers, fennel, salsa verde
- GNOCCHI 14**
house boudin, sage, hazelnut, cabbage, pear mostarda

[SALAD AND SOUP]

- PEAR AND FENNEL SALAD 11**
arugula, pear, fennel, pecans, smoked blue cheese, cider-molasses vinaigrette
- CAESAR SALAD* 11**
romaine, spanish white anchovies, croutons, parmesan crisp, tomato
- SOUP OF THE DAY 10**
chef's daily inspiration
- CACHE SALAD 12**
greens, tomato, cucumber, olive, marcona almond, manchego, crouton, white balsamic vinaigrette
- BEET AND CITRUS SALAD 12**
beets, greens, blood orange, pomegranate, duck, blueberry, hazelnut, cotija, champagne vinaigrette
- WINTER SQUASH SOUP 10**
parmesan, brown butter, sage, pumpkin seeds

[ENTREES]

- BRAISED SHORT RIB 42**
Anson Mills polenta, heirloom carrots, cipollini onions, green beans, mustard demi-glace
- COLORADO BISON RIBEYE* 38**
potato gnocchi, Hazel Dell mushrooms, tomatoes, arugula, smoked bleu cheese demi-glace
- FILET MIGNON* 40**
potato, shallots, heirloom carrots, green beans, marrow demi-glace
- DOUBLE BONE DUROC PORK CHOP* 34**
cornbread pudding, greens, onions, apples, apple-bourbon jus
- PAN-ROASTED DUCK BREAST* 30**
Anson Mills farro, cabbage, cipollini onions, beets, pear mostarda, hazelnut
- ROASTED RACK OF COLORADO LAMB* 50**
fingerling potatoes, fennel, green beans, squash, peppercorn-brandly jus
- SEARED NEW ENGLAND SEA SCALLOPS* 36**
potatoes, pumpkin seeds, winter squash, apple, brussels sprouts, apple beurre blanc
- STUFFED ROASTED CHICKEN 30**
Anson Mills polenta, greens, house cajun ham, peppers, onion, mustard jus
- CRISP SKIN ALAMOSA BASS 28**
herb dumplings, peppers, leeks, spinach, garlic-saffron broth
- PAN-SEARED SCOTTISH SALMON* 30**
fingerling potatoes, tomatoes, brussels sprouts, Hazel Dell mushrooms, herb hollandaise
- KABOCHA-TRUFFLE PANISSE 26**
winter squash, Hazel Dell mushrooms, gnocchi, leek, greens, sage, pumpkin seeds, truffle vinaigrette
- PARMESAN BLACK PEPPER RAVIOLI 24**
winter squash, sage, duck confit, parmesan, charred onion, Hazel Dell mushrooms, brown butter

split entrees 3

[ADDITIONAL CUTS]

- 10 OZ BONE-IN BISON TENDERLOIN* 52**
- 16 OZ BONE-IN NEW YORK STRIP* 46**
- 22 OZ LUMBERJACK BONE-IN RIBEYE* 68**

[SIDES 8]

- ROASTED FINGERLING POTATOES
- HAZEL DELL MUSHROOMS
- HAND-CUT TRUFFLE FRIES
- GLAZED BRUSSELS SPROUTS
- ANSON MILLS CHEDDAR POLENTA
- ROASTED VEGETABLES

[SAUCES 3]

- PEPPERCORN-BRANDY JUS
- HERB HOLLANDAISE*
- APPLE-BOURBON JUS
- MARROW DEMI-GLACE
- MUSTARD DEMI-GLACE
- SMOKED BLUE CHEESE DEMI-GLACE

* 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.