

# THE CACHE

## [ TO START ]

- WHOLE ROASTED MOUCO CHEESE 14**  
*local soft cheese, preserves, complements, grilled baguette*
- BOURBON-BLUEBERRY GLAZED PORK BELLY 14**  
*fennel, watercress, pickled mustard seed, blueberries, pistachio, bourbon-blueberry butter sauce*
- CHARCUTERIE\* 18**  
*cured meats, cheeses, complements, grilled baguette*
- TUNA TARTARE\* 14**  
*ahi tuna, scallions, radish, masago, chili sauce, jalapeno, wonton chips, sesame, jicama, citrus, poached quail egg*
- HOUSE SMOKED SALMON MOUSSE 14**  
*chive cream, fried capers, red onion, preserved lemon, grilled baguette*
- BONE MARROW\* 16**  
*orange-tarragon gremolata, red onion, capers, lemon, baguette*
- MUSSELS 16**  
*tomato pancetta broth, grilled baguette*
- DUCK ARANCINI\* 14**  
*truffle aioli, sherry gastrique, parmesan, asparagus, pistachio*
- HERB GNOCCHI\* 14**  
*Hazel Dell mushrooms, house boudin, asparagus, pine nuts, parmesan, egg yolk butter*
- CHARRED OCTOPUS 16**  
*speck, leek, peppers, fennel, salsa verde*

## [ SALAD AND SOUP ]

- BLUEBERRY AND FENNEL SALAD 11**  
*arugula, chevre, pistachio, aged balsamic*
- CAESAR SALAD\* 11**  
*romaine, Spanish white anchovies, croutons, parmesan crisp, tomato*
- MELON CUCUMBER SALAD 12**  
*pickled onion, avocado, cotija, Marcona almonds, crispy prosciutto, lemon vinaigrette*
- CACHE SALAD 12**  
*greens, tomato, cucumber, olives, Marcona almonds, manchego, croutons, white balsamic vinaigrette*
- BEET AND CITRUS SALAD 12**  
*watercress, pine nuts, cotija, variations of peas, radish, asparagus, citrus vinaigrette*
- CHILLED SUMMER SOUP OF THE DAY 10**  
*chef's daily inspiration*

## [ ENTREES ]

*split entrees 3*

- CACHE BURGER\* 17**  
*Black Angus burger, truffle aioli, caramelized onions, Hazel Dell mushrooms, bacon, swiss, house brioche bun, hand-cut fries*
- STEAK FRITES\* 30**  
*peppercorn crusted flat iron, pommes frites, brandy-peppercorn jus*
- COLORADO BISON RIBEYE\* 38**  
*potato gnocchi, Hazel Dell mushrooms, tomatoes, arugula, smoked bleu cheese demi-glace*
- FILET MIGNON\* 38**  
*potato, shallots, heirloom carrots, asparagus, marrow demi-glace*
- PAN-ROASTED DUCK BREAST\* 30**  
*Anson Mills farro, watercress, shallots, blueberries, bourbon-blueberry jus*
- ROASTED CHICKEN 28**  
*Anson Mills polenta, snap peas, house Cajun ham, peppers, onion, mustard jus*
- PAN-SEARED SCOTTISH SALMON\* 30**  
*herb dumplings, leek, roasted peppers, arugula, salsa verde*
- PAN-SEARED ALASKAN HALIBUT 38**  
*parsnip puree, piquillo peppers, snap peas, caramelized fennel, vanilla-saffron butter*
- SMOKED CAULIFLOWER 26**  
*gnocchi, parsnip puree, apricot, roasted peppers, Marcona almonds, arugula, salsa verde*
- PAN-SEARED NEW ENGLAND SEA SCALLOPS\* 36**  
*potato, glazed carrots, mushrooms, peas, carrot-ginger emulsion*

## [ SIDES 8 ]

- HAZEL DELL MUSHROOMS
- HAND-CUT TRUFFLE FRIES
- GRILLED ASPARAGUS
- ANSON MILLS CHEDDAR POLENTA
- SEASONAL VEGETABLES

\* 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.