

The Simple Kitchen

Seasonal Local Organic

Early Winter Menu

Snacks

Marinated Olives	7
Olive Tapenade	7
Chickpea Hummus	7

Artisanal Cheese	13
Do Re Mi Goat Cheese, Toussaint, and Ouray	

Charcuterie	16
black pepper sopressata, speck, salame biellese	

Crostini

goat cheese, fig, speck, arugula, honey	9
--	---

house-made ricotta, walnut pesto, marinated peppers	8
---	---

spice roasted chickpea, curry spices, tomato, garlic	8
--	---

Soup

Butternut Squash	8
------------------	---

Salads

Grilled Chicken Caesar	13
shaved parmesan, croutons	

Roasted Beets	11
goat cheese, candied walnuts, lemon-dill vinaigrette	

Braised Pork Belly	13
asian style apple slaw, peanuts, ginger-soy vinaigrette	

Wild Baby Arugula	10
celery root, lemon zest, dried cranberries, dijon vinaigrette,	

Small Plates

Butternut Squash	8
fennel, sage, cranberries	

Sautéed Brussel Sprouts	8
pancetta, preserve lemon	

Moroccan Carrots	7
spice blend, cumin seed, fresh herbs	

Braised Greens	8
raisins, pine nuts, garlic, peperoncino	

Pommes Persillade	7
fingerlings, garlic, parsley	

Mac & Three Cheese	12
pancetta, cheddar, fontina, gruyere	

Chicken/ Beef Brochettes	14/16
grilled vegetables, chimmichurri sauce	

Pot Pie	13
roast chicken, vegetables, puff pastry	

Roasted Beef Marrow	15
parsley, capers, shallots	

Steamed Mussels Provençal	16
white wine, capers, anchovies, tomato	

Tasting Plate	65
includes 3 tastings, choice of Crostini, Salad, and Small Plate paired with any 2 glasses of wine	