

GOOD EVENING

TO BEGIN...

TUNA TARTARE* - 19

apple chips | fennel | watercress salad | basil

STUFFED SQUASH BLOSSOMS - 21

mascarpone | crab | arugula | saffron aioli | sumac

WARM ASPARAGUS SALAD - 17

vădovan yogurt | buttered panko | ramp vinaigrette | strawberry gremolata

POACHED CLAMS - 19

orzo medley | nduja butter | heirloom tomato | green garlic

ROASTED BONE MARROW - 17

short rib | pea tendrils | citrus | sourdough

GLAZED PORK BELLY - 17

fava bean panisse | pomegranate | garlic chips | orange curd

TO SUSTAIN...

BIBB LETTUCE SALAD - 16

fresh peas | guanciale | trout roe | egg | tempura crunch

GRILLED CAESAR* - 14

buttered panko | herb trio | grana padano | white anchovies | cured egg yolks

ARTFUL GREENS - 11

heirloom carrots | cucumber | tomato | radish | fennel | green goddess dressing

FRISSE SALAD - 14

kholrabi | squash blossom | golden raisins | sunflower vin

BEET SALAD - 15

strawberries | sorrel | rhubarb | ver jus vinaigrette

CUCUMBER GAZPACHO - 13

heirloom tomato | dill | baby fennel | chili oil

TO THRIVE...

NEW YORK STRIP* - 56

potato pave | grilled spring onion | charred ramp butter | grana padano

WHOLE ROASTED POUSSIN - 40

snap peas | spring onion | marble potatoes | blood orange nasturtium oil

WILD ALASKAN HALIBUT* - 42

asparagus risotto | grapefruit | petite salad

RED GROUPE* - 38

carolina gold rice pilaf | spring squashes | calabrian chili beurre blanc

48-HOUR BEEF SHORT RIB* - 40

carrots | charred onion salsa verde | cardamom vinaigrette

CENTENNIAL CUTS SMASH BURGER* - 20

double beef patties | provolone | pickled peppers | pancetta | romaine | smoked tomato aioli

RAVIOLO CARBONARA - 34

ricotta | egg | english peas | guanciale | grana padano

PORK TENDERLOIN* - 36

spätzle | vidalia soubise | mustard greens | whiskey pork jus



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*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

curated by:
Executive Chef, Jon Keeley

