

# GOOD AFTERNOON

## ACORN SQUASH SOUP - 10

root vegetable compote | za'atar pumpkin seeds  
sunflower sprouts

## GRILLED CAESAR SALAD\* - 14

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

+ marinated chicken - 8

+ marinated shrimp - 10

## ARTFUL GREENS - 11

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

+ marinated chicken - 8

+ marinated shrimp - 10

## CENTENNIAL CUTS SMASH BURGER\* - 18

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

## CHICKEN SALAD SANDWICH - 16

buttermilk fried chicken | pueblo pepper white bbq  
dried blueberries | ciabatta

## TALEGGIO GRILLED CHEESE - 15

charred broccolini | local sriracha | whipped hummus  
sourdough



ask your service staff about Chef's daily feature

# DESSERTS

## CHOCOLATE TRUFFLE LAYER CAKE - 8

## NY STYLE CHEESECAKE - 8

curated by:  
Executive Chef, Jon Keeley



\*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.