

GOOD AFTERNOON

SQUASH FRIES - 8

butternut squash fondue | dill salt

SLOW ROASTED WINGS - 10

coca cola | fermented black bean sauce | ginger crema | cilantro

POTATO SKINS - 8

pomme puree | aged cheddar | guanciale

WARM RICOTTA - 10

garlic herbed focaccia | celery leaves

ACORN SQUASH SOUP - 10

root vegetable compote | za'atar pumpkin seeds | sunflower sprouts

GRILLED CAESAR SALAD* - 14

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

ARTFUL GREENS - 11

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

PORK BELLY BLT SALAD* - 16

bibb lettuce | pickled red onions | roasted cherry tomatoes | dijonnaise

CENTENNIAL CUTS SMASH BURGER* - 18

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

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

GREEN CHILE SAUSAGE SUB - 15

dijonnaise | peperonata | fried onion strings | potato hoagie

FRIED CLAM ROLL - 19

whole-belly clams | dijonnaise | bibb lettuce | buttered roll



FIRE

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