

## TO START OR SNACK

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### CRUDITÉS / 12

Bagna Cauda, Fall Vegetables

### SOPRESSATA TOSCANA / 10

Japanese Turnips, Piave Vecchio

### ALBACORE CRUDO\* / 14

Foie Gras, Persimmon, Sesame

### GEM LETTUCE SALAD / 12

Salsa Verde, Macadamia Nuts, Parmigiano Reggiano

### KOHLRABI SALAD / 12

Endive, Pork Loin, Pear, Caesar Vinaigrette, Pistachio

### POTATO RÖSTI / 14

Cheddar, Apple, Parsley, Pepitas

### BURRATA / 14

Green Tomato, Herb Dashi, Grilled Bread

Please inform your server of any dietary restrictions.  
The vast majority of our menu is available gluten free.

## TO SUSTAIN OR SHARE

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### PACCHERI / 21

Braised Beef, Cocoa Nib, Breadcrumbs, Mint

### CELERIAC PARMIGIANA / 19

Red Kuri Squash, Almond, Pomegranate, Mint

### MUSSELS & SCALLOPS\* / 27

Cauliflower, Lemon Brodo, Croutons

### MACKEREL A LA PLANCHA / 24

Potimarron Squash, Turnip, Salumi Vinaigrette

### GRILLED TURKEY / 22

Carrots, Chicories, Green Tomato Chutney

### COLORADO GRASS-FED BURGER\* / 16

Red Pepper Mostarda, Taleggio, Pickled Onions, Garlic Potatoes

### GRILLED BEEF PETITE TENDER\* / 28

Salsify, Sunchoke, Castelfranco

### TANDOORI HALF CHICKEN / 26

Chickpea, Orange, Charred Olives, Labneh

\*Consuming raw or undercooked items can cause food borne illness especially in people with certain conditions.

## CHEF'S TASTING MENU

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At The Populist, we offer an ever evolving Chef's Tasting Menu, featuring the highlights of what is exciting our chefs at the moment.

It's a snapshot each day of what's going on in our kitchen, our garden, and our pantry, featuring the best of what is seasonal locally and responsibly available beyond our region

A few of our current favorite purveyors:

*Esoterra Culinary Garden*  
*Cure Oranic Farms*  
*Ela Family Farms*  
*Mikuni Wild Harvest*  
*Foods In Season*  
*Babettes Bakery*

Vegetarian and Gluten-Free tasting menus available by request.  
Substitutions politely declined.