

TO START OR SNACK

BACON* / 12

Razor Clam, Chicories, Bagna Cauda

BUTTERNUT SQUASH / 12

Raisins, Croutons, Pecans, Bleu Cheese, Celery

OYSTERS* / 13

Caviar, Roasted Chicken Jus, Chive

GEM LETTUCE SALAD / 12

Salsa Verde, Macadamia Nuts, Pecorino

KOHLRABI SALAD / 12

Endive, Parma Cotto, Grape, Caesar Vinaigrette, Pistachio

POTATO RÖSTI / 14

Cheddar, Apple, Parsley, Pepitas

ROASTED KABOCHA SQUASH / 14

Lime Crema, Trout Caviar, Shiso

TO SUSTAIN OR SHARE

PACCHERI / 21

Short Rib, Dungeness Crab, Breadcrumb, Parsley

CELERIAC PARMIGIANA / 19

Pumpkin, Almond, Pomegranate, Mint

FRIED RICE * / 25

Confit Chicken, Broadbent Sausage, Seafood

ICELANDIC COD* / 27

Brandade, Turnip, Seafood Brodo

COLORADO GRASS-FED BURGER* / 16

Red Pepper Mostarda, Taleggio, Pickled Onions, Garlic Potatoes

SHORT RIB / 28

Salsify, Parsley Root, Sunchoke, Castelfranco

TANDOORI HALF CHICKEN / 26

Chickpea, Orange, Charred Olives, Labneh

*These items may be served raw or undercooked. Consuming raw or undercooked, meats, fish, shellfish, poultry or eggs; can cause food borne illness especially in people with certain conditions.

CHEF'S TASTING MENU

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.

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