

SALT

Heaven knows a civilized life is impossible without salt. — pliny

Upon request all menu items can be prepared gluten free

APPETIZERS

- Artisanal Cheeses** sweet onion jam, mostarda, grill bread 14
P.E.I. Mussels tomato, white wine, garlic, shallot, butter, grilled bread 10
Hazel Dell Shiitake Mushroom Flatbread fontina, caramelized onion, truffle oil 12
Warm Flatbread rosemary, sea salt, olive oil 3

SALADS

- Crispy Duck Confit Salad** mixed greens, Haystack chevre, toasted almonds, roasted beet, roasted grapes, balsamic vinaigrette 13/7
Roasted Organic Beet Salad agave champagne marinated local chioggia beet, shaved golden beet, hazelnut, gorgonzola, pomegranate vinaigrette 10/5
Local Organic Honeycrisp Apple Salad roomano pradera, celery, tarragon, marcona almonds, honey, apple cider vinaigrette 10/5

SANDWICHES

- Tom's Tavern Burger** never-ever beef, Vermont cheddar, pickled onion, housemade fries & ketchup 13
Openface Tuna Salad marinated olives, farm fresh egg, mizuna, red onion, crispy potato, local carrot, caper 12
Colorado Quinoa & Chickpea Fritter lemon mint yogurt, pickled vegetables, red onion, mixed greens, warm flatbread 9
Roasted Pork Belly Reuben housemade saurkraut, Udi's rye, swiss, housemade dressing 12
Housemade Veggie Burger black beans, Hazel Dell shiitake mushroom, garlic, ancho chili, cumin, brioche bun, house salad 9
Roasted Turkey Sandwich applewood smoked bacon, fontina, avocado, mixed greens, red onion, sundried tomato aioli, Udi's sourdough 12

ENTREES

- Colorado Lamb Stew** Oxford Gardens carrots, local root vegetables, farro, red wine, sweet onion, housemade foccacia 16
Local Butternut Squash Agnolotti amaretti cookie, local chard, sage brown-butter 12
Oak Fired Never Ever Steak & Frites mizuna, house cut frites, parmigiano, garlic, parsley, gorgonzola compound butter 14
Local Organic Vegetable Tasting polenta with local chard, local black quinoa fritter, garam masala spiced chickpea & cauliflower, dill roasted carrots, garlic seared chard, soup sip, fried potato with local vegetable slaw 15
Grilled Longline Pacific Swordfish polenta croutons, fried olives, roasted poblano, sweet onion, tomato, basil oil 16

SMALL BITES

- Local Pickled Vegetables or Marcona Almonds or Soup Sip** 1 each
Fried Greek Olives or Dill Roasted Local Carrots 2 each
Crispy Polenta & Parmigiano or Housemade Fries or Chickpea & Quinoa Fritters 3 each
Local Field Greens or Artisanal Salami 4 each
Rock Shrimp Escabeche or Agave Marinated Local Beets & Chevre or Featured Cheese 5 each



We're proud to introduce

**BRADFORD HEAP CATERING**

Black-tie to tie-dye. A holiday shindig, the wedding of your dreams, or Nana's birthday.

Not just an event. An experience that wraps its arms around you.

Fresh. Local. Lively

Ask your server or call 303.225.7570

SPIRITUALS

Cranberry & Clove Collins Spring44 vodka, lemon juice, cranberry, clove, soda water 9

The Thrilla' in Vanilla Dancing Pines bourbon, vanilla, lemon juice 13

Karma "Camileon" Dewars white label, lemon juice, blood orange & rosemary simple syrup 10

Lavender Ice Spring44 gin, lavender, Regan's #6 orange bitters, boissiere dry vermouth 9

The Rumkin Dancing Pines spiced rum, pumpkin spice, lemon juice 10

Red Hot Chili Sippa' Olmeca Altos blanco tequila, chipotle, lime juice 11

The Diamondback Roundhouse "imperial" oak aged gin, Leopold Bros absinthe verte, lemon juice, egg white 14

Premium Hot Chocolate "Cioccolata Calda"
We make our hot chocolate in the traditional Italian method. It is a very rich, luxurious blend of superior chocolate with a dollop of whipped cream on top. It is so rich, we serve it in an espresso cup. 4

THE DRAFTS

Blue Moon, Vintage Blonde - Chardonnay/Wheat beer 8

Asher Brewery, Green Lantern - Kolsch 6

Upslope - Brown Ale 6

New Belgium, Special Selections 7

ALES

Odell, 90 Schilling - Amber 6

Dry Dock, Hefeweizen (22oz) 15

Breckenridge Brewery - Oatmeal Stout 6

Great Divide, Titan - IPA 6

Boulder Beer, Killer Penguin - Barleywine 18

Odells, WoodCut - Oak Aged Lager (750ml) 54

Crabtree, Boxcar - Brown 7

Oskar Blues, Dales - Pale Ale 6

Funkwerks - Saison (750ml) 35

Tommyknocker - Cocoa Porter 6

Boulder Beer, Hazed & Infused - Dry Hopped Ale - 6

LAGERS

Ft. Collins Brewery, Z - Smoked Lager 6

Del Norte - Light Mexican 5

Colorado Native - Amber 6

Coors Light - Light 4

NEAR BEERS & CIDERS

New Planet, Gluten Free - Organic Ale 6

Glider Cider, Dry, Gluten Free- Hard Cider (22oz) 16

Coors N.A. - Non Alcoholic 5

Tommyknocker - Root Beer Non Alcoholic 4

WINES BY THE GLASS OR BOTTLE

SPARKLING WINE

	gls	btl
Gruet Blanc de Noir nv Truth or Consequences, NM	11	44
Barbolini Red Lambrusco Emilia-Romagna, Italy	10	40

LOCAL WHITES

SALT Bistro Trap Door white blend Grand Valley, CO	10	40
Guy Drew unoaked chardonnay Grand Valley, CO	9	36
Kahil pinot gris Grand Valley, CO	10	40
White Water Hill riesling Grand Valley, CO	9	36
Canyon Wind sauvignon blanc Grand Valley, CO	8	32

IMPORTED WHITES

Giocato pinot grigio Goriška Brda, Slovenia	8	32
Rombauer chardonnay Carneros, CA	20	64
Jean Manciat chardonnay Macon Charnay, FR	13	52

LOCAL ROSE

Boulder Creek rose of merlot Grand Valley, CO	9	36
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LOCAL REDS

Plum Creek, Palisade Red red blend Palisade, CO	9	36
Sutcliffe merlot McElmo Canyon, CO	14	56
Garfield Estate cabernet franc Grand Valley, CO	11	44
Colterris cabernet sauvignon Grand Valley, CO	13	52
Bookcliff friday's folly Grand Valley, CO	8	32
Ruby Trust bandit's pass Grand Valley, CO	14	56

IMPORTED REDS

Loca Linda malbec Mendoza, Argentina (Liter Bottle)	9	45
Purato Nero d'avola Sicily, Italy	8	32
Sokol Blosser pinot noir Dundee Hills, OR	20	65
Steele pinot noir Carneros, CA	14	56
San Isidro monastrell Murcia, Spain	8	32
Andre Brunel, Cotes du Rhone "Cuvée Sabine," FR	10	40



Chef/ Owner Bradford Heap

Executive Chef Kevin Kidd

Sous Chef Alex Krill

General Manager Micah Nushawg

Beverage Director Evan Faber

Not all ingredients are listed. Please let your server know of any food allergies you may have so that we can better serve you. Thank you.