

BRAMBLE & HARE

6/11/17	DATE
Dinner	BY



TEAR HERE • KEEP THIS PORTION FOR YOUR RECORDS

Chef de Cuisine:
 Jay Clark

Small Plates:

QTY	ITEM	PRICE
1	Face Down Brown Ale Welsh Rarebit, Mustard Dressed Greens	\$7
2	Marinated Olives	\$3
3	Deviled Farm Eggs, Radish	\$5
4	Mac & Cheese (+Fermented Jalapeños)	\$8
5	Hand Cut Fries, Mustard Aioli	\$6
6	<i>Featured Pairings:</i>	
7	Colorado Beef Arepa with Pickled Onion, Refried Beans & Avocado	\$8
8	<i>Try with our Carlin de Paolo Nebbiolo</i>	\$6
9	Colorado Striped Bass Skewers, Cucumber Salad, Sherry Vinaigrette	\$8
10	<i>Try with our Joseph Mellot Sauvignon Blanc</i>	\$6
11	3 Course Farm Dinner:	\$33
12	Includes your choice of appetizer, entree & dessert	
13	<i>Appetizers:</i>	
14	Field Greens Salad with Toasted Almond, Snap Peas & Chevre	\$9
15	Black Garbanzo Bean Hummus, Toast, Carrots	\$9
16	Apple Salad with Toasted Walnut, Bleu Cheese & Spring Greens	\$9
17	<i>Entrees:</i>	
18	Black Cat Farm's Mulefoot Pork Ragout over Creamy Polenta with Pickled Onion Slaw	\$20
19	Crispy Vegetable Spring Roll with Chilled Lentil Salad & Peanut Tarator	\$22
	Chicken Confit with Mustard-Potato Salad, Spring Greens & Red Wine Jus	\$22



IF NOTATIONS ARE MADE ON THIS CHECK, MAKE THEM HERE

REMARKS DELIVERED BY

UNIT NO. TOTAL VALUE

No