

# Lunch 11am-2pm

## Appetizers

Lemon-Rosemary Hummus  
Grilled artisanal breads, vegetable crudités

12

Cured Meats and Local Cheese  
Dried fruits and crispy lavosh

16

## Salads

Living Room House Salad  
Organic arugula, Colorado peaches, haystack Mountain chevre with toasted almond vinaigrette

10

Mountain Cobb Salad  
Grilled chicken, apple wood smoked bacon, Maytag bleu cheese, crispy onions, avocado, hardboiled egg, organic field greens with farm dressing

16

Stacked Hearts of Romaine  
Romaine hearts, Reggiano crisp, ciabatta crouton with lemon-garlic dressing

8

Add Grilled Chicken 12

Add Grilled Prawns 14

## Sandwiches

Your choice of sea salt-cracked pepper Pommes Frits,  
Tomato-cucumber salad or Yukon potato Salad

### Black Forest Ham and Smoked Mozzarella

Caramelized sweet red onions, bell peppers on house made soft lavosh

13

### Organic Free-Range Chicken

Pulled chicken, cherry and cashew salad, butter lettuce, vine ripe tomatoes on butter  
croissant

14

### Muffaletta

Prosciutto di Parma, salami, cappicola, fresh mozzarella, olive tapenade

15

### Grilled Vegetable

Seasonal vegetables, pesto, and Haystack herbed chevre on house made lavosh

13

### Hand Pressed Wagyu Burger

1/2 pound American Kobe beef patty, vine ripe tomatoes, romaine lettuce on a brioche bun

Choice of

Maytag bleu, Vermont cheddar, American

16