Sunday Supper

RECEPTION
Deviled Quail Eggs (GF)(D)
Black Eyed Pea Hummus (V)(D)(GF)

FIRST
Spring Crab Velouté | Lemongrass | Peas & Corn | Ramps

SECOND
Bison Carpaccio | Truffle Fries | Basil Pesto Aioli | Fine Herbs | Parmesan (GF)

ENTREES
Bison Tender | Bourbon Barrel Maple Demi | Crispy Onions | Smoked Blue Cheese (GF)
   Seafood Paella | Saffron | Fennel | Today’s Catch (GF)(D)
Meatless Cassoulet | Gigantea Beans | Fennel | Orange | Red Chile (V)(GF)(D)

SIDES
Baked English Peas & Warm Ricotta | Black Pepper | Lemon | Honey (VG)(GF)
   Black Rice Grits | Country Ham & Fava Beans (GF)(VG)

DESSERT
Sunday Bar
Monday Dinner

RECEPTION
Squash Bruschetta | Bacon | Red Onion | Bourbon Barrel Maple
Ceviche | Tomatillo Sauce | Tortilla Chips (D)(GF)

FIRST
Chilled Sweet Pea Soup | Chamomile Compressed Cantaloupe | Yogurt Custard | Cast Iron Charred Ham

SECOND
Sweet Potato Toast | Fava Bean Mousse | Peas | Asparagus | Apple | Burnt orange | Sheep Milk Feta(VG)

ENTREE
Bootheel 7 Ranch Ribeye | Romanesco | Charred Vegetable Relish (GF)
Seasonal Fresh Catch | Mojo Sauce | Coconut Rice (GF)(D)
Butternut Squash Pasta | Cashew Cream | Roasted Cherry Tomatoes | Goat Cheese (VG)(GF)(D)

SIDES
Potato Cakes | Parmesan | Green Onion (GF)(VG)
Brussel Sprouts with Pancetta | Pomegranate | Pistachio crumble (GF)(D)

DESSERT
Turtle Pie | Butter Pecan Ice Cream (V)
**Reception**
Warm Trout Salsa | Pecan | Cranberry | Blue Corn Tortilla (GF)(D)
Cheese & Charcuterie

**First**
Roasted Carrot Soup | Cotija | Concha | Cipollini | Green Mole Sauce | Smoked Blueberries (GF)(VG)

**Second**
Colorado Lamb Tartine | Elderberry | Slow Roasted Grapes | Green Apple Olive Mint Relish | Sorrel (D)

**Entrees**
Smoked Elk Loin | Blackberry Mostarda | Parsnip Puree (GF)
Grouper | Green Garlic | Dandelion Greens | Almonds | Gooseberries | Meyer Lemon (GF)(D)
Zucchini Pesto Pasta | Roasted Tomatoes | Pistachio (GF)(D)(V)

**Sides**
Creamed Leeks Au Gratin (VG)
Smoked Marble Potatoes | Rosemary Butter (GF)(VG)

**Desserts**
Black Cherry Tart | Crème Anglaise (V)
Wednesday Barbecue Cookout

Pig Roast

Blue Corn Bread | Red Eye Butter

Farm Greens Salad in Bread Bowls (GF)(VG)

Tangy Coleslaw (VG)(D)

Smoked Brisket (GF)(D)

Smoked Chicken Brochette (GF)(D)

Green Bean Au Gratin

Collard Greens (GF)(D)

Aligot Potato Bar (GF)

Slow Cooked Grits (GF)

Assorted Desserts
Thursday Dinner

**RECEPTION**
Quail Knots | Diablo Sauce
Cheese Display
Mini Bison Wellentons

**FIRST**
Cucumber Noodles | Compressed Strawberries | Calabrian Chili | Oil Cured Olive | Pinon (V)(D)

**SECOND**
Rabbit Empanada | Poblano Queso | Pickled Radish

**ENTREES**
Maple Brined Grilled Dry Aged Pork Chop | Red Wine Chipotle BBQ (GF)(D)
Ora King Salmon | Rose Glaze | Creamed Leeks (VG)(GF)
Spring Vegetable Ratatouille (GF)(D)(V)

**SIDES**
Salt Baked Heirloom Tomatoes | Fontina | Basil Pesto (VG)(GF)
Spring Pea Risotto | Bacon | Saffron (GF)(VG)

**DESSERT**
Strawberry Rhubarb Bundt Cake | Vanilla Whipped Cream
Friday Dinner

**RECEPTION**
Oysters C Lazy U | Spruce Tip Urfa Pepper Cream  
Shrimp Shooter | Yuzu | Strawberry Ice  | Jalapeno | Dark Rum (GF)(D)  
Pretzelized Savory Doughnut Holes | Whipped Cheddar | Shredded Beef

**FIRST**
Hamachi Crudo | Fennel Granita | Orange | Celeriac Crisps | Basil (D)(GF)

**SECOND**
Antelope Corn Dog | Beer Mustard Crema | Raspberry Jalapeno Glaze

**ENTREES**
Bootheel 7 Ranch Beef | Burnt End Spice | Green Peppercorn Cream (GF)  
Grilled Squab | Figs | Manouri Cheese | Green Lentil Chimichurri (GF)  
Marble Potato and Cipollini Onion Skewers | Mushroom Sherry Glaze | Toasted Sesame (GF)(D)(V)

**SIDES**
Vanilla Scented Whipped Potatoes | Sweet potato | Yukon Gold Potato | Truffle Butter (VG)(GF)  
Roasted Whole Cauliflower | Whipped Goat Cheese | Roasted Garlic Emulsion (GF)(VG)

**DESSERT**
Spiced Chocolate Trifle | Black Pepper | Coffee Mousse
Wood | Fire | Embers & Charcoal

BREAD

DUTCH OVEN SOUR DOUGH | cultured red eye butter
FRY BREAD | tomato jam, pecorino (VG)
FLAMMKUCHEN | caramel onion, juniper blue (VG)

HOT & COLD

WARM TOASTED PITA | shrimp & artichoke salad (D)
EMBER COOKED MUSSELS | rice grits & tasso ham (D)
TOASTED SOUR DOUGH | red eye ham & farm egg
CHARCOAL SEARED TUNA | potato chive griddle cake, jalapeno butter

FROM THE WATER

HIBISCUS RUBBED CEDAR PLANKED SALMON | charred grapefruit, chocolate mint (GF)(D)
INFERNILLO COOKED TROUT PINON | sumac butter, lovage (GF)
GRILLED SCALLOP | speck ham (GF)(D)
SEAFOOD PAELLA | golden rice, chorizo, saffron, fennel (D)(GF)
PLANCHA CALAMARI | chorizo rice stuffing, pickled cucumber, dill (GF)(D)
**VEGETABLES**

BLISTERED PEPPERS | olive oil (GF)(D)(V)
CHARRED PINEAPPLE | country ham, heritage pork (GF)(D)
BRAISED GREENS | pan drippings (GF)(D)
CHARRED CORN | dill butter (GF)(VG)
DILLY BEANS | crispy shallots (V)(D)(GF)
EMBER ROASTED SQUASH | pecan cranberry crumble (V)(D)(GF)
EMBER ROASTED POTATOES | herb oil, sea salt (VG)(GF)
SLOW COOKED POLENTA | pan drippings (GF)

**FROM THE LAND**

HERB RUBBED BISON | smoked paprika chimichurri (GF)
FLAME COOKED PORK RIBS | red wine urfa bbq (GF)(DF)
LAMB SHOULDER | hot poker honey mustard (GF)(D)
ANTELOPE ELK SWORD | juniper, lingonberry sauce (GF)(D)

**FIRE AND SUGAR**

CAST IRON CRÈME BRULE | burnt tableside
BUTTERED GOOSEBERRY PARFAIT | cocoa nibs
FIRESIDE RICE PUDDING | golden raisin, pistachio
DUTCH OVEN BREAD PUDDING | banana foster sauce
ANGEL FOOD GRIDDLE CAKE | strawberries & vanilla chantilly
SPECIAL EVENT PIG ROAST

Blue Corn Bread | Red Eye Butter

Farm Greens Salad in Bread Bowls

Tangy Coleslaw

Smoked Chicken Brochette

Blue Corn Fried Trout

Mini Slider Burger & Mini Hot Dogs

Collard Greens

Mac & Cheese

Dr. Pepper Baked Beans

Assorted Desserts
SUNDAY

SIDE
chef's choice

SALADS
- tomato basil caprese | balsamic (VG)
- caesar salad | parmesan | garlic croutons

SANDWICHES
chef's choice

ENTREE
chef's choice

DESSERTS
- white chocolate raspberry bar
- brookie bar
Farm Stand Lunch

MONDAY

SIDES
grilled summer squash, charred tomato sauce, mozzarella (GF)(VG)
sweet potatoes, umami glaze, toasted seeds (GF)(D)(VG)

SALADS
dinosaur kale salad | strawberries | poppyseed dressing | parmesan | pepitas (GF)(VG)
lemon chicken and rice salad | shaved carrot | cabbage | mint | cilantro | peanuts (GF)(D)
crimson lentil salad | cucumber | tomato | oregano | lemon curry vinaigrette | poppadum (V)(D)(GF)

SANDWICHES
avocado, carrot, spouts, harissa aioli (V)(D)
bootheel 7 steak sandwich, caramelized onion, horseradish cream, crispy onions

ENTREE
rainbow trout, rainbow chard, mojo sauce (GF)(D)

DESSERTS
chocolate chunk brownie · alice’s butterscotch cookies
Farm Stand Lunch

**TUESDAY**

**SIDES**
- black beans & rice, cilantro, lime, toasted spices (V)(GF)(D)
- mexican street corn casserole (GF)(VG)

**SALADS**
- ceviche | sweet potato | roasted jalapeno | corn | lime | ginger | cilantro (GF)(D)
- charred pineapple | green chile | sesame vinaigrette | basil | mint (V)(GF)(D)
- tortilla soup | chicken | blue corn tortillas | sour cream | spring onions (GF)

**SANDWICHES**
- mexican vegetable torta, lime cilantro crema, queso fresco (VG)
- tacos: fish, barbacoa, carnitas (GF)

**ENTREE**
- mushroom quesadillas, muenster cheese, pepper relish (VG)

**DESSERTS**
- lemon blueberry cookies • chocolate chip cookie bar
**WEDNESDAY**

**SIDES**
- roasted potato wedges, cowboy spice (GF)(VG)
- dr. pepper baked beans (GF)

**SALADS**
- potato salad | chopped egg | celery | chives (VG)(GF)
- creamy cucumber salad | red onion | dill (VG)(GF)
- charred watermelon salad | basil | feta | balsamic (VG)(GF)

**SANDWICHES**
- lobster rolls, blueberries, pickles (D)
- bison burgers, hot dogs, sausages, veggie burgers

**ENTREE**
- golden rice, squash, walnuts, blueberries, pistachio (GF)(VG)

**DESSERTS**
- thumbprint cookies • oatmeal cream pies
Farm Stand Lunch

THURSDAY

SIDES
grilled figs & asparagus, balsamic, walnuts, goat cheese (GF)(VG)
creamed greens & trout, pecans, cranberries (GF)

SALADS
toasted farro & smoked beet salad | apple | cranberry | feta | almond | honey thyme vinaigrette (GF)(VG)
tabbouleh | bulgur wheat | tomato | lemon & olives (V)(D)
fattoush salad | pita | red pepper | cucumber | lemon garlic (V)

SANDWICHES
vegetable pita, eggplant, hummus, cucumber, red onion (VG)
grilled flat bread, today's selection of accoutrements

ENTREE
flank steak, eggplant puree, cherry tomato, artichoke (GF)(D)

DESSERTS
chocolate cupcakes • lemon bar
FRIDAY

SIDES
swiss chard, smoked ham (GF)

SALADS
black eyed peas salad | okra croutons (V)(D)(GF)
wild rice & smoked trout salad | pecans | blueberries | green chile | puffed rice | roasted garlic vinaigrette (GF)(D)(V)
brunswick stew | fava beans | corn | lima beans (GF)(D)

SANDWICHES
muffuletta, olive jardinière, capicola, mortadella (D)
chicken fried steak, fried green tomato, chow-chow, pimento cheese

ENTREE
blackened salmon, dirty rice, cajun remoulade (D)(GF)

DESSERT
huckleberry lavender bar • chocolate ganache tarts
Saturdays

SIDES
spinach, goat cheese, vermouth, golden raisins, pistachios (VG)(GF)
c lazy u mac & cheese, burnt end spice (VG)

SALADS
cowboy salad | roasted potatoes | salt pork | black beans | bresaola | cowboy spice (GF)
roasted carrot & avocado salad | lime cumin vinaigrette | feta cheese | fennel pollen (GF)(VG)
cowboy chili | pale ale

SANDWICHES
hot pastrami sandwich, secret sauce, pickles, swiss
gaucho chicken torta, tomato, green bean, muenster cheese, avocado

ENTREE
fish of the day, cranberry bean succotash, pepper jam (D)(GF)

DESSERTS
coconut macaroons • browned butter chocolate chip cookies
## SUNRISE BREAKFAST

### SWEET SPECIALS

<table>
<thead>
<tr>
<th>Day</th>
<th>Specials</th>
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</thead>
<tbody>
<tr>
<td>Monday</td>
<td>Bread Pudding French Toast</td>
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<tr>
<td>Tuesday</td>
<td>Carrot Cake Pancakes</td>
</tr>
<tr>
<td>Wednesday</td>
<td>Bourbon Pecan Waffle</td>
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<tr>
<td>Thursday</td>
<td>Banana Bread French Toast</td>
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<tr>
<td>Friday</td>
<td>Chocolate Chip Pancakes</td>
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<tr>
<td>Saturday</td>
<td>Rum Raisin French Toast</td>
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<tr>
<td>Sunday</td>
<td>Blue Corn Pancakes (VG)</td>
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### SAVORY SPECIALS

<table>
<thead>
<tr>
<th>Day</th>
<th>Specials</th>
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<tbody>
<tr>
<td>Monday</td>
<td>Wild Rice Breakfast Bowl (GF)(D)</td>
</tr>
<tr>
<td>Tuesday</td>
<td>Chilaquiles (GF)</td>
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<tr>
<td>Wednesday</td>
<td>Chorizo Grits &amp; Eggs (GF)</td>
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<tr>
<td>Thursday</td>
<td>Beef Brisket Eggs Benedict</td>
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<tr>
<td>Friday</td>
<td>Pecan &amp; Cranberry Trout (GF)(D)</td>
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<tr>
<td>Saturday</td>
<td>Croque Madam</td>
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<tr>
<td>Sunday</td>
<td>Biscuits &amp; Gravy Bar</td>
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### ASSORTED PASTRIES

- Chef's Selection from the Oven (VG)
- PB&J Overnight Oats

### FARMSTAND

- Selection of Cantaloupe, Honeydew, Pineapple, Berries, Seasonal Fruits (GF)(V)(D)
- Green Juice, Carrot Juice, Pineapple Juice (GF)(D)(V)

### BUILD YOUR OWN GRANOLA BOWL

- Chia, Flax, Granola, Honey, Berries, Jam, Fruit Salsa, Dried Fruits, Dark Chocolate, Acai Puree, Bee Pollen (VG)(GF)

### HOUSE SMOKED SALMON

- Capers, Milled Eggs, Shaved Red Onion, Tomato, Cream Cheese, Chives, Jalapeno, Everything Spice Crackers

### ON THE BUFFET

- Grab N' Go Breakfast Sandwich
- Scrambled Farm Eggs (GF)
- Breakfast Potatoes (GF)
- Apple Smoked Bacon (GF)(D)
- Breakfast Sausage (GF)(D)

### TOAST OF THE DAY

<table>
<thead>
<tr>
<th>Day</th>
<th>Specials</th>
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<tbody>
<tr>
<td>Monday</td>
<td>Avocado Toast, Eggs, Sprouts, Cilantro, Queso Fresco</td>
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<tr>
<td>Tuesday</td>
<td>Avocado Toast, Tomato, Jalapeno, Chorizo &amp; Cilantro (D)</td>
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<tr>
<td>Wednesday</td>
<td>Avocado Toast, Tomato Jam, Red Pepper, Pine Nuts (V)(D)</td>
</tr>
<tr>
<td>Thursday</td>
<td>Avocado Toast, Cucumber, Microgreens, Chia, Urfa Pepper (V)(D)</td>
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<tr>
<td>Friday</td>
<td>Sweet Potato Toast, Pecans, Smoked Trout, Green Apple (D)</td>
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<tr>
<td>Saturday</td>
<td>Tomato Toast, Mozzarella Basil, Heirloom Tomatoes (V)(D)</td>
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</table>
Woodsie Breakfast Menu
(offered on Fridays in the summer months)

WOODSIE DOUGHNUTS

SEASONAL GRANOLA | FRUIT | YOGURT JARS & BERRIES

SCRAMBLED EGGS & CHIVES

HOUSE MADE BACON

FOIL PACK SWEET POTATO APPLE HASH

HAM STEAK, COFFEE GLAZE, CANDIED PECAN

BLUEBERRY BANANA PANCAKE, HONEY VANILLA BUTTER & MAPLE SYRUP

FOIL PACK CAMPFIRE TROUT