

To Share & Appetizers

*West Coast Oysters 18
condiment trio

Charcuterie and American Creameries 32
cured meats | cheeses | house pickles | dried fruits | preserves

- add foie gras pate 14
- add spiced fromage blanc spread 10

Tuna Tartar 16
cucumber | avocado | chili vinaigrette

Soup & Salads

Tomato Soup 17
gruyere grilled cheese

Cucumber Gazpacho 12
crab | apple | crème fraiche

Waldorf Caesar 14
white anchovy | garlic tomatoes | croutons | lemon parmesan dressing

Artisan Greens 14
feta cheese | shaved roots | white balsamic vinaigrette

Powder Cobb 17
bacon | farm egg | avocado | stilton blue cheese
aged balsamic vinaigrette

Heirloom Tomato-Burrata Salad 17
Stone fruit | aged balsamic | baguette pesto

Park City Chicken Salad 17
napa cabbage | rice noodles | roasted cashews | avocado
sesame soy vinaigrette

Sandwiches

Turkey Club 18

roasted turkey | smoked bacon | avocado | lettuce | tomato

Croque Madame 18

ham | gruyere cheese | egg | sauce mornay | shoestring fries

*The Dirty Burger 19

apple wood bacon | tomato jam | utah cheddar | butter leaf | aioli
add farm egg 3

Pork Shoulder Tacos 22

avocado salsa | pickled red onion | radish | chipotle

Entrées

*Filet of Skuna Bay Salmon 29

ancient grains | baby carrot | black garlic vierge

*Steak & Frites 34

flat iron steak | herb butter | aged balsamic | arugula | shoestring fries

Pork Schnitzel 27

potato salad | cucumber salad | lemon | shoestring fries

Goat Cheese & Cremini Mushroom Pasta 24

casiraghi pasta | pancetta | parmigiano-reggiano | arugula

Seafood Saffron Risotto 24

shrimp | pei mussels | lemon | roasted peppers

Sides 8

Parmesan Truffle Fries • Simple Artisan Greens • Olive Oil Vegetables

We are required to inform you by the Utah state food code that consuming raw or undercooked meats, poultry and seafood, and shellfish or eggs may increase your risk of food borne illness.

20% gratuity will be added to parties of 6 or more. Additional \$6 for a split plate.