



STARTERS AND SIDES

LOCAL ARTISAN BREADBASKET 8

Warm 460 Rolls, European Butter, Sea Salt

CRISP BRUSSEL SPROUTS 15 (GF)

Rice Wine Vinegar, Sweet Shoyu, Lardons, Citrus-Wasabi Aioli, Sesame Seeds, Bonito Flakes

HONEY ROASTED BABY CARROTS 15 (GF)

Berbere Spice, Local Honey, Candied Cashews, Cashew "Cheese"

KOREAN FRIED CAULIFLOWER 16 (GF)

Kimchi Glaze, Pickled Daikon

FONDUE 21

Emmenthal Swiss, Smoked Garlic Oil, Green Apples, Crusty Bread

CACHE WINGS 18

Sesame Ginger Dressing, Coriander Cream, Sesame Seeds

POUTINE 17 (GF)

Crisp Yukon Gold Potatoes, Braised Short Rib and "Gravy," Local Cheese Curd, Four Cheese Sauce

GRILLED SWEET POTATO WEDGES 14 (GF)

Shaved Parmesan, Salsa Verde, Fried Capers

SALADS AND SOUPS

CAESAR* 16

Romaine Hearts, Sage Dressing, Focaccia Croutons, Confit Tomatoes, Shaved Grana Cheese

BEET SALAD 16 (GF)

Mixed Baby Greens, Lacinato Kale, Pomegranate Seeds, Candied Walnuts, Whipped Goat Cheese, Tarragon Vinaigrette

WARM MUSHROOM 17 (GF)

Baby Greens, Arugula, Roasted Butternut Squash, Shaved Manchego, Candied Pepitas, White Balsamic Vinaigrette

THE WEDGE 16

Iceberg, Blue Cheese Dressing, Slab Bacon, Tomato Confit, Blue Cheese Crumbles, Lemon Zest, Cracked Pepper

WILD BOAR POZOLE 12 (GF)

Hominy, Cabbage, Radish, Shaved Jalapeno, Lime

SOUP OF THE DAY 10

Always Seasonal and Delicious

MAINS

SMOKED POULET ROUGE CHICKEN 28 (GF)

Bison Chorizo, Sweet Potato Apple Hash, Brown Butter Butternut Squash Puree, Herb Chicken Jus

BRAISED BISON SHORTRIBS 44 (GF)

Natural Jus, Kimchi Fried Rice, Ajitsuke Egg, Baby Bok Choy, Nori Furikake, Citrus-Wasabi Aioli, Sweet Shoyu

POWDER CACHE BURGER* 23

American Wagyu Beef, Caramelized Onions, Butter Lettuce, Tomato Horseradish Mayonnaise, Muenster Cheese
460° Potato Bun

STEAK FRITES* (GF)

12 oz Prime New York Striploin 42

14 oz Certified Angus Ribeye 46

House Fries, Garlic Aioli, Brandy-Peppercorn Sauce

CRISPY SKINNED SALMON* 37 (GF)

Loc Duart Salmon, Lardons, Farro, Horseradish Crema, Roasted Beets, Pickled Mustard Seed

STEWED WINTER VEGETABLES (Vegetarian) 27 (GF)

Local Oyster Mushrooms, Butternut Squash, Root Vegetable, Tuscan Kale, Tomatoes, White Cheddar Polenta, Parmesan

ELK BOLOGNESE 29

Fresh Pappardelle Pasta, Ground Elk and Pork, White Wine, Tomatoes, Basil, Parmesan Cheese

Executive Chef Mr. Kevin

*Parties of 7 or more may be entitled to a 20% service charge.
4 Separate Check Maximum Per Party*

*Menu item may be ordered undercooked or may contain raw or undercooked ingredients
Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness