

POWDER CACHE

BEGINNINGS

LOCAL ARTISAN BREAD BASKET 8

Warm 460 Rolls, European Butter, Sea Salt

SOUP OF THE DAY 11

Always Seasonal and Delicious

CACHE WINGS 19

Sesame Seeds, Sesame Ginger Dressing, Coriander Cream

MEXICAN STREET CORN (GF) 12

Mexican Street Corn Style with Cilantro-Lime Mayonnaise, Cotija Cheese, Tajin

TETON SAMPLER BOARD 24

Elk and Bison Salumi, Assorted Winter Winds Goat Cheese, Fresh Fruit, Stoneground Mustard, Fig Jam, 460° Bread

BLISTERED SHISHITOS (GF) 14

Bonito Flakes, Citrus Soy, Crisp Prosciutto

CAST IRON SKILLET CORNBREAD 9

Agave-Chipotle Butter, Sea Salt

SALADS & BOWLS

Add Grilled Chicken 6

Add Grilled Salmon 9

Add Marinated Flank Steak** 8

Add Rare Seared Tuna 9

CAESAR** 17

Romaine Hearts, Confit Tomatoes, Parmesan Cheese, Focaccia Croutons, Sage Caesar Dressing

THE WEDGE 16

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

SUMMER GREENS & GRAINS (GF/V) 17

Heirloom Tomatoes, Sugar Snap Peas, Shaved Radish, Cucumber, Red Onion, Quinoa, Wild Rice, Arugula, Tarragon-Dijon Vinaigrette

NICOISE SALAD (GF) 24

Rare Seared Tuna, Arugula, Haricot Verts, Fingerling Potato, Greek Olives, Hard-boiled Egg, White Balsamic Vinaigrette, Lemon Zest

AHI TUNA POKE BOWL** 22

Marinated Ahi Tuna, Sticky Rice, Edamame, Shaved Radish, Pickled Cucumber, Seaweed Salad, Togarishi, Sriracha Aioli

MAINS

POWDER CACHE BURGER** 23

Ground Wagyu Beef, Caramelized Onions, Butter Lettuce, Tomato, Horseradish Mayonnaise, Muenster Cheese, 460° Potato Bun, House Made Fries

Substitute Green or Caesar Salad \$3

Substitute Bison Patty \$7

MISO SPAGHETTI 26

Creamy White Miso, Morning Dew Mushrooms, Kimchi, Parmesan, Furikake

BRISKET MAC & CHEESE 24

Cavatappi Pasta, House-Smoked Brisket, Roasted Poblano Chile, Bread Crumbs

POULET ROUGE CHICKEN (GF) 29

Smoked Half Chicken, Sweet & Sticky Barbeque Glaze, Warm Potato Salad with Arugula, Celery, Whole Grain Mustard Vinaigrette

VENISON CHOP (GF) 45

Brown Butter-Carrot Purée, Wild Rice, Haricot Verts, Horseradish Mustard Jus

STEAK FRITES (GF)**

House Fries, Parmesan Salt, Garlic Aioli, Peppercorn Jus

12 oz Prime New York Strip Loin 46

14 oz Certified Angus Ribeye 49

NORWEGIAN SALMON (GF)** 38

Pan-Roasted Salmon, Local Corn Succotash, Neuske’s Bacon, Romesco Sauce, Caper Relish, Salmon Skin Chichirrones

FISH & CHIPS 25

Beer Battered Atlantic Cod, House Fries, Damn Good Tartar Sauce, Lexington-Style Slaw

SHRIMP AND GRITS (GF) 27

Blackened Gulf Prawns, Bovine and Swine Andouille, Roasted Fennel and Poblano, White Cheddar Grits

Executive Chef Mr. Kevin

Sous Chef Brian Sieben

Parties of 7 or more may be subject to a 20% service charge.

2 Separate Check Maximum Per Party

**Menu items 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