

# POWDER CACHE

## BEGINNINGS

### LOCAL ARTISAN BREAD BASKET 8

Warm 460 Rolls, European Butter, Sea Salt

### CACHE WINGS 22

Sesame Seeds, Sesame Ginger Dressing, Coriander Cream

### POUTINE (GF) 19

Crisp Fingerling Gold Potatoes, Braised Short Rib with "Gravy,"  
Local Cheese Curd

### SWEET POTATO WEDGES 16

Shaved Parmesan, Salsa Verde, Fried Capers

### FONDUE 24

Emmenthal Swiss, Garlic Oil, Green Apples, Grilled Bread

### BAKED BRIE 22

Apple Chutney, Puff Pastry Crust, 460° Bread

### TETON SAMPLER BOARD 29

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

## SOUPS

### SOUP OF THE DAY 11

Always Seasonal and Delicious

### FRENCH ONION SOUP 14

### WILD BOAR POZOLE (GF) 14

Hominy, Cabbage, Radish, Jalepeno

## SALADS

### Add Grilled Chicken 7

### Add Grilled Salmon 12

### CRISPY BRUSSEL CAESAR\*\* 17

Brussel Sprouts, 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

### PEAR & ARUGULA 17

Goat Cheese, Almonds, Honey-Walnut Vinaigrette

### WINTER PANZANELLA 17

Roasted Butternut Squash, Pomegranate Seed, Cucumber,  
Grilled 460° Sourdough, Red Wine Vinaigrette

## MAINS

### POWDER CACHE BURGER\*\* 25

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

Substitute Green or Caesar Salad \$3

Substitute Bison Patty \$7

### ELK BOLOGNESE 36

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

### VEGGIE SHEPHERD'S PIE 29

Root Vegetables, Peas, White Cheddar, Mashed Potato,  
Cashew Puree, Vegetarian Red Wine Jus

### ROASTED HALF CHICKEN 36

Roasted Tomato, Morning Dew Mushroom Ragu,  
Creamy Polenta

### BONE IN PORK CHOP 38

Maple Brine, Sweet Potato & Fennel Hash, Apple  
Chutney, Lardons, Cider Jus

### STEAK FRITES (GF)\*\*

House Fries, Parmesan Salt, Garlic Aioli, Peppercorn Jus

### 12 oz Prime New York Strip Loin 59

### 14 oz Certified Angus Ribeye 62

### NORWEGIAN SALMON (GF)\*\* 38

Maple Glazed Warm Potato & Brussel Sprout Salad,  
Pickled Mustard Seed, Sherry Dijon Crema

### BRAISED LAMB SHANK 46

Parsnip Potato Puree, Broccolini, Natural Jus

### FISH & CHIPS 29

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

Executive Chef Mr. Kevin

Sous Chef Freeman Scroggie

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