POWDER CACHE

BEGINNINGS

SWEDISH ELK MEATBALLS 24
Alpine Spiced Cream Sauce, Huckleberry Compote, Potato Croquette

BISON CARPACCIO** 22
Shaved Peppercorn Crusted Bison Loin, Roasted Red Pepper Emulsion, Pickled Red Onion, Fried Capers, Arugula

WYDAHO FONDUE 24
Creamy Blend of Local Cheese, Garlic Oil, Winter Pear, Green Apple, Grilled 460 Bread

SMOKED TROUT DIP 22
Pita Chips, Crudite, Sunflower Seed Pesto

POTATO PAVÉ 22
Idaho Potato Terrine, Caviar, Creme Fraiche, Chives

TETON SAMPLER BOARD 29
Elk and Bison Salumi, Assorted Local Cheese, Seasonal Fruit, Stoneground Mustard, Fig Jam, 460° Bread

SOUPS

SOUP OF THE DAY 12
Always Seasonal and Delicious

FRENCH ONION SOUP 14
Slow Caramelized Onion Broth, Gruyere Crostini

SALADS

Add Grilled Chicken 7
Add 6 oz Flat Iron Steak ** 12
Add Grilled Salmon ** 12

CAESAR** 17
Romaine Hearts, Confit Tomatoes, Parmesan Cheese, Focaccia Croutons, Sage Caesar Dressing

ANJOU PEAR AND BLEU CHEESE 17
Butter Lettuce, Ripe Pear, Local Bleu Cheese, Candied Pecans, Champagne Vinaigrette

WINTER PANZANELLA 17
Roasted Butternut Squash, Pomegranate Seed, Fennel, Grilled 460° Sourdough, Red Wine Vinaigrette, Arugula

MAINS

POWDER CACHE BURGER** 27
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

WILD GAME LASAGNA 40
Savory Rocky Mountain Bison and Elk Ragu, Layered Fresh Pasta, Ricotta, Mozzarella, Tomato-Juniper Jus

VEGETABLE COTTAGE PIE 30
Winter Vegetables, Peas, White Cheddar, Mashed Potato, Cashew Puree, Herb Veloute, Sunflowerseed Pesto

PAN ROASTED HALF CHICKEN 36
Potato Pave, Broccolini, Wild Mushroom-Brandy Sauce

BONE IN DUROC PORK CHOP** 40
Cider Jus, Creamy Polenta, Huckleberry Mostarda, Baby Carrots in Spiced Honey

LOCAL BUTCHER'S CUT** MP
(Ask Server for Today's Selection of Local Hand Trimmed Cuts, Seasonal Rotating Sides)

NORWEGIAN SALMON** 41
Morning Dew Mushroom and Pesto Farroto, Baby Spinach, Tomato Confit, Shaved Parmesan,

LAMB OSSO BUCO 46
Colorado Lamb, Winter Root Vegetable Puree, Broccolini, Natural Jus

SEA SCALLOP RISOTTO 42
Pan Seared Sea Scallops, Wild Mushroom and Parmesan Risotto, Butternut Nage, Arugula

SIDES

CRISPY BRUSSEL SPROUTS 15
Bacon, White Balsamic, Maple Syrup, Lemon Zest

HONEY ROASTED BABY CARROTS 15
Berbere Spice, Local Honey, Cashew Butter, Candied Cashews

HERB ROASTED MUSHROOMS 15
Morning Dew Mushrooms, Chevre, Grilled 460° Sourdough

Executive Chef 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