



## Starters

<b>BURRATA</b> <sup>GF</sup> peaches / house granola	14
<b>BRUSCHETTA</b> prosciutto / fig / egg	16
<b>SALT ROASTED COLORADO BEETS</b> pickled strawberry / Haystack Chèvre / rye crouton strawberry balsamic reduction	14
<b>TUNA TARTAR</b> <sup>GF</sup> preserved lemon / avocado / shallot / spicy greens	18
<b>SEARED SCALLOPS</b> <sup>GF</sup> tomato gazpacho / cucumber / pickled onion	18
<b>BISON CARPACCIO</b> fried capers / cured egg / pickled shallot	18
<b>ROCKY MOUNTAIN OYSTERS</b> bbq hot sauce / buttermilk aioli	20
<b>CHICKEN LIVER PATE</b> macerated cherry / sunflower brittle	14

## Salads

<b>SOUP OF THE DAY</b>	12
<b>GREEN GOLD ICEBERG</b> <sup>GF</sup> point Reyes blue cheese dressing heirloom cherry tomatoes / candied bacon	14
<b>BABY KALE SALAD</b> <sup>GF</sup> poached cranberries / pepitas / oranges / house granola	14
<b>CLASSIC CAESAR</b> rye croutons / anchovy / parmesan	12

# WYLD

## STARTERS FOR THE TABLE

<b>FROM THE GARDEN</b> raw & pickled veggies / cauliflower hummus	10
<b>LOCAL CHEESE &amp; CHARCUTERIE</b> crostini / pickles / jams	22

## Sides

<b>WYLD STUFFED POTATO</b> <sup>GF</sup>	10
<b>WHIPPED SWEET POTATOES</b> <sup>GF</sup>	
<b>ROASTED CAULIFLOWER</b> <sup>GF</sup> butter / herbs	
<b>SUMMER SUCCOTASH</b> <sup>GF</sup> corn / peppers / onion / tomato	
<b>ROASTED ASPARAGUS</b> <sup>GF</sup> cured egg yolk / lemon	
<b>BRIAN'S LOBSTER MAC &amp; CHEESE</b>	+5

## Entrees

<b>VEAL SCHNITZEL</b> roasted asparagus / cured egg yolk / mushroom gravy	38
<b>WYLD RIGATONI</b> bison bolognese -or- summer seasonal vegetables	28
<b>CO STRIPED BASS</b> <sup>GF</sup> summer succotash / bacon	32
<b>SEARED ATLANTIC SALMON</b> arugula / fennel / citrus / chiles	32
<b>SHRIMP &amp; GRITS</b> <sup>GF</sup> stone ground grits / tasso ham / creamy cajun sauce	30
<b>14oz BUFFALO RIB EYE -or- 8oz PETITE FILET</b> <sup>GF</sup>	52 / 48
WYLD stuffed potato / roasted asparagus / herb demi-glace	
<b>ELK CHOPS</b> <sup>GF</sup> whipped sweet potato / roasted kale & cauliflower	54
<b>BRINED DUROC PORK CHOP</b> <sup>GF</sup> squash and zucchini / heirloom tomato / bbq jus	42
<b>ROASTED CHICKEN</b> <sup>GF</sup> jalapeño creamed corn / tomato jam	36

## Desserts

<b>CHOCOLATE CHIP CHEESECAKE</b> chocolate sauce	10
<b>LEMON MERINGUE BAR</b> blackberry ice cream	10
<b>ROASTED BANANA CAKE</b> nutella ice cream	10
<b>BROWNIE SUNDAE</b> vanilla ice cream / whipped cream / chocolate sauce	10

Consuming raw or undercooked meats, seafood, poultry or eggs may increase risk of food-borne illness. Please inform your server of dietary allergies or restrictions and we will happily make adjustments. For parties over 6 guests, an 18% gratuity will be applied.

<sup>GF</sup> Gluten Free.

