
LYNN BRITT CABIN

SHARED PLATES

Lynn Britt Cabin Pâté* . 17
preserves, mustard, crostini

Cheese & Charcuterie Board . 22
selection of cured meats, artisanal cheese,
olives, whole grain mustard, crostini

Warm Marinated Olives . 7
lemon, rosemary

Rosemary Sea Salt Marcona Almonds . 7

SOUPS & SALADS

Soup du Jour . 12

Cabin Salad . 15
winter greens, cranberry, chèvre, pecan

add:

herb marinated chicken +12
roasted salmon* +17

MAINS

Pan Roasted Salmon* . 28
white beans, brussels, celery root, green apple agro dolce

Mushroom Farroto . 26
roasted vegetables, kale, parmesan

LBC Grass-fed Beef Burger* . 23
white cheddar, bacon jam, roasted tomato, crispy onions, roasted potatoes

Colorado Native Chicken . 27
bacon braised greens, white grits, apple BBQ

DESSERT

Warm Apple Strudel . 11
fresh whipped cream

S'mores Kit . 10
Hershey's Chocolate, marshmallows,
graham crackers

Our local partners & purveyors:

Colorado Native Chicken, Denver, CO
Nieslanik Beef, Carbondale, CO
Source Verified Vancouver Island Salmon, Farm Runners, Hotchkiss, CO

20% gratuity will be added to parties of six or more

*These items can be served raw or undercooked, to your liking. Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness.

Lunch
