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# LYNN BRITT CABIN

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## SHARED PLATES

**Potato and Caramelized Onion Fondue “Tartiflette”** . 28  
cornichon, bacon lardon and crusty bread

**Charcuterie Board** . 18  
cured meats, olives, grain mustard

**Lynn Britt Cabin Pâté\*** . 15  
jam, mustard, crostini

**Blistered Shishito Peppers** . 9  
black garlic sauce

**Warm Marinated Olives** . 7  
lemon, rosemary

**Cheese Board** . 17  
selection of 3 cheeses, preserves, crostini

## SOUPS & SALADS

**Rocky Mountain Chili** . 13

**Soup du Jour** . 11

**Cabin Salad** . 14  
winter greens, cranberry, chèvre, pecan

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**add:**

herb marinated chicken +12  
roasted salmon\* +17

## DESSERT

**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*

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## SWEETS

**Apple Strudel** . 11  
fresh whipped cream

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

## COFFEE & TEA

**Brewed Coffee** . 4.25  
regular or decaf

**Hot Chocolate** . 4  
whipped cream

**Espresso**  
single . 4  
double . 6

**Cappuccino** . 6

**Latte** . 6

**Tea** . 4.25

*Dessert*

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