

LYNN BRITT CABIN

SHARED PLATES

Shrimp Remoulade . 15
apple fennel slaw, crostini

Charcuterie Plate . 18
cured meats, olives, house mustard

Lynn Britt Cabin Pâté* . 14
preserves, crostini

Roasted Shishito Peppers . 8
black garlic sauce

Maple Pickled Deviled Eggs . 8
crispy bacon

Pilsner Steamed Mussels . 16
kielbasa, roasted tomatoes, braised greens

Warm Marinated Olives . 6
lemon, rosemary, olive oil

Cheese Board . 16
selection of 3 cheeses, preserves, crostini

SOUPS & SALADS

Rocky Mountain Chili . 12

Soup du Jour . 10

Cabin Salad . 13
winter greens, cranberry, chèvne, pecan

Kale & Farro . 14
olives, parmesan, preserved lemon

add:
herb marinated chicken +10
roasted salmon* +15
bistro steak* +16

MAINS

Pan Roasted Salmon* . 26
giant white beans, brussels, celery root,
green apple agrodolce

Bistro Steak* . 32
crispy fingerling potatoes, roasted pepper
chow chow, black garlic steak sauce

Wild Mushroom Farotto . 22
roasted vegetables, kale, parmesan

Boulder Natural Chicken . 26
bacon braised greens, white grits, apple bbq

Elk Meat Ball Stroganoff . 25
pappardelle, butternut squash

LBC Grass-fed Burger* . 21
white cheddar, bacon jam, roasted tomato,
crispy onions, roasted potatoes

prix-fixe . 42
choose one from each course

first
Cabin Salad
Kale & Farro Salad
Soup du Jour

second
Boulder Natural Chicken
Wild Mushroom Farotto
LBC Grass-fed Burger*

third
Warm Apple Crisp
Flourless Chocolate Cake

SIDES . 7

White Beans and Brussels
Bacon Braised Kale
Stone Ground Grits
Crispy Fingerling Potatoes
Roasted Winter Vegetables

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