

(720) 571-1979

<http://boulder.noshdelivery.co>

River and Woods

Appetizers

- Crab Cakes \$25.00
Lump crab, remoulade, lemon dressed mixed greens
- Montreal Duck Wings \$19.00
Dry garlic teriyaki, toasted sesame seeds, Umami glaze, scallion.
- Bacon-Wrapped Date Skewers \$15.00 (Gf)
Organic Medjool dates, Tender Belly bacon, pomegranate reduction, lime.
- Deviled Eggs (V,Gf) \$13.00
Old bay, radish, micro greens (5 egg halves per order).
- Southwest Poutine \$14.00
Cheese curds, chicken demi gravy, Pueblo green chili queso.
- Salumi & Cheese Board \$35.00
Selection of 3 artisanal American cheeses and locally crafted cured salumi.

Soup/Salads

- Pumpkin Thai Curry Soup \$10.00
Spiced pumpkin, coconut milk, caramelized onions, yellow curry, crema, sambal
- Colorado Farmer's Market Salad \$19.00
White Mountain quinoa, local radish, local beets, local carrots, Western Slope fruit, berries, clover honey poppyseed vinaigrette, California chevre, panisse croutons
- Smoked Salmon Caesar Salad \$23.00
Cracked peppercorn salmon, gem romaine, lemon, capers, parmesan, hard egg, challah and rye croutons, Chef Daniel's scratch dressing.

Family Meal

- Family Caesar Salad \$31.00
Gem romaine, lemon, capers, parmesan, hard egg, challah and rye croutons, Chef Daniels scratch dressing. Serves four.

Entrees

- Slow Braised Colorado Short Rib \$40.00
Callicrate Ranch pastured beef, garlic broccolini, scallion chevre smashed potatoes, demi glace pan sauce
- John's Gnocchi Verdi \$25.00
Baby spinach, reggiano cream, lemon zest
- Rocky Mountain Trout \$34.00
Pan-seared Idaho trout, lemon-pepper aioli, smoked pink oyster mushrooms, Jasmine rice, grilled lemon.
- Fish-N-Chips \$22.00
Alaskan battered cod, chipotle tartar, wedge of lemon and a pile of fries.
- Ole Hickory St. Louis Ribs \$31.00
Family ranches Duroc Pork, Cajun dry rub, Carolina gold sauce, wood smoke. Served with bacon mac n' cheese & pueblo chile-chevre cornbread.
- Apricot Glazed Chicken \$29.00
Free range certified humane chicken breast, apricots, Israeli couscous, cashews, grilled early spring asparagus
- Double Bison Cheeseburger & Fries \$20.00
A River and Woods Classic! Rock River Ranch bison, natural American cheese, magic sauce, brioche bun.
- Ancient Grain Veggie Burger & Fries \$20.00
Natural American cheese, magic sauce, potato bun.

Brunch

- Crab Cake Benedict \$28.00
Two crab cakes with organic free range poached eggs and Old Bay hollandaise on top of an English muffin with fresh local mixed greens
- Colossal Breakfast Burrito \$17.00
Polidori chorizo, jasmine rice, redskin potatoes, smothered with Pueblo Chile queso & a sunny egg.
- Bacon & Egg Fried Rice \$18.00
Ancient grains, roasted mushrooms, bacon, local egg, brussels.
- Smoked Tofu & Egg Fried Rice \$18.00
Ancient grains, roasted mushrooms, organic tofu, local egg, broccolini.
- Breakfast Sandwich \$17.00
Scrambled cage free egg, Tenderbelly bacon, chubula mayo,

Sides

- Garlic Broccolini \$9.00
Vermont butter, heirloom garlic, Jacobsen salt.
- Pile of Fries \$6.00
Sea salt, herbs, Elevation organic ketchup.
- Candied Brussels \$9.00
Brown cane sugar, smoked sea salt.
- Sweet Potato Mega Bites \$8.00
Organic garnet yams, herbs, Provence, tahini.
- Smokey Bacon Cheddar Mac & Cheese \$9.00
Radiatorre, cheddar gruyere bechamel, Tenderbelly cherrywood bacon, potato onion crunch.
- Pueblo Chile-Chevre \$6.00
Smoked sea salt & maple butter (GF).

House Desserts

- Chocolate Lava Torte (GF) \$10.00
Dark chocolate, seasonal fruit.
- New York Style Cheesecake \$11.00
Strawberry balsamic sauce, chocolate covered strawberry
- Dulce de Leche Churros \$10.00
Chocolate hazelnut dip, condensed milk, deep, deep love.

<i>natural American cheese, squishy Hawaiian bun.</i>	
The Continental	\$17.00
<i>Tender Belly bacon or smoked tofu, toast (choice of English muffin or challah), local organic jam, local eggs (scrambled or sunny), home fries.</i>	
Brunch Poutine	\$18.00
<i>Redskin wedges, green chile queso, cheese curds, duck gravy, sunny local egg.</i>	
Bison Double Cheeseburger	\$20.00
<i>Rock River Ranch bison, natural American cheese, magic sauce, brioche bun.</i>	
Challah French Toast	\$17.00
<i>Vanilla custard dipped challah, fried plantains, whipped cream, fresh blackberries, powdered sugar.</i>	
Roasted Beet Salad	\$17.00
<i>Organic roasted multicolored beets, candied walnuts, Oxford Gardens arugula, California chevre, lemon maple vinaigrette</i>	
Ancient Grain Burger	\$20.00
<i>Quinoa-bulger patty (not GF), natural American cheese, magic sauce, brioche bun.</i>	
Smoked Salmon Caesar Salad	\$23.00
<i>Cracked peppercorn salmon, gem romaine, lemon, capers, parm, hard egg, challah and rye croutons, Chef Daniels scratch dressing.</i>	
Redskin Brunch Potatoes (Side)	\$6.00
<i>Sea salt, herbs, elevation organic ketchup.</i>	
Candied Brussels (Side)	\$9.00
<i>Brown cane sugar, smoked sea salt.</i>	
Dulce De Leche Churros	\$10.00
<i>Chocolate hazelnut dip, condensed milk, deep, deep love.</i>	