



## our mission

Through the dedication of our knowledgeable and professionally trained staff, we at Allred's are committed to creating a unique and memorable dining experience for each of our guests.

Sourcing only the highest quality ingredients, our culinary team uses trans-fat free oils and incorporates local organic products whenever possible.

## for the table

**crispy shishito peppers** miso cauliflower, furikake, chili threads 8

**black bean hummus** cucumber-radish salsa, micro cilantro, cotija cheese, crispy lavash 6

**marinated olives** cerignola, niçoise, castelvetro, picholine, pepperoncini, jamón serrano 6

**spicy country fried cauliflower** - *vegan*- chili threads, sweet soy, micro cilantro 8

**potato croutons** grana padano cheese, chives, truffle aioli 8

**heartland soy beans**- *vegan*- tamari-ginger vinaigrette, shishito peppers, crispy garlic, red peppers 8  
++plain with kosher salt also available by request 5

## soups and salads

### yellow tomato gazpacho

heirloom cherry tomatoes, herb crouton, micro basil, crispy prosciutto, basil oil 11

### caesar salad

romaine, crispy potato croutons, grana padano cheese, chopped egg yolk, garlic-anchovy vinaigrette 12  
~ white anchovies upon request 2

### kale caesar salad - *vegan*

ciabatta croutons, chopped avocado, crispy chickpeas, vegan caesar vinaigrette, vegan parmesan 13

### mixed greens salad

summer berries, blue cheese, spiced pecans, compressed watermelon, 10 year balsamic, blackberry vinaigrette 12

### beet salad

arugula, kale, shaved baby beets, roasted beets, goat cheese, pistachio pesto, herb oil 14

## small plates

### heirloom tomato salad

fresh burrata, arugula, 10 year balsamic, herb salad, basil oil, pine nut coulis 16

### wagyu beef carpaccio\*

arugula, frisée, grana padano, crispy capers, red wine vinaigrette 18

### crispy soft shell crab\*

spring snap peas, radish sprouts, watermelon radish, avocado, parsley, habanero crema 17

### cheese plate

selection of imported and domestic cheeses and accompaniments 24

**all items on this page are subject to an up charge if ordered as an entrée 7**

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*\* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

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*\*If you have an allergy requiring special attention, please advise your server*



## main course

### wild-caught alaskan halibut \* *gf*

wild mushrooms, corn, english peas, salsa verde,  
compressed fennel, sautéed ramps, marinated cherry tomatoes 42

### juniper-bourbon marinated elk strip loin \* *gf*

sunchoke purée, black cherry compote, sauce moscovite, rainbow chard 47

### la belle farms duck breast \* *gf*

buckwheat soba noodle salad, sugar snap peas, grilled ramps, baby bok choy,  
daikon radish, citrus cantonese demi glace 37

### indian ridge farms half chicken *gf*

hatch green chili polenta, crispy brussels sprouts, pork belly lardons, roast chicken jus 36

### cider brined berkshire pork chop \* *gf*

fried green tomatoes, tomatillo salsa, pickled cabbage, cajun white beans 37

### certified angus beef tenderloin \* *gf*

fondant potato, grilled asparagus, morel mushroom, ramp pistou, black garlic truffle demi-glace 49

**roasted colorado rack of lamb\*** warm potato salad, mint, spring peas, beet gel,  
shaved beets & watercress, herb crème fraîche vinaigrette 63

### spicy country fried cauliflower (vegan)

ancient grain stir-fry, vegan demi-glace, seasonal vegetables 29

### veal scaloppine

tomatoes, ciabatta croutons, crispy capers, lemon beurre fondue, shaved grana padano,  
preserved lemon, veal demi-glace 37

### 16 ounce dry aged bison ribeye \*

potatoes au gratin, truffle shoestring pommes frites, broccolini, green peppercorn sauce 54

### porcini rotelle

porcini and portabella mushroom duxelle, spinach, grana padano cheese, soubise sauce,  
basil pesto & sun dried tomato ragout 36

### satsuma A5 japanese waygu striploin

cut to order, limited availability, *market price*

**additional charge for split plates 15**

## sides

- **crispy brussels sprouts** - *gf* - pork belly lardons 9
- **grilled asparagus** - lemon gremolata 9
- **grilled broccolini** - *gf* - citrus vinaigrette 9
- **sauteed ramps** - garlic and white wine 9
- **hatch green chili polenta** 9

*gf = gluten free*

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no outside food or beverages allowed***