

Appetizers

Potato fritters with house made applesauce and chive sour cream **v** 6.50

Grilled chicken satay with peanut ginger dipping sauce **GF** 7.50

Zucchini fritters with chevre **v** 6.50

Brandied walnut stuffed mushroom caps **GF** 7.50

Curried veggie wontons with mango chutney dipping sauce **v** 7.00

Salads ALL GF W/O CROUTONS

Dinner salad, your choice of dressing 4.00

Garden 7.50 Organic lettuce mix, tomatoes, cucumbers, carrots, scallions, croutons, radish sprouts, your choice of dressing **v**

Greek 8.00 Organic lettuce mix, tomatoes, cucumbers, roasted red bell peppers, red onions, kalamata olives, feta cheese, croutons and mediterranean dressing **v**

Farm 8.00 Organic lettuce mix with candied walnuts, red onions, sliced apple, feta cheese, crumbled bacon, croutons, your choice of dressing

Romaine 7.00 Crispy romaine tossed in creamy garlic dressing, parmesan and croutons **v**

Add grilled chicken for 3.50

Beet and fennel 8.50 Roasted beets and fennel with herbed chevre on bibb lettuce in a white wine vinaigrette **v**

Make a dinner out of any salad for an additional 4.00

Soups

5.00 *8-ounce bowl*

French onion caramelized onions in a rich beef broth topped with swiss cheese and croutons

Carrot coconut a rich, slightly sweet puree made with fresh carrots and coconut milk **v GF**

Green chile stew zesty vegetarian stew with carrots, corn, potatoes and tomatoes in a rich broth of pureed chiles **v GF**

Grilled individual pizzas

Dinner plate size, makes an entree or a great shared appetizer!

Classic cheese 9.75 marinara, mozzarella, fresh basil garnish and parmesan **v**

Purple goat 10.50 goat cheese spread, red onion relish and fresh spinach **v**

Green acres 10.50 basil pesto, fresh spinach, mozzarella, parmesan, fresh tomato garnish **v**

Ranch 11.50 marinara, grilled chicken, bacon, mozzarella, parmesan, side of ranch dressing

Kid's menu

Penne pasta with butter and parmesan **v** 5.50

Fried chicken fingers and fries 7.50

Steak fingers and fries 7.50

Cheese pita pizza **v** 7.00

Sides

French fries 3.00

4-ounce soup 3.50

Grilled chicken breast 3.50

Pasta

Basil pesto cream with parmesan and fresh tomato garnish **v** 12.00

Crimini mushrooms in a white wine cream with parmesan **v** 12.00

House favorites and Grill

Baseball sirloin with anise cream* 23.00

grass fed beef seared in a cast iron skillet served with mashed potatoes and daily vegetable **GF**

The Rancher* market price

Montezuma County's finest grilled to perfection served with chef's choice sides **GF**

Chicken fried steak 16.50

house made classic with mashed potatoes, country gravy, red onion relish and daily vegetable

Smothered burger with cheddar fries 14.50

char-broiled local beef smothered in green chile stew and topped with cheddar fries **GF**

Grass fed beef burger* 11.75 *6-oz* 13.00 *8-oz*

char-broiled local beef served on a house made bun with pickles, onion, and lettuce, served with choice of fries or salad

Mesa View Ranch yak burger* 14.50 *8-oz*

lean and juicy yak from Dolores served on a house made bun with pickles, onion and lettuce, served with choice of fries or salad

Moroccan style lamb meatballs 19.00 pasture raised lamb, herbed goat cheese and roasted potatoes served with braising greens in a curry cream sauce **GF**

Berto Farm mild Italian bratwurst 13.50

locally made grilled brat with sauteed bell peppers and onions, served with mashed potatoes, mustard aioli and daily vegetable **GF**

Mesa chicken 16.50

grilled chicken breast topped with our green chile medley and cheddar, with roasted potatoes and daily vegetable **GF**

Harissa grilled chicken sandwich 12.00

grilled chicken breast baked with harissa aioli and swiss cheese, on a house made bun with lettuce, onion and pickles, served with choice of fries or salad

Chicken pot pie 15.50

chicken and veggies in a white wine and thyme creamed veloute with a flaky pastry top

Risotto 13.50

fresh produce of the day showcased in creamy arborrio rice **GF**

Relleno pie 14.00

roasted poblano chiles baked in a cheddar custard, topped with feta cheese and tortilla strips **v**

Dove Creek black bean burger 11.50

local black beans with carrot, zucchini and southwest seasoning on foccacia with cilantro cream, served with choice of fries or salad **v GF** (W/O BREAD)

Extras \$1.50 each

Cheddar, swiss, goat cheese, blue cheese, bacon, sauteed mushrooms, sauteed onion, green chile

Parties of six or more may be subject to an 18% gratuity. Thank you!

**Consuming raw or undercooked meats, eggs, poultry or fish may increase your risk of food borne illness.*

v vegetarian **GF** gluten free *

* Please let your server know if you are a Celiac as we use flour in our kitchen.