



Summer Lunch

For The Table

Pine Creek Cookhouse Smoked Trout Dip
butter herb bread crumbs, grilled brioche, lemon dill aioli

Ashcroft Baked Cheese
brie, fig jam, assorted crostini

Buffalo Momos
Nepalese dumplings, spicy roasted tomato sauce, ponzu, cilantro salad

Roasted local Spring Vegetables
hummus, buttermilk house ranch, black walnut sherry vinaigrette

Soup and Salads

Soup du Jour

Cookhouse Salad *gf*
organic greens, apples, candied pistachios, dried cranberries, cambozola cheese, maple balsamic vinaigrette

Grilled Hearts of Romaine Caesar
quinoa tabbouleh, parmigiano reggiano, pine nuts, French bread crostini

available with grilled chicken
roasted vegetables of the day
pan roasted fish of the day

Bandera Texas Quail Salad *
sorell, endive, French bread croutons, Colorado goat cheese, heirloom cherry tomatoes, tangy orange vinaigrette

Please inform your server of any food allergies.

**These items are cooked to customer specifications.*

Consuming raw or undercooked meats or eggs may increase your risk of food borne illness.

20% service charge is added to parties of 8 or more.



Sandwiches

Rocky Mountain Elk Bratwurst
caramelized onion, peppadew pepper salsa, Dijon sauce, challah roll

Pork Belly Porchetta
caramelized onion focaccia, grilled pineapple pico, cilantro, cottage, smoked BBQ sauce

7 Ounce Kurt Russell's Home Ranch Beef Patty Melt *
served open face on toasted rye bread with organic cremini mushrooms, caramelized onions, gruyere cheese, thousand island dressing...Add a fried egg

Grilled Chicken Avocado BLT
grilled natural chicken breast, Tender Belly bacon, avocado spread, beefsteak tomato, iceberg slaw

Sides

Faro Kale Salad

Marble Potato Salad

Charred Sweet Corn Vegetable Salad

River and Ranch

Sautéed Ruby Red Rainbow Trout gf
pecan brown butter meniere, green beans, pan roasted marble potatoes, heirloom cherry tomatoes

Seven Ounce Buffalo Tenderloin * gf
roasted sweet potato, fennel, blue spruce bordelaise

Vegetarian, Gluten Free, & Vegan

Vegetarian...Organic Cremini Mushroom and Spinach Crêpes
caramelized onion, aged white cheddar cheese, crème fraîche, marinated vegetables

Vegan Potato Dumplings
roasted mushrooms, garlic, caramelized cipollini onions, grilled wild salsify

Vegetarian, Gluten Free, & Vegan...Spaghetti Squash
oxeye daisy pesto, regiano, toasted black walnuts, nasturtium herb salad

*Please inform your server of any food allergies. *Eating raw or undercooked food may be hazardous.
\$4 split charge for sandwiches and entrees. 20% service charge is added to parties of 8 or more.*