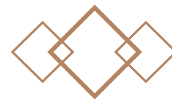


Temple bar



SMALL PLATES

| | | | |
|---|-----------|--|--------------|
| Pork Belly Steam Buns <i>Korean BBQ, Lime Pickles, Yuzu, Cilantro</i> | 10 | Thai Beef Salad* <i>Peanuts, Lime, Cilantro, Sweet Onion</i> | 12 |
| Tuna Poke* <i>Mung Beans, Hijiki, Sriracha Crisps</i> | 13 | Foie Dog <i>Celery Root, Truffle Aioli</i> | 12 |
| Salt & Pepper Calamari <i>Shishito Peppers, Sweet Chili Sauce</i> | 13 | Tempura Wild Mushrooms <i>Togarashi, Soy Dashi</i> | 9 |
| Warm Beets <i>Turnip, Roasted Grapes, Charred Onion, Goat Cheese, Maple Vinaigrette</i> | 11 | PEI Mussels <i>Calabrian Chili-Tomato Broth, Grilled Bread</i> | 13 |
| Field Greens <i>Pears, Hazelnuts, Blue Cheese</i> | 7 | Ricotta Gnudi <i>Bolognese, Parmesan, Basil</i> | 12/20 |
| Brassica Caesar <i>Classic Dressing, Croutons</i> | 8 | Tagliatelle Grano Arso <i>Sausage, Fennel, Chili, Parmesan</i> | 12/20 |
| Burrata <i>Chestnut Honey, Pear Mostarda, Fennel</i> | 14 | Potato Agnolotti <i>Speck, Celery Root, Burgundy Truffle</i> | 12/20 |
| Cheese & Charcuterie <i>Daily Selections of Artisan Meats and Cheeses</i> | 16 | | |

ENTREES

| | | | |
|--|-----------|---|-----------|
| Faroe Island Salmon* <i>Brussels Sprouts, Horseradish, Parsnip</i> | 25 | SANDWICHES | |
| Bronzini <i>Couscous, Taggiasca Olive, Romesco</i> | 27 | Double Cheeseburger* <i>House-Grind, Bacon, American Cheese, Bibb Lettuce, Secret Sauce, Hand-Cut Fries</i> | 15 |
| Atlantic Halibut* <i>Fregola, Citrus-Braised Endive, Salsify, Walnut</i> | 25 | Fried Chicken <i>Pickled Onion, Lettuce, Old Bay Aioli, Hand-Cut Fries</i> | 14 |
| Green Circle Chicken <i>Chicories, Ceba Vieja, Pan Jus</i> | 23 | White Bean Burger <i>Cauliflower, Greek Yogurt, Lemon, Sweet Pickles, Hand-Cut Fries</i> | 14 |
| Steak Frites* <i>Prime Sirloin, Arugula, Truffled Demi</i> | 25 | PIZZAS | |
| Colorado Lamb* <i>Fondant Potato, Jus, Fall Vegetables</i> | 24 | Tomato <i>San Marzanos, Garlic, Romano</i> | 14 |
| Heritage Pork <i>Sweet Potato, Miso, Lacinato Kale, Black BBQ</i> | 23 | Squash <i>Blue Cheese, Almond Pesto</i> | 15 |
| Corn Porridge <i>Farm Egg, Wild Mushrooms, Parmesan</i> | 18 | Sausage <i>Calabrian Chili, Rapini, Ricotta</i> | 15 |

SIDES

5 each

Butterball Potatoes
Crème Fraiche, Chives

Brussels Sprouts
Thai Vinaigrette, Cilantro, Chili

Roasted Carrots
Honey, Urfa Pepper

Hand-Cut Fries
Korean Chili, Garlic Aioli

Executive Chef, Richmond Edes

18% Gratuity will be added to groups of six or more *Consuming raw or under cooked animal products may be hazardous to your health
*Prior to placing your order please inform your server of any food allergy concerns for you or any person in your party