

– add grilled chicken, grilled shrimp, house-smoked salmon 9 – – house–made lamb bacon

11

Summer Berry 13 V, GF butter lettuce, summer berries, purple radish, pistachio crusted chevre, white balsamic berry vinaigrette

Beet & Chevre 12 V, GF roasted & fresh sliced beets, chevre, frisee, orange, citrus dressing

Chilled Watermelon 12 V, GF watermelon, sheep feta, watercrest, Marcona almonds, mint, EVOO

Citrus Ruby Trout 26 GF, DF grilled ruby trout, frisee, citrus supremes, EVOO

SOUP

1/

French Onion Soup 14

classic French onion soup, house-made croutons, brûléed cheese

Bowl 9 | Cup 5 fresh herbs & goat cheese

Roasted Tomato V, GF

– add toasted cheese tartine 5 –

SMALL PLATES

1/

Fried Brussels Sprouts 13 GF, VG apple & soy reduction, fennel apple slaw

Parmesan Truffle Fries 12 V, GF truffle oil, parmesan, herbs

- add bacon lardons 3 -Bread Board 8 – choice of –

- chevre & honey, black sesame seed, salt -- grass-fed butter -

Hummus 15 V edamame & beet hummus, watermelon radish & fresh veggies

- served with pita, avaiable gf, vg -New Orleans Shrimp & Grits 16 creamy grits, house BBQ sauce

Calamari 15 GF, DF black garlic aioli, marinara, hot peppers,

> Elk Medallions 17 GF, DF cherry gatrique, crispy leeks

caramelized lemon Colorado Lamb Pops 19 GF, DF red chimichurri

House Made Meatballs 14 GF ricotta, pesto, parmesan, baguette

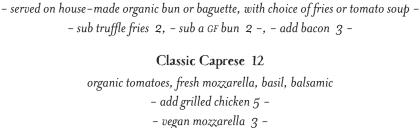
Mediteranean Olives 9 sheep's feta Burrata 15

organic tomatoes, seasonal accompaniments, herbs, balsamic, EVOO, sea salt, fresh baked organic baguette Baked Cheese Skillet 13

fontina cheese, fresh herbs, white wine, heirloom cherry tomatoes - served with fresh baked organic baguette -– add artichokes 4 – Charcuterie & Cheese 23

three cheeses, two meats, marinated olives, roasted nuts, house-made jelly, dried and fresh fruit - served with fresh baked organic baguette & GF crackers -

SANDWICHES



lettuce, heirloom tomato, pimento cheese spread, manchego Grilled Cheese 11 on baguette, manchego, gruyere

South Main Burger* 18 Colorado grass fed beef, roasted jalapeño, baby

HEARTIER PLATES - add smashed potato 5 -Lasagna 18 V fresh pasta, marinara, pesto, zucchini, sweet red pepper, spinach, ricotta,



Butcher's Cut \$-Market GF chef's choice & accompaniments

Green Plate 19 VG, GF

chef's choice of seasonal veggies, gigante beans, tahini sauce

Surf Catch \$-Market GF chef's choice seafood & accompaniments

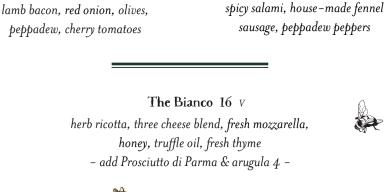
a lust for crust! made in-house the old-fashioned way with organic flour... Cheese Pizza 12

surf's red sauce, 3 cheese blend...A classic on its own...or build your own

AZZIA

The Salty Selby 19 v our take on the burrata pizza... surf's red sauce, fresh mozzarella, burrata, basil, heirloom tomatoes, balsamic reduction, sea salt meatlovers add fennel sausage! 2 -11

> Mt. Massive 16 surf's red sauce, 3 cheese blend,



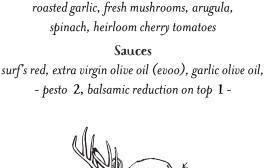
gluten-free crust on request 4 -- sub vegan mozzarella 3 -

The Hunter-Gatherer 17

herb evoo, goat feta, house-made

TOPPINGS

Cheese 2 3 cheese blend, fresh mozzarella, goat feta, parmesan - chevre, vegan cheese 3 -Meats 2 spicy salami, pepperoni, fennel sausage, Canadian bacon, bacon, grilled chicken, - house-made meatballs, Prosciutto di Parma, house-made lamb bacon 4 -Veggies 1 fresh basil, fresh jalapeno, peppadew peppers, red onion, artichoke hearts, olives, pineapple,



- add French fries, meatballs, or grilled chicken - 2 -8-Mac & Cheese white cheddar mornay sauce, cavatappi pasta Kids Pasta butter tossed, pappardelle noodles,

marinara side

Kids Pizza cheese or pepperoni

Kids Burger with or without cheese

Grilled Cheese just cheddar

11

Decorate Your Own Kids Cookie 5 frosting & assorted toppings

KIDS MENU

served with fresh fruit, lemonade or milk, house-made cookie fresh cut veggies or iceberg wedge - choice of dressing -

- made in our kitchen -

Flourless Chocolate S'More Cake 10 GF GF house-made graham crackers & marshmallow top

Orange Almond Cake 8 GF, DF

lemon icing, fresh berry sauce

Key Lime Pie 8 GF GF house-made graham crackers, raspberry coulis, fresh berries

> Layered Carrot & Walnut Cake 12 GF w/walnuts, cream cheese topping

Basque Burnt Cheesecake a specialty of San Sabastian, Spain bourbon caramel sauce & caramelized orange

SOMETHING SWEEN

slice 6 family style 18 (for the table /serves 3-4)

Ice Cream 7 GF - add chocolate ganache and toasted almonds 3 -

* These items may be served raw or undercooked based on your specifications, or may contain raw or undercooked ingredients. $Consuming \ raw \ or \ under-cooked \ meats, \ poultry, \ seafood, \ shellfish,$ or eggs may increase your risk of foodborne illness. We provide Gluten-Free options to most of our menu items, however, as we are a bakery, our kitchen is not a GF environment.

Thank you, for visiting WD