



We believe in the local food movement and limiting our impact on the environment. This is our effort to encourage and support sustainable ranching, farming and fishing. The 9600 Kitchen's "pasture to plate" concept is a back to basics approach using simple preparations and traditional farmhouse cooking to showcase Colorado's farms and ranches.

## Starters

<b><i>Spring Pea Arancini</i></b>	crispy prosciutto, parsley lemon mayo	<b>9</b>
<b><i>Salmon Tartare</i></b>	gremolada, fennel, lemon, crostini	<b>12</b>
<b><i>Burrata</i></b>	Ramp onion relish, crostini, tomato tapenade	<b>10</b>
<b><i>Asparagus Soup</i></b>	horseradish cream, crostini	<b>8</b>

## Greens

⊗ <b><i>Black Kale Salad</i></b>	rhubarb candy, fennel, apple, blood orange vinaigrette	<b>12</b>
⊗ <b><i>Mixed Greens Salad</i></b>	red onion, fennel, tomato, herb vinaigrette	<b>9</b>
⊗ <b><i>Fava Bean Salad</i></b>	Watermelon relish, crispy prosciutto, tomato, ramp onion relish, basil dressing	<b>11</b>

## Chef Compositions

⊗ <b><i>Seared King Salmon</i></b>	horseradish cream, lemon tarragon risotto, fennel spring pea salad	<b>28</b>
<b><i>Bone-in Pork Chop</i></b>	caramel rhubarb and apple, wilted mustard black kale, sweet soy glaze	<b>24</b>
⊗ <b><i>BBQ Half Chicken</i></b>	stewed fava beans, bread & butter pickles, Carolina BBQ sauce	<b>24</b>
<b><i>Braised Oxtail</i></b>	Broken Compass coconut porter, farrotto, tomato feta tapenade	<b>26</b>
<b><i>Farelle ala Sorrentina</i></b>	pomodoro eggplant, mozzarella, gremolata	<b>22</b>
⊗ <b><i>Grilled Portabella</i></b>	ratatouille, puff pastry, micro greens	<b>21</b>
⊗ <b><i>Flank Steak</i></b>	charred carrots, chimchurri, goat cheese	<b>32</b>

*Executive Chef: Aaron Boyd*

*Chef de Cuisine: Brian Friedman*

*Lead Cook: Addison Fleming*