

OLD YELLOWSTONE GARAGE

STARTERS & GREENS

- FOCACCINO *olive tapenade, herbed goat cheese, parmesan* 15
CHARRED SHRIMP *chermoula, cilantro, pickled peppers* 20
ARUGULA SALAD *toasted pine nuts, olive oil, lemon, VH tomatoes* 12
CAESAR SALAD *anchovy vin, crouton, parmesan* 14
SMOKED TUNA CRUDO *VH pea shoots, pickled fennel* 22
BURRATA *blistered VH tomatoes, basil, herb oil, saba* 16
COCONUT LOBSTER BISQUE *shrimp, chive* 21

PIZZA

- MARGARITA *basil, tomato sauce, mozzarella* 21
DUCK *norwegian brunost cheese, herbed goat cheese, mushrooms, gravy* 25
FIG & PROSCIUTTO *fontina, prosciutto, bacon cream* 23
MUSHROOM & KALE *kale, mascarpone, sausage, roasted mushrooms* 22

HOUSEMADE PASTA

- CACIO E UNI *spaghetti pasta, lemon, sea urchin butter* 28 *add fresh uni* 12
BISON RAGOUT *fusili, VH greens, olive oil* 26
PARPADELLE *fig, olive, fresh herbs* 24
POMODORO *fusilli, tomatoes, garlic, basil* 24
LASAGNA *pasta, mozzarella, ricotta, sausage, tomato sauce* 26

ENTREES

- COLORADO LAMB *italian tabouleh, warm artichoke and olive salad* 55
CARTER COUNTRY MEATS *roasted mushrooms, herbs* MP
LOCAL TROUT *watercress, apple, fennel, pine nuts* 40
PORK TENDERLOIN *apple, brie, whipped potato* 50
CHICKEN *moustarada, mashed potatoes* 36

