

BREAKFAST

FOCACCIA SANDWICH \$17

cage-free fried egg, bacon, citrus marinated kale, tomatillo mayo, fingerling potatoes w/ chive butter

THE ULUM STANDARD* \$16

bacon *or* spiced chickpeas, 2 cage free eggs, roasted fingerling potatoes with sage butter, sourdough toast, prickly pear jam

TOSTADA-CADO* \$18

fried corn tortilla, smashed avocado, cold smoked salmon, pickled onion, capers, lime crema, cilantro

HONEY CORN CAKES* \$17

bison sausage gravy, cage free over medium eggs, roasted corn grit cakes, green onion, shaved gruyere

GOOD S'MORNING \$13

greek yogurt, vanilla granola, banana, toasted graham, shaved chocolate, honey

BREAD PUDDING \$15

house-made focaccia, oat milk, banana, caramelized apple, spiced pecan, maple coconut cream

FRENCH TOAST \$14

cashew butter, prickly pear jelly, fresh berries

DINNER

STARTING OUT

SLOW ROASTED CARROTS \$17

spicy coconut cream, herb oil, citrus, toasted almond

THE CANYON GRAZE \$26

soppressata, spanish chorizo, barolo salami, assorted beehive creamery cheeses, prickly pear jelly, wildflower honeycomb, almonds, focaccia

GRILLED AVOCADO \$16

caprese stuffed, basil, tart cherry balsamic reduction

SOUR CHERRY FLATBREAD \$19

merlot-poached cherries, mascarpone cheese, prosciutto, micro arugula

GREENS AND THINGS

APPLE & JICAMA \$16

opal apple, jicama, arugula, spiced pepitas, pickled red onion, beehive creamery cajun cheddar, sour cherry vinaigrette

DESERT PANZANELLA \$17

toasted sourdough, endive, cotija, tomato, apple, lemon, basil, chipotle dressing

SALTED BEETS \$16

cold smoked avocado, toasted cashew, oregano, pickled peppers

MAINS

SMOKY IDAHO TROUT* \$31

roasted beets, herb oil, arugula-strawberry salad, black garlic salsa

SHORT RIB TACOS \$19

pickled jicama, red endive, cotija, salsa verde, corn tortilla

CHILI RUBBED CAULIFLOWER \$21

spiced chickpeas, lime crema, pickled sweet peppers, cilantro

BISON BURGER* \$22

bacon, pimento cheese, pickled red onion, arugula, red wine bbq, yukon fries

PAPPERDELLE PASTA \$29

smoked portabella, roasted romanesco, vegan pepita-radish top pesto, cherry tomato

POLLO ASADA CON MOLE \$27

spiced chicken quarters, ancho-chocolate mole, spanish farro, chives