

small plates.

SMOKED FISH DIP hickory smoked mahi mahi, cream cheese, cornichon, lemon, toasted sourdough baguette	-6
SAFFRON SCALLOP GNOCCHI goat cheese gnocchi, saffron-garlic cream, cherry tomato, bay scallops, chives	-6
BACON STEAK 6oz smoked slab bacon, sweet honey-molasses giganta beans, candied jalapenos	-5
SHORT RIB POUTINE house French fries, shredded beef short rib, white cheddar cheese sauce, rosemary, beef bordelaise	-5
MUSHROOM TOAST wild PA mushroom mix, whipped ricotta, garlic butter, lemon, Pecorino Romano, multigrain sourdough	-5
THE BIG RAGU beef, pork sausage and veal tomato ragu, fresh burrata mozzarella, basil, served over pappardelle pasta	-11
B&B WAGYU BURGER SLIDER Creekstone farms wagyu beef, garlic mayo, mixed greens, red onion, pickle, provolone, brioche bun, house fries	-6
HERB CRUSTED PORK TENDERLOIN fried potato gratin, brussels sprout fricassee, double cream mustard	-12
DAILY BRAISE Colorado Lamb Shank served with mashed potatoes, braising jus and fresh bread	-13
FRESH SEAFOOD POLENTA Diver Scallops current seafood selection, creamy parmesan polenta, seasonal vegetable, buttery wine sauce	-13
CAST IRON-BORN STEAK Hanger Steak served with mashed potatoes and sauce: A1, cognac- peppercorn, red chimichurri	-13

HOUSE FRIES sea salt	-4
DUCK FAT FRIES rosemary, sea salt	-4
SAUTEED BRUSSELS SPROUTS lemon, Pecorino Romano	-4
CAESAR SALAD classic	-3
SAUTEED MUSHROOMS garlic, herbs	-3

APPLE RUM BREAD PUDDING spiced rum, cinnamon, real whipped cream	-4
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*For parties of 6 or more, an automatic gratuity of 20% may be applied

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. ©2025 Born & Braised

