

small plates.

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

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

APPLE RUM BREAD PUDDING
spiced rum, cinnamon, real whipped cream

*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

