
ANTIPASTI

HOUSE FOCACCIA 10

Rosemary, sea salt, aged balsamic, local honey butter
(v, vegan available)

WINTER SQUASH ARANCINI 16

Risotto, sage, Oro cheese, 25-year-aged balsamic (v)

HAMACHI CRUDO 23

Citrus, fennel, horseradish, black garlic aioli (gf)

MINISTRONE VERDE 14

Hatch green chile, cannellini bean, avocado,
cilantro, radish, grilled bread (df, v)

INSALATA

BEET SALAD 16

Pistachio, Cambazola cheese, blood orange vinaigrette
(gf, v, df option available)

LITTLE GEM CAESAR 16

Focaccia Pangrattato, white anchovy, parmesan

PIZZA

Gluten-free crust + \$3, vegan cheese +\$3

MARGHERITA 21

Crushed tomato, mozzarella, basil (v)

SAUSAGE 23

Ricotta, green chile peperonata, mozzarella, pecorino

PEPPERONI HOT HONEY 23

Crushed tomato, mozzarella, pepperoni,
Calabrian chili-spiced local honey

MUSHROOM 24

Roasted mushroom, truffle, ricotta, spinach,
garlic, mozzarella (v)

PASTA

Made fresh in-house. Gluten-free pasta available.

BEET RAVIOLI 26

Ricotta, sage, poppyseed butter sauce (v)

TONNARELLI CACIO e PEPE 28

Pecorino, black pepper, XIT braised beef, crispy garlic

CAVATELLI BOLOGNESE 25

Gosar sausage ragu, fennel, saffron

192 LASAGNA 24

Béchamel, prosciutto cotto, tomato sauce, basil

MAINS

PROSCIUTTO-WRAPPED SALMON 36

Mushroom conserva, local Thelma Sanderes squash, herb purée
(gf, df available)

10 OZ. LOCAL BISON RIBEYE 62

Au poivre, rosemary steak fries, watercress (gf)

FRIED CHICKEN 32

Creamy polenta, braised swiss chard,
pan gravy, hot honey

EGGPLANT CAPONATA 24

Pine nuts, capers, grilled chicory wraps (df, gf, v)

df = dairy-free | gf = gluten-free | v = vegetarian | Please inform us of any allergies

To address the gap between Front of House and Kitchen compensation in the hospitality industry, 3% of food revenue is dedicated to our kitchen staff.

A 20% gratuity may be added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

LITTLE GEM CAESAR 16

Focaccia Pangrattato, white anchovy,
and parmesan

MINISTRONE VERDE 14

Hatch green chile, cannellini bean,
avocado, cilantro, radish, grilled bread (df, v)

192 BURGER 24

XIT Ranch Beef, smoked mozzarella, aioli, house pickles, fried onion, on a brioche bun

Add bacon +3, add green chile +2

XIT Ranch is dedicated to land stewardship and the production of the highest quality cattle and holds an Ecological Outcome Verification certification.

ROSEMARY STEAK FRIES 11

Herb aioli (v)

LA MORTAZZA 18

Italian Mortadella ham, ricotta,
pistachio on oven bread, side salad

CAVATELLI BOLOGNESE 25

Gosar sausage ragu, fennel, saffron

FRIED CHICKEN SANDWICH 23

Brioche bun, house pickles, hot honey, herb aioli

CAPONATA SANDWICH 16

Marinated eggplant, pine nuts, arugula
and herb purée, oven bread, side salad (df, v)

PIZZA

Gluten-free crust +3, vegan cheese +3
add sausage +3, add green chile +2

MARGHERITA 21

Crushed tomato, mozzarella, basil (v)

PEPPERONI HOT HONEY 23

Crushed tomato, mozzarella, pepperoni,
Calabrian chili-spiced local honey

df = dairy-free | gf = gluten-free | v = vegetarian | Please inform us of any allergies

To address the gap between Front of House and Kitchen compensation in the hospitality industry, 3% of food revenue is dedicated to our kitchen staff.

A 20% gratuity may be added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SHREDDER BOWL 16

Açaí smoothie bowl topped with fresh fruit, granola, and coconut flakes. Add peanut butter or local honey +2
(df, gf, v)

AVOCADO TOAST 16

Pickled onion, sunflower seed tapenade, microgreens
(df, v)

LOADED FRENCH TOAST 18

Chocolate Maven challah, seasonal fruit, whipped cream, Vermont maple syrup (v)

THE BLAKE BENEDICT 21

Polenta cakes, poached eggs, crispy prosciutto cotto, and a tomato hollandaise sauce

CHILAQUILES 18

Corn tortillas, Gosar chorizo, smoked mozzarella, cilantro, avocado, 2 eggs any style (gf)

BISCUITS & GRAVY 18

House-made biscuits, Gosar sausage and milk gravy, and 2 eggs any style

LODGE BREAKFAST 22

2 eggs any style, choice of meat, potatoes, biscuit

SIDES

Biscuits & accompaniments 8

Applewood smoked bacon 8

Gosar chorizo or breakfast sausage 8

2 eggs any style 6

Breakfast potatoes 6

Side of fruit 5

df = dairy-free | gf = gluten-free | v = vegetarian | Please inform us of any allergies

To address the gap between Front of House and Kitchen compensation in the hospitality industry, 3% of food revenue is dedicated to our kitchen staff.

A 20% gratuity may be added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

VADOUVAN-SPICED ALMONDS 8

(df, gf, v)

ROSEMARY STEAK FRIES 11

Herb aioli (v)

WINTER SQUASH ARANCINI 16

Risotto, sage, Oro cheese,
25-year-aged balsamic (v)

HOUSE FOCACCIA 10

Rosemary, sea salt, aged balsamic, local honey butter
(v, vegan available)

ANTIPASTO PLATE 27

Assorted cured meats, cheeses,
and accompaniments

MINISTRONE VERDE 14

Hatch green chile, cannellini bean, avocado,
cilantro, radish, grilled bread (df, v)

PIZZA

Gluten-free crust +3, vegan cheese +3
add sausage +3, add green chile +2

MARGHERITA 21

Crushed tomato, mozzarella, basil (v)

PEPPERONI HOT HONEY 23

Crushed tomato, mozzarella, pepperoni,
Calabrian chili-spiced local honey

df = dairy-free | gf = gluten-free | v = vegetarian | Please inform us of any allergies

To address the gap between Front of House and Kitchen compensation in the hospitality industry, 3% of food revenue is dedicated to our kitchen staff.

A 20% gratuity may be added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BUTTERSCOTCH BUDINO 10

Rosemary shortbread

TIRAMISU 12

Mascarpone, espresso, ladyfingers, cacao

SKILLET COOKIE 13

Weekly preparation, ask your server

LEMON OLIVE OIL CAKE 10

Whipped rose mascarpone, cinnamon

SORBET & GELATO 4 per scoop

Ask server for daily flavors

Please inform us of any allergies.

To address the gap between Front of House and Kitchen compensation in the hospitality industry, 3% of food revenue is dedicated to our kitchen staff.

A 20% gratuity may be added to parties of 6 or more.

Selection of 3 courses: 78/per person | Selection of 5 courses: 130/per person

ANTIPASTI

ANTIPASTO PLATE

Assorted cured meats, cheeses,
and accompaniments

BEET SALAD

Pistachio, Cambazola cheese, blood orange vinaigrette
(gf, v, df option available)

WINTER SQUASH ARANCINI

Risotto, sage, Oro cheese, 25-year-aged balsamic (v)

LITTLE GEM CAESAR

Focaccia Pangrattato, white anchovy, parmesan

PIZZA

Speciality add-ons available:
gluten-free crust, vegan cheese, sausage, green chile

MARGHERITA

Crushed tomato, mozzarella, basil (v)

SAUSAGE

Ricotta, green chile peperonata, mozzarella, pecorino

PEPPERONI HOT HONEY

Crushed tomato, mozzarella, pepperoni,
Calabrian chili-spiced local honey

MUSHROOM

Roasted mushroom, truffle, ricotta, spinach,
garlic, mozzarella (v)

PASTA

Freshly made in-house. Gluten-free pasta available.

BEET RAVIOLI

Ricotta, sage, poppyseed butter sauce (v)

TONNARELLI CACIO e PEPE

Pecorino, black pepper, XIT braised beef, crispy garlic

CAVATELLI BOLOGNESE

Gosar sausage ragu, fennel, saffron

192 LASAGNA

Béchamel, prosciutto cotto, tomato sauce, basil

MAINS

PROSCIUTTO-WRAPPED SALMON

Mushroom conserva, local Thelma Sanders squash, herb purée
(gf, df option available)

10 OZ. LOCAL BISON RIBEYE

Au poivre, rosemary steak fries, watercress (gf)

FRIED CHICKEN

Creamy polenta, braised swiss chard,
pan gravy, hot honey

EGGPLANT CAPONATA

Pine nuts, capers, grilled chicory wraps (df, gf, v)

df = dairy-free | gf = gluten-free | v = vegetarian | Please inform us of any allergies

To address the gap between Front of House and Kitchen compensation in the hospitality industry, 3% of food revenue is dedicated to our kitchen staff.

A 20% gratuity may be added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DESSERT

BUTTERSCOTCH BUDINO

Rosemary shortbread

TIRAMISU

Mascarpone, espresso, ladyfingers, cacao

SKILLET COOKIE

Weekly preparation, ask your server

LEMON OLIVE OIL CAKE

Whipped rose mascarpone, cinnamon

SORBET & GELATO

Ask server for daily flavors

Please inform us of any allergies.

To address the gap between Front of House and Kitchen compensation in the hospitality industry, 3% of food revenue is dedicated to our kitchen staff.

A 20% gratuity may be added to parties of 6 or more.

BREAKFAST

FOR KIDS 12 & UNDER

FRENCH TOAST 12

Fully loaded with syrup, whipped cream, and berries (v)

KIDS BREAKFAST 11

Egg any style, bacon, and breakfast potatoes (df, gf)

FRUIT BOWL 5

Assorted fruits (df, gf, v)

LUNCH & DINNER

FOR KIDS 12 & UNDER

YUCKY GREEN SALAD 10

House dressing (df, gf, v)

HOUSE-MADE CHICKEN FINGERS 15

Fries, honey mustard

FRESH PASTA with PARMESAN 15

Choice of butter or tomato sauce (v)

Gluten-free pasta available

CHEESE or PEPPERONI PIZZA 12

Tomato sauce, mozzarella (v)

Gluten-free crust, vegan cheese available

HOUSE FRIES 6

(df, gf, v)

ICE CREAM 5

Caramel sauce