

Dinner

HICKORY

Est.

2017

ASH

Menu

Salads & Soups

Baby Arugula Salad

Delicata Squash, Pepitas, Cranberry,
Goat Cheese, Banyuls (v, gf)

16

Romaine Endive Salad

Feta, Preserved Lemon, Caesar Dressing

15

Wedge Salad

Beefsteak Tomato, Cucumber,
Bacon, Blue Cheese (gf)

16

Lobster Bisque

Black Truffle Dumplings, Herb Cream

16

Gatherer's Stew

Root Vegetables, Mushroom,
Puffed Wild Rice, Gruyere

Appetizers

H&A Steak Tartare*

Smoked Mushrooms, Parmesan, Sourdough

17

Braised Meatballs

Polenta, Tomato Ragu, House "Boursin"

17

P.E.I. Mussels*

Cioppino Broth, Shishitos, Cilantro (gf)

19

Pork Al Pastor Wontons

Ancho Chili Crisp, Pineapple Sweet & Sour,
Tomatillo Salsa

19

Dirty Martini Fondue

Spicy Vodka, Olive, Blue Cheese,
Cocktail Onion, Lemon Peel Focaccia (v)

16

Entrees

Hickory Grilled Salmon*

Pumpkin Risotto, Red Cabbage,
Chestnut, N'duja Salumi (gf)

32

Braised Short Ribs

Cheddar Polenta, Broccolini,
Smoked Tomato, Horseradish (gf)

33

Colorado Lamb Shank

Farrotto, Feta, Snap Peas
Pepper Jam

34

Double Double Burger*

Fancy Sauce, Relish
American Cheese, Fries

20

Sesame Glazed Chicken

Bacon Sweet Potato Hash, Kale,
Carrot Tamarind Puree, Pecan (gf)

28

Miso Root Beer Glazed Pork Chop*

Sweet Potato Gnocchi, Brussels
Sprouts,
Kabocha Squash, Apples, Peanut

32

Red Beet Stroganoff

Oyster Mushroom, Mafalde Pasta,
Sour Cream & Onion Crema,
Pumpernickel (v)

26

Seared Shrimp*

Crab Fried Rice, Cabbage Slaw,
Thai Basil, Coconut Butternut Broth
(gf)

34

Hanger Steak Frites*

Chimichurri, Watercress

Steaks

Served with our H&A Steak Sauce

6 oz. Filet Mignon* 36

8 oz. NY Strip Loin* 33

16 oz. Ribeye* 49

Twice Baked Mac & Cheese Cheddar, Bacon, Scallions	6	Crispy Brussels Sprouts (v, gf) Chili Date, Blue Cheese, Almond	7	Herb Chimichurri (vegan, gf) Basil, Chili Flake, Fennel	4
Triple Cooked Fries (vegan, gf) Fine Herbs	5	Grilled Asparagus (vegan, gf) Tomato Jam, Salsa Verde	7	Au Poivre (gf) Rye Whiskey, Green Peppercorns	5
Mash Potatoes (v, gf) Butter, Butter, More Butter	5	Honeyed Baby Carrots (v, gf)		Creamy Horseradish (v, gf)	

****At Hickory & Ash, we automatically add a service charge of 20% to all parties of 6 or more guests**
**Please note, any menu items marked with an asterisk (*) may contain raw food products.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Beverage



Menu

Specialty Cocktails

The Mayor

Four Roses Bourbon, Bing Cherry
Hickory Smoked Bitters
15

H&A Seltzer

Vodka, Hibiscus, Ginger
10

Holy Mole

Del Maguey Mezcal, Tequila,
Tamarind, Fruit Mole, Chamoy
16

Rebel Yell

St. George Valley Gin, Boomsma,
Kiwi, Rosemary, Maraschino
16

The Swashbuckler

Probitas Rum, Guava Ginger Beer,
Cashew Orgeat, Angostura
16

Chai & Mighty

Atticus Jones Rye, Trakal Apple
Spirit, Chai Syrup, Yuzu
16

Rotating Cocktail Special

Ask your server for details.
14

Beers & Cider

Mosaic IPA

Telluride Brewing Co.
Telluride, CO
7

Redfish Ale

Telluride Brewing Co.
Telluride, CO
7

Lightshine Helles

Wibby Brewing
Longmont, CO
7

Anker Beard Amber Ale

Grossen Bart Brewery
Longmont, CO
7

Montucky Cold Snack

City Brewing Co.
La Crosse, WI
6

Off Dry Cider

Stem Ciders
Denver, CO
7

Wine by the Glass



NA Cocktails



NA Beverages

Coke	4	Iced Tea	4
Diet Coke	4	Lemonade	4
Sprite	4	San Pellegrino 1L	7
Dr. Pepper	4	Fiji 1L	6

Coffee & Espresso

Coffee	4	Latte	5
Hot Tea	4	Cappuccino	5
Espresso	6	Americano	5
Double Shot	7		