

Dinner



Menu

ASH

Appetizers

P.E.I. Mussels*

Cioppino Broth, Shishitos,
Cilantro (gf)
19

Add Grilled Sourdough: \$2

H&A Steak Tartare*

Smoked Mushrooms, Parmesan,
Grilled Sourdough
18

Parker House Milk Rolls

Cultured Butter, Herb Salt
6

Seven Layer Dip

Black Bean Hummus, Avocado,
Lime Crema, Queso Fresco, Olive,
Tostadas (v, gf)
16

Braised Meatballs

Polenta, Tomato Ragù,
House "Boursin"
17

Crispy Fried Calamari

Pickled Peppers, Cajun Remoulade,
Green Tomato, Grilled Lemon
19

Salads & Soups

Romaine Endive Salad

Feta, Preserved Lemon,
Caesar Dressing
15

Wedge Salad

Beefsteak Tomato, Cucumber,
Bacon, Blue Cheese (gf)
16

Bibb Lettuce Salad

Watermelon, Jicama, Goat Cheese,
Pepitas, Burnt Chili Vinaigrette (v, gf)
16

Lobster Bisque

Black Truffle Dumplings,
Herb Cream
17

Split Pea Soup

Carrot "Bacon", Croissant,
Parmesan Pea Crema (v)
15

Entrees

Hickory Grilled Salmon*

Tomato Orzo, Chickpeas,
Dill Basil Yogurt, Pea Shoots
33

Braised Short Ribs

Cheddar Polenta, Broccolini,
Smoked Tomato, Horseradish (gf)
34

Colorado Lamb Shank

Farrotto, Feta, Snap Peas
Pepper Jam
35

Double Double Burger*

Fancy Sauce, Relish
American Cheese, Fries
20

Jamaican Jerk Chicken

Carrot Peanut Puree, Curried Potato,
Mango Chutney, Green Mojo (gf)
28

Pecan Crusted Pork Chop*

Cornbread Panzanella, Andouille,
Succotash, Blackberry, Goat Cheese (gf)
32

Bison Bolognese

Cavatelli, Burrata, "Charc" Butter
Poblano Romesco
29

Fava Bean Falafel

Pistachio Apricot Couscous,
Cauliflower, Harissa Chili Crisp, Mint (v)
26

Shrimp Diavolo*

Hushpuppy, Tasso Ham, Zucchini,
Calabrian Chili, Pine Nut
34

Hanger Steak Frites*

Chimichurri, Watercress
Triple Cooked Fries (gf)
32

Steaks

Served with our H&A Steak Sauce

6 oz. Filet Mignon* 37 **8 oz. NY Strip Loin*** 34 **16 oz. Ribeye*** 50

Twice Baked Mac & Cheese

Cheddar, Bacon, Scallions 6

Triple Cooked Fries (vegan, gf)

Fine Herbs 5

Mash Potatoes (v, gf)

Butter, Butter, More Butter 5
French Onion Style 7

Brussels Sprout Gratin (gf)

Pancetta, Mustard, Smoked Gouda 8

Grilled Asparagus (vegan, gf)

Tomato Jam, Salsa Verde 7

Achiote BBQ Carrots (v, gf)

Salsa Seca, Lime, Cilantro 7

Herb Chimichurri (vegan, gf)

Basil, Chili Flake, Fennel 4

Au Poivre (gf)

Rye Whiskey, Green Peppercorns 5

Creamy Horseradish (v, gf)

Roasted Garlic, Buttermilk 4

***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
Make it a Spritz! +2

Wander Mtn Spring Blend

Wander Mountain Gin,
Watermelon, Yuzu Sake,
Thai Basil Ice
17

Princess Peach

Laws Four Grain Bourbon, Peach,
Ginger, Licor 43, Mint
16

Pride and Joy

Still Austin Rye, Blueberry Shrub,
Plum Bitters, Peychauds, Absinthe
16

Garden Gimlet

Cucumber Gin, Tomato Water,
Cilantro, Orange Liqueur, Sea Salt
16

Oaxacan Summer

Tequila, Mezcal, Mango,
Achiote Foam, Chili Negra Oil,
Chili Salt
18

Rotating Cocktail Special

Ask your server for details.
MKT

Beers & Cider

H&A Amber Ale

Grossen Bart Brewery
Longmont, CO
7

See Forever Hazy Pale Ale

Telluride Brewing Co.
Telluride, CO
7

GB's Perfect Pils

Grossen Bart Brewery
Longmont, CO
7

Rotating Tap

Ask your server about our
seasonal draft!
7

The Coloradan Lager

Westbound & Down
Lafayette, CO
7

Glider Cider

Colorado Cider Co.
Fort Collins, CO
7

Tangerine Blonde

Telluride Brewing Co.
Telluride, CO
6

Wine by the Glass



NA Cocktails



<u>NA Beverages</u>				<u>Coffee & Espresso</u>			
Coke	4	Tea	4	Coffee	4	Cappuccino	5
Diet Coke	4	Lemonade	4	Hot Tea	4	Americano	5
Sprite	4	San Pellegrino 1L	7	Espresso	6		
Dr. Pepper	4	Fiji 1L	6	Double Shot	7		