

Dinner



Menu

ASH
Appetizers

P.E.I. Mussels*

Cioppino Broth, Shishitos,
Cilantro (gf)
20

Add Grilled Sourdough: \$2

H&A Steak Tartare*

Smoked Mushrooms, Parmesan,
Grilled Sourdough
19

Parker House Milk Rolls

Cultured Butter, Herb Salt
6

Spinach Artichoke Dip

Mozzarella, Feta Gratin,
Aleppo Pepper, Yogurt Flatbread (v)
17

Braised Meatballs

Polenta, Tomato Ragu,
House "Boursin"
18

Pulled Pork Empanadas

Gouda, Alabama White Sauce,
Dilly Beans, Pomegranate BBQ
20

Salads & Soups

Romaine Endive Salad

Feta, Preserved Lemon,
Caesar Dressing
16

Wedge Salad

Beefsteak Tomato, Cucumber,
Bacon, Blue Cheese (gf)
17

Baby Arugula Salad

Butternut Squash, Goat Cheese,
Dates, Almond, Peppadew (v, gf)
16

Lobster Bisque

Black Truffle Dumplings,
Herb Cream
18

Minestrone-O's

Tomato Soup, Anellini Pasta,
Root Veg, Kale Pesto (v)
16

Entrees

Hickory Grilled Salmon*

Potato Salad, Caraway Carrot Puree,
Apple, Hazelnut, Trout Roe (gf)
34

Braised Short Ribs

Cheddar Polenta, Broccolini,
Smoked Tomato, Horseradish (gf)
35

Colorado Lamb Shank

Farrotto, Feta, Snap Peas
Pepper Jam
36

Double Double Burger*

Fancy Sauce, Relish
American Cheese, Fries
21

Southern Half Chicken

Roast Breast, Fried Thigh,
Hoppin' John, Squash Gravy, Chard,
Apple Cider Hot Sauce
29

Pretzel Crusted Pork Chop*

Apple Butter, Brussels Sprouts,
Parsnip, Sweet Potato Croquettes
33

Bison Bolognese

Cavatelli, Burrata, "Charc" Butter
Poblano Romesco
30

Spaghetti Squash Barbacoa

Masa Grits, Coconut Crema,
Pipian Rojo, Peanut Salsa Macha
(vegan, gf)
27

Seared Shrimp *

Crab Chowder, Potato Gnocchi,
Spinach, Coun
try Ham
35

Hanger Steak Frites*

Chimichurri, Watercress
Triple Cooked Fries (gf)
33

Steaks

Served with our H&A Steak Sauce

6 oz. Filet Mignon* 38 8 oz. NY Strip Loin* 35 16 oz. Ribeye* 52

Twice Baked Mac & Cheese Cheddar, Bacon, Scallions 7	Crispy Brussels Sprouts (gf) Bacon, Chestnut, Bourbon Maple 9	Herb Chimichurri (vegan, gf) Basil, Chili Flake, Fennel 4
Triple Cooked Fries (vegan, gf) Fine Herbs 6	Grilled Asparagus (vegan, gf) Tomato Jam, Salsa Verde 8	Au Poivre (gf) Rye Whiskey, Green Peppercorns 5
Mash Potatoes (v, gf) Butter, Butter, More Butter 6 French Onion Style 8	Butternut Squash Pot Pie (v) Leeks, Mushrooms, Cacio e Pepe 9	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.*



Specialty Cocktails

H&A Seltzer

Vodka, Hibiscus, Ginger
10
Make it a Spritz! +2

Satsuma Sunset

Komasa Gin, Blood Orange, Elderflower, Citrus, Mint Ice
17

Winter Sour

Laws Rye Whiskey, Pear, Clove, Sochu, Trakal Patagonia Spirit
17

Down The Rabbit Hole

Tequila, Mezcal, Carrot, Pineapple Tepache
16

Monkey Business

Still Austin Bourbon, Banana, Pecan Orgeat, Espresso Liqueur
16

Down For The Count

Olive Leaf Gin, Campari, Balsamic Vermouth, Cherry Wine, Pomegranate Beet Foam
18

The Mayor

Four Roses Bourbon, Bordeaux Cherry, Hickory Smoked Bitters
16

Rotating Cocktail Special

Ask your server for details.
MKT

Beers & Cider

See Forever Hazy
Pale Ale

Telluride Brewing Co.
Telluride, CO
7

GB’s Perfect Pils

Grossen Bart Brewery
Longmont, CO
7

H&A Amber Ale

Grossen Bart Brewery
Longmont, CO
7

The Coloradan Lager

Westbound & Down
Lafayette, CO
7

Rotating Tap

Ask your server about our
seasonal draft!
7

Tangerine Blonde

Telluride Brewing Co.
Telluride, CO
6

Glider Cider

Colorado Cider Co.
Fort Collins, CO
7

NA Beverages

Coke	4	Coke Zero
Diet Coke	4	Lemonade
Sprite	4	San Pellegrino 1L
Dr. Pepper	4	Acqua Panna 1L

5	Latte	7
4	Cappuccino	7
6	Americano	6
7	Hot Tea	4