**LUNCH**

**soups**
- thai coconut soup  cup 7 | bowl 9
- chicken, mushroom, herb trio

**salads**
- kale salad  green leaf lettuce, arugula, kale, pickled onion, apple, almonds, crispy shallots, yuzu vinaigrette 14
- summer market salad  mizuna, mixed green, basil, mint, seasonal fruit, chives, quinoa and walnut granola, julienne poblano peppers, raspberry jalapeño vinaigrette 16
- vietnamese chicken noodle salad  glass noodles, shredded chicken, heirloom tomato, cucumber, pickled veg, crispy shallots, leaf lettuce, chaffonnade egg, peanuts, nuoc cham dressing 18
- burrata seasonal accoutrements  MP
- add a protein to any salad:  crispy fried farm egg 3
- shredded chicken or pork belly 7
- house-smoked salmon or tuna tataki 9
- duck confit 10

$2 charge for all split salads

**sandwiches** served on house made toasted ciabatta rolls
- smoked pork belly  carolina bbq sauce, buttermilk cole slaw, house made pickles 18
- house smoked pastrami, sauerkraut, frenso relish, melted grayueres 16
- house Russian dressing 16
- harissa braised lamb, cucumber, arugula, mint, feta dressing 18
- tamarind chicken  pickled apples, sambal yogurt, mint, chutnoo, basil 15
- crispy falafel  pickled red onion, cucumber, green leaf lettuce, sambal yogurt 15
- taco of the day  three tacos with condiments (’til we run out) 16

**boards**
- bread board  house-made bread with a choice of seasonal butter or chicken vinaigrette 8
- meat & cheese board  our selection of three cured meats and three cheeses served with the perfect accoutrements 25 for two | 44 for four
- biscuit board  flaky buttermilk biscuit, shaved ham, house-made seasonal mustard 14
- pâté board  housemade chicken liver pate, mustard and cornichon relish, brandied cherries, house-made bread 19

And now a few words from the legal team: consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

**desserts**
- cookie board  lapsang chocolate chip cookie, smoked sea salt, putre, white chocolate sauce, thai basil whipped cream, tamarind sauc 10
- three of our favorite *cheeses*  of the day served with honey, preserves, crackers, etc. 14
- pound cake  strawberry balsamic compote, thail basil whipped cream 10
- vietnamese *coffee crème brûlée*, smoked sea salt, housemade flan, caramel sauce 10

**not all ingredients are listed on the menu**

*Please advise your server of any allergies, aversions or dietary restrictions so that we can tailor the menu to your preferences.*

Chef Carson Kennedy
Sous Chef Bryan Garmen

**drinks**

- juice
  - aspen mountain red 7
  - red apple, green apple, ginger, carrot, lemon, beet
  - kale citrus lifter 3
  - kale, cucumber, celery, ginger, lemon, apple
  - tangerine dream 4
  - carrot, apple, tangerine, ginger

- *beverages*
  - two leaves and a bud 4
  - organic iced tea 3
  - hot tea (orange sencha, peppermint, darjeeling, earl grey, assam) 4
  - pellegrino sodas 4
  - skinny tone, lemon, lime 4
  - blood orange, lemon 4
  - root beer 3
  - house-made lemongrass lemonade 6
  - house sparkling water 2
  - san pellegrino (750ml) 7
  - rock canyon coffee company espresso/american 4
  - cappuccino/latte 6
  - vietnamese cold brew 8
  - cold brew w/house-made almond milk 6
  - kombucha on draft 8
  - bhakti chai 8

**meat and cheese aspen.com**

NO RESERVATIONS
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APRÈS
Chef Carson Kennedy    
Sous Chef Bryan Garneau
$2 charge for all split salads desserts  
cookie board lapsang chocolate
chip cookie, smoked sea salt,  
vanilla milk 10
three of our favorite  
cheeses of the day served with honey,
preserves, crackers, etc. 14
pound cake strawberry  
balsamic compote, that basil
whipped cream 10
vietnamese coffee crème  
brûlée, smoked sea salt 10
housemade flan,  
caramel sauce 10

soups

thai coconut soup chicken, mushrooms, herb trio

soup of the day salads
kale salad green leaf lettuce, arugula, kale,  
pickled onions, apple, almonds, crispy  
shallots, yuzu vinaigrette 14
summer market salad mizuna, mixed greens,  
basil, mint, seasonal fruit, cherve, quinoa and  
walnut granola, julienneed poblanos peppers,  
raspberry jalapeño vinaigrette 18
vietnamese chicken noodle salad  
glass noodles, shredded chicken, herb trio,  
cucumber, pickled egg, crispy shallots,  
lettuce, chifonade egg, peanuts,  
nuoc cham dressing 18
burrata seasonal accoutrements MP
add a protein to any salad:  
crispy fried farm egg 3
shredded chicken or pork belly 7
house-smoked salmon or tuna tataki 9
duck confit 10

$2 charge for all split salads

not all ingredients are listed on the menu Please advise your server of any allergies,  
aversions or dietary restrictions  
so that we can tailor the menu to your preferences.

boards

bread board  
house-made bread with a  
choice of seasonal butter or  
chicken vinaigrette 8
meat & cheese board  
our selection of three cured  
meats and three cheeses  
served with the perfect  
accoutrements 25 for two | 44 for four
biscuit board  
flaky buttermilk biscuits,  
shaved ham, house-made  
seasonal mustard 14
pâté board  
house-made chicken liver pate,  
mustard and cornichon  
relish, brandied cherries,  
house-made bread 19

And now a few words from the legal team:  
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your risk of foodborne illness, especially if you have a medical condition.

desserts

bun cha  
pho’s puckey cousin
rice noodles, pork belly,  
vietnamese pork patties, broth,  
fresh herbs, lettuce,  
pickled veg, chilies 22
steak board  
butcher’s cut with rosemary  
butter, roasted potatoes,  
lightly dressed seasonal greens 36
local rotisserie chicken board  
house rub, roasted potatoes,  
lightly dressed seasonal greens  
half 27 | whole 54

beverages

drinks
juices

aspen mountain red 7
red apple, green apple, ginger,  
carro, lemon, beet
kale citrus lifter  
kae, cucumber, celery, ginger,  
lemon, apple
tangerine dream  
carrot, apple, tangerine, ginger

soups

chicken, mushrooms, herb trio

salads

kale salad green leaf lettuce, arugula, kale,  
pickled onions, apple, almonds, crispy  
shallots, yuzu vinaigrette 14
summer market salad mizuna, mixed greens,  
basil, mint, seasonal fruit, cherve, quinoa and  
walnut granola, julienneed poblanos peppers,  
raspberry jalapeño vinaigrette 18
vietnamese chicken noodle salad  
glass noodles, shredded chicken, herb trio,  
cucumber, pickled egg, crispy shallots,  
lettuce, chifonade egg, peanuts,  
nuoc cham dressing 18
burrata seasonal accoutrements MP
add a protein to any salad:  
crispy fried farm egg 3
shredded chicken or pork belly 7
house-smoked salmon or tuna tataki 9
duck confit 10

$2 charge for all split salads

not all ingredients are listed on the menu Please advise your server of any allergies,  
aversions or dietary restrictions  
so that we can tailor the menu to your preferences.

meat & cheese restaurant

meat & cheese restaurant and farm shop opened its  
doors in October 2014. the restaurant is the creative effort of  
founder wendy Mitchell and an amazing team of  
young chefs, bakers, picklers, brewers, butchers,  
and charcutiers. we hope to offer an approachable  
seasonal menu and friendly casual service. our  
Farm Shop’s selection of curated specialty food  
and housewares fills a niche in our small town. we  
offer Aspen’s finest selection of specialty cheeses  
from America and the world; butchered meats  
from Colorado; charcuterie; and fresh seafood.  
Our culinary team in the Farm Shop is happy to help  
you select the perfect ingredients to cook a fabulous  
meal at home, or help you choose from our prepared  
items if you are less adventurous in the kitchen.

Meat & Cheese Restaurant is a celebration of  
food as prepared in home kitchens everywhere,  
so that we can tailor the menu to your preferences.

Please advise your server of any allergies,  
aversions or dietary restrictions  
so that we can tailor the menu to your preferences.

We welcome you to Meat & Cheese and hope  
you feel at home.

NO RESERVATIONS
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meatandcheeseaspen.com
meat & cheese restaurant & farm shop

DINNER

salads
kale salad green leaf lettuce, arugula, kale, pickled onions, apple, almonds, crispy shallots, yuzu vinaigrette 14
summer market salad mizuna, mixed greens, basil, mint, seasonal fruit, chevre, quinoa and walnut granola, julienned poblan peppers, raspberry jalapeño vinaigrette 18
vietnamese chicken noodle salad glass noodles, shredded chicken, herb trio, cucumber, pickled veg, crispy shallots, leaf lettuce, chiffonade egg, peanuts, nuoc cham dressing 18
burrata seasonal accoutrements MP
$6 charge for all split salads

veggies
sweet corn fritters, corn pudding, radicchio summer slaw, micro cilantro 12
charred broccoli tomato, anchovy vinaigrette 15
roasted eggplants, feta-mint pesto, israeli cous cous, roasted tomatoes, zucchini, tourn, pine nuts 12
roasted cauliflower, roasted garlic chutney sauce, crispy spiced chickpeas 12

plates
colorado striped bass, fried green tomatoes, green goddess, house pickle 26
thaian green curry mussels, cilantro, black garlic butter 21
rice dumplings korean chili sauce, shredded pork 18
bone-in pork chop jicama apple salad, grilled pineapple, achiote agave sauce 27
marinated skirt steak, sourcoughed crostini, chimichurri, charred red onion 28
carolina bbq ribs, house pickles 24
extra delicious stuff:
crispy fried farm egg 3
shredded chicken or pork belly 7
house smoked salmon or tuna tataki 9
roasted potatoes 9
lightly dressed seasonal greens 9
duck confit 10

bread board
house-made bread with a choice of seasonal butter or chicken vinaigrette 8

meat & cheese board
our selection of three cured meats & three cheeses served with the perfect accoutrements 25 for two | 44 for four
biscuit board
flaky buttermilk biscuits, shaved ham, house-made seasonal mustard 14
pâté board
house-made chicken liver pate, mustard and cornichon relish, brandied cherries, house-made bread 10

local rotisserie chicken board
house rub, roasted potatoes, lightly dressed seasonal greens half 27 | whole 54

substitute roasted and fried
sweet potato w/ chips for potatoes half 3 | whole 6
And now a few words from the legal team:
not all ingredients are listed on the menu

juices
aspen mountain red apple, green apple, ginger, carrot, lemon, beet 7

board

kale citrus lifter kale, cucumber, celery, ginger, lemon, apple tangerine dream carrots, apple, tangerine, ginger 22

beverages
two leaves and a bud organic iced tea 3
hot tea (orange, chamomile, peppermint, darjeeling, Earl Grey, sesame) 4
peppercino teas blood orange, lemon 4
rocky mountain soda company root beer 4
drinks
house-made lemongrass lemonade 5
house sparkling water 2
san pellegrino (700ml) 7
rock canyon coffee company espresso/american 4
cappuccino/latte 6
vietnamese cold brew 6
cold brew w/house-made almond milk 6
kombucha on draft 3
bhakti chai 6

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meatandcheeseaspen.com

Meat & Cheese Restaurant and Farm Shop opened its doors in October 2014. The restaurant is the creative effort of founder and chef Bryan Garneau and an amazing team of young chefs, bakers, picklers, brewers, butchers, and charcutiers. We offer an approachable seasonal menu and friendly casual service. Our Farm Shop’s selection of curated specialty food and housewears fills a niche in our small town. We offer Aspen’s finest selection of specialty cheeses from America and the world butchered meats from Colorado charcuterie and fresh seafood. Our culinary team in the Farm Shop is happy to help you select the perfect ingredients to cook a fabulous meal at home, or help you choose from our prepared items if you are less adventurous in the kitchen.

Meat & Cheese Restaurant is a celebration of food as prepared in home kitchens everywhere, a style we refer to as World Farmhouse. Using locally sourced and sustainably raised ingredients whenever possible as our starting point, we engage the culinary traditions of Asia, Europe and the Americas to create a menu meant for sharing with the perfect accoutrements. No part of world cuisine is off limits to those families, they create just about everything just as farm families around the world do, and like the Americas to create a menu meant for sharing whenever possible as our starting point, we use locally sourced and sustainable ingredients whenever possible as our starting point, we engage the culinary traditions of Asia, Europe and the Americas to create a menu meant for sharing. And now a few words from the legal team:
consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Please advise your server of any allergies, aversions or dietary restrictions so that we can tailor the menu to your preferences.

Chief Carson Kennedy Sous Chef Bryan Garneau

not all ingredients are listed on the menu

rhubarb vinaigrette
red apple, pickled veg, crispy shallots, caraway, micro cilantro 18

extra delicious stuff:
crispy roasted farm egg 3
shredded chicken or pork belly 7
house smoked salmon or tuna tataki 9
roasted potatoes 9
lightly dressed seasonal greens 9
duck confit 10

not all ingredients are listed on the menu

please advise your server of any allergies, aversions or dietary restrictions so that we can tailor the menu to your preferences.

chef carson kennedy sous chef bryan garneau

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contents with us at meatandcheeseaspen.com
**coctails**

**nanokeg & bottles**
- Little King Cream Ale | Schoenling Brewing, OH (5.5% abv) ......................3
- Hazelnut Brown Nectar | Rogue Brewing, OR (8.2% abv) ......................6
- Hefe Weizenbier | Weihenstephaner GR (5.7% abv) ......................6
- Left Hand Milk Stout | Left Hand Brewing, CO (6% abv) ......................6
- Pinot Throwback IPA | Oskar Blues Brewing, CO (4.9% abv) ......................6
- This Season’s Blonde | Aspen Brewing Co., CO (6% abv) ......................6
- Saison Dupont | Brasserie Dupont, BEL (8.5% abv) ......................9
- Golden Monkey Belgian Tripel | Victory Brewing Company, PA (6.6% abv) ......................9
- Celerbar Doppelbock | Ayinger Brauerei, GR (7.2% abv) ......................16

**Big Bottles**
- Supplication Ale (375ml) | Russian River Brewing, CA (7% abv).............36

**beer**

**sparkling**
- Zofra Prosecco
  - Gambiatori, IT ........................................ 9/36
- Simoncelli-Felceni Creament de Bourgogne Brut Rose | Burgundy, FR ......................14/56
- Pere Mata Cava Gapa Brut | Catalunya, SP ........................................ 44
- Le Gallet Crémant de Bourgogne Cuvée 1888 | Bourgogne, FR ......................37/12
- Bollinger Special Cuvée | Champagne, FR ........................................ 140
- 2011 Torres “Mas La Plana” Cabernet Sauvignon | Penedès, SP ......................20/80
- 2013 Giribaldi Barolo DOCG | Piedmont, IT ........................................ 88
- 2015 Herman Story “Casual Encounters” Red Blend | Paso Robles, CA ......................110
- 2013 Allamand H Malbec | Mendoza, AR ........................................... 104
- 2016 Divison “Granit Mae” Cabernet Franc | Applegate Valley, OR ......................62
- 2009 Chateau Musar Lebanon Rouge | Bekaa Valley, LEB ......................90
- 2015 Buckel Family Vineyards Red Blend | Cortez, CO ........................................... 88
- 2015 Sutcliffe Cinsault | Cortez, CO ........................................... 92
- 2016 Jean Foillard Beaujolais-Villages | Burgundy, FR ........................................ 81
- 2004 Chateau Haut-Simard Saint Emilion | Bordeaux, FR ......................13/52

**white**
- 2016 Cuvée Clementine Rosé | Provence, FR ........................................ 10/40
- 2017 Domaine de Marquizats | Corcis, FR ........................................... 20/50

**dessert wines**
- Pelligrino DRY Marsala | Sicilia, IT ........................................... 7
- Osborne Fine Ruby Port | Portugal, PT ........................................ 9
- Dashe Late Harvest Zinfandel | Willamette Valley, OR ......................11
- 2011 Chateau Petit Verdot | St. Stellenbosch, ZAF ......................14
- Churchill 10 yr. Tawny Port | Portugal, PT ......................17
- 2016 Cuvée Clémentine Entre-deux-Mers | Bordeaux, FR ........................................ 9/36
- 2017 Bego Vecchiato Pinot Grigio | Gorica, IT ........................................ 9/36
- 2016 Giraud Lane Sauvignon Blanc | Marlborough, NZ ......................11/44
- 2016 Chateau Moncoutour Vouvray Sec | Vouvray, FR ........................................ 15/62
- 2016 Domaine Wachau “Pfederpetz” Gruner Veltliner | Wachau, AUT ......................12/48
- 2016 John Anthony “PARM” Chardonnay | Napa Valley, CA ......................13/52
- 2015 Ormi “Off the Grid” Riesling | Rogue Valley, OR ......................10/60
- 2016 Domaine Long-Duprat Chablis | Burgundy, FR ......................88
- 2016 Chezalea “Inox” Unfiltered Chardonnay | Willamette Valley, OR ......................88
- 2017 Albirino d’Occhiatana | Rionda, BZ, Italy ......................62
- 2015 Guy Saget Marie de Beauregard Chenin Blanc | Vouvray, FR ........................................ 79
- 2016 Pascale Jolivet Sauvignon Blanc | Sancerre, FR ........................................ 79
- 2014 La Chladitzhel “Mines de Tonnerre” 1er Cru Chablis | Burgundy, FR ......................88
- 2016 Binh Thanh St. Rita Hills Chardonnay | Santa Barbara, CA ......................92
- 2016 St. Justin “St. Joseph” Carneros Chardonnay | Willamette Valley, OR ......................104
- 2015 Kleeber Lee Noeliette Chardonnay | Sonoma Mountain, CA ......................120
- 2012 Chateau Carbonnieres White Blend | Bordeaux, FR ......................132
- 2014 Louis Jadot Meurthe Pereire | Burgundy, FR ........................................ 160

**natural wines**

The natural wine movement includes wines from winemakers that believe in the organic and biodynamic process of viticulture. From the grapes to the vines, throughout the wine making process and all the way into the bottle, these wines are made with no chemicals, additives or overly technological procedures. This is the result of a winemaking tradition that these winemakers use to create unique and varietal vintage. Please ask your server if you have any further questions about these wines. We hope you enjoy the fruit as much as we do.

**red**
- 2016 Hobo Wine Co. “Parte and Labor” Red Blend | Santa Rosa, CA ......................11/44
- 2016 Pasticcio di Sammoneta Chianti | Tuscany, IT ........................................ 12/48
- 2015 Dominique Guiony “Les Demoiselles” Côtes de Provence | Provence, FR ......................20/60
- 2010 Costa Toscana “Mangiata” Cabernet Franc | Tuscany, IT ........................................ 112
- 2010 Movia Pinot Nero | Dobrovo, SI ........................................... 162

**white**
- 2016 Domaine Bagude Unfiltered Chardonnay | Languedoc-Roussillon, FR ......................12/48
- 2016 Movia Pinot Grigio | Dobrovo, SI ........................................... 16/64
- 2015 Radikon “Blancik” Chardonnay | Colazeta, IT ........................................... 108