
LYNN BRITT CABIN

SHARED PLATES

Lynn Britt Cabin Pâté* 19
preserves, crostini

Charcuterie Board 34
selection of cured meats, artisanal
cheese, pickled vegetables, whole grain
mustard

Baked MouCo Camembert 19
macerated berries, pecans, floral flat
bread

*please allow 15 minutes preparation

**Tangerine and Piquin Chili
Marinated Olives** 9

SOUPS & SALADS

Soup du Jour 13

Lynn Britt Cabin Chili 14
local grass-fed beef, white cheddar,
scallion, crema

Cabin Salad 16
winter greens, cranberry,
chèvre, pecans, fennel pollen vinaigrette

add:

crispy skin chicken breast +13
grilled Vancouver Island salmon* +18

MAINS

Lynn Britt Cabin Grass-fed Beef Burger* 27
white cheddar, bacon jam,
roasted tomato, crispy onions

Alaskan Halibut* 38
caperberry remoulade, bloomed dried fruit,
shaved fennel, arugula

Porchetta Roulade* 34
kalamata olives, dijon, pancetta, apple cider
reduction, apple slaw

Braised Veal Shank 37
black cherry gastrique, charred leek

Boulder Natural Chicken Cacciatore 28
tomatoes, peppers, cipollini onion,
mushrooms

Mushroom Farroto 26
roasted vegetables, kale, parmesan

SIDES

Crispy Potatoes 9
rosemary aioli

White Cheddar Stone Ground Grits 9

Bacon Braised Kale 9

Roasted Vegetable of the Moment 9

DESSERT

Warm Apple Strudel 12
fresh whipped cream

S'mores Kit 10
Hershey's chocolate, marshmallows,
graham crackers

Our local partners & purveyors:

Colorado Native Chicken, Denver, CO | Nieslanik Beef, Carbondale, CO | Source Verified Vancouver Island Salmon, Farm Runners, Hotchkiss, CO

22% gratuity will be added to parties of six or more

*These items can be served raw or undercooked, to your liking. Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness.

Lunch

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CHAMPAGNE & SPARKLING:

Cinzano , Prosecco, Veneto, Italy NV	12	48
Chandon , Blanc, Napa Valley California NV	16	—
Möet & Chandon , Champagne Brut, France NV	25	—

ROSÉ:

Whispering Angel , Grenache, Provence, France	15	60
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WHITES:

Roger Naudet , Sauvignon Blanc, Sancerre, France	20	80
Trimbach , Riesling (Dry), Alsace, France	15	60
Leth , Grüner Veltliner, Wagnam, Austria	14	56
Edna Valley , Chardonnay, Central Coast California	12	48
Domaine Cheveau , Pouilly Fuissé, Burgundy, France.....	25	100

REDS:

Sebastien Besson , Gamay, Julienas, France	12	48
Belle Glos , Clark & Telephone Pinot Noir, Santa Barbara, California	25	100
Piattelli , Malbec Reserva, Mendoza, Argentina	15	60
Château L'Angevin , Bordeaux, Supérieur, France	17	68
Turnbull , Cabernet Sauvignon, Napa Valley, California	30	120

COCKTAILS 18

Blood Orange Margarita

casa del sol blanco tequila, naranja, fresh pressed persian lime & blood orange juice

Bloody Mary

rolling still green chili vodka, tree line colorado bloody mary mix

Mountain Manhattan

maker's mark bourbon, carpano antica vermouth, bitters

Campground Hot Buttered Rum

spiced rum, mountain rescue's homemade recipe, whipped cream*

Velvet Falls

smirnoff caramel vodka, hot chocolate, whipped cream

Sheer Bliss

crown royal apple whiskey, big b's hot apple cider, cinnamon

Colorado Coffee

killbeggan's irish whiskey, marble espresso liqueur, coffee, whipped cream

ASSORTED BEERS 8.25

Coors Light, Golden, Colorado

Capitol Creek, Mexican Lager, Basalt, Colorado

Oskar Blues, Dale's Pale Ale, Longmont, Colorado

Aspen Brewing, Excess in Moderation IPA, Aspen, Colorado

New Belgium, Mountain Time Lager, Fort Collins, Colorado