

URBAN FARMER[®]

DENVER'S STEAKHOUSE

BEGIN

1/2 SHELL OYSTERS*	4 ea
east and west coast, lemon, mignonette	
SEASONAL FRUIT	4 8
CHARCUTERIE BOARD	10
house-made and artisanal selections, pickled vegetables, preserves, mustard	
CHEESE PLATE	12
local and old world selections, seasonal accompaniments	

SALADS

LOCAL GREENS	14
shaved vegetables, crispy quinoa, local honey vinaigrette	
CAESAR*	14
romaine, garlic-caper dressing, white anchovy	

FARM EGGS*

FARM EGGS	14
two eggs, crispy potatoes, toast, choice of: fennel sausage, bacon or shaved ham	
MILE HIGH OMELET	16
green chili, local ham, red pepper, béarnaise, white cheddar	
STEAK & EGGS	26
two eggs any style, crispy potatoes, toast, sausage mushroom gravy	
AVOCADO TOAST	17
poached egg, compressed cucumber, radish, crispy grains	

BENEDICTS*

house-made english muffin, béarnaise, poached eggs
Half / Full Portion

SHAVED HAM	9 17
honey dijon	
GRASS FED SIRLOIN	9 18
caramelized onions	
AVOCADO	8 15
crispy black quinoa	
LOBSTER	13 25
garlic, white wine	

BRUNCH SPECIALTIES

BUTTERMILK PANCAKES	12
vermont maple syrup	
FARM WAFFLE	13
stonefruit compote, candied pecans	
STEEL CUT OATMEAL	10
dried fruits, nuts, brown sugar choice of milk: skim, 2%, whole, oat	
STEAK FRITES	30
black garlic-olive rub, herb jus	
SALMON	27
salsa verde, marbled potato, summer squash	

SANDWICHES

with a choice of: farm fries, chips or green salad
sub 1/2 cup soup \$2

THE FARM BURGER*	17
white cheddar, aioli, house-made english muffin	
PULLED PORK	15
white cheddar cheese, colorado coleslaw, potato roll	
SIRLOIN	17
horseradish cream, tomato chutney, balsamic	

A LA CARTE \$6 EA | 3 FOR \$15

house-made fennel sausage	crispy breakfast potatoes
shaved ham	two eggs any style*
applewood smoked bacon	bagel & cream cheese

ADD

AVOCADO	3
LOCAL TOAST	3
ENGLISH MUFFIN	4

BEVERAGES

URBAN FARMER BLOODY MARY	
tito's handmade vodka, house bloody mary mix, house pickles	
FARMER MIMOSA	
orange or grapefruit juice, prosecco	

THANK YOU TO OUR FARMERS,
FISHMONGERS AND PURVEYORS

ERICK GAMAS executive chef
RYAN RAU executive sous chef

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*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness - especially if you have certain medical conditions. These items may be served raw or undercooked, or contain raw or undercooked ingredients.