



## Beginnings

Fire roasted **Piquillo Peppers** • Haystack Mountain chèvre • toasted pistachio • basil oil (GF) 10

**Avocado Toasts** • Winter Harbor cold smoked salmon • agrumato lemon • crispy capers 12

Maine lobster and sweet corn **Hushpuppies** • radicchio • tarragon cornichon tartar 12

**Roasted Beets** • Point Reyes Blue • pecans • arugula • preserved lemon vinaigrette (GF) 10

Grilled **Bruschetta** • spicy Coppa • lemon ricotta • house made strawberry thyme preserves 12

Crispy **Polenta Pie** • veal and heritage pork ragu • ricotta • toasted pine nuts (GF) 11

Potato Scallion **Latkes** • crème fraîche • fresh dill • treviso 9

Fresh Shucked **Oysters** • horseradish • cocktail • mignonette MKT

## Greens

Mixed **Field Greens** • endive • fennel • hazelnuts • tarragon vinaigrette (GF) 7

**Arugula** • Palisade peach • fresh mozzarella • almond • passionfruit lemongrass dressing (GF) 11

**Boston Bibb** • apple wood bacon • heirloom tomato • creamy gorgonzola dressing (GF) 10

Local **Heirloom Tomatoes** • avocado • crouton • arugula • Pecorino • basil vinaigrette 12

## Mains

House made **Ricotta Gnocchi** • roasted cauliflower • swiss chard • leeks • pine nuts 24

Seared **Ahi Tuna** • olive tapenade • fingerling potatoes • haricot vert • basil oil (GF) 28

Smoked **Baby Back Ribs** • molasses BBQ sauce • sweet corn pudding • assorted pickles 26

**Risotto** • Maine lobster • Dungeness crab • Grana Padano • golden pepper coulis (GF) 32

Colorado **Lamb Loin Chops** • apricot-macadamia chutney • fingerlings • swiss chard (GF) 30

**Radiator** • gulf shrimp • spicy fennel sausage • cannellini bean • broccolini • beurre blanc 26

Meyer's Ranch **Flank Steak** • grilled artichoke heart • heirloom tomato • Roquefort (GF) 27

Lump **Blue Crab Cakes** • green goddess • house cut fries • crisp jicama slaw 26

Grilled Certified Angus **Filet Mignon** • tamarind sauce • herb roasted fingerling potatoes (GF) 42

Vegan roasted and grilled seasonal **Vegetable Assortment** (GF) 22

101 Pratt St, Longmont, CO • Reservations recommended 303-651-3330 or [www.sugarbeetrestaurant.com](http://www.sugarbeetrestaurant.com)