BREAKFAST

TABERNASH, CO

HECK'S

TAVERN

Starters & Shareables

Cast Iron Cinnamon Roll 5 Maple-Espresso Cream Cheese Frosting

Buttermilk Biscuits 5 Whipped Butter, Homemade Huckleberry Jam

House Smoked Trout, Salmon & Bagel Board 14 Steelhead Trout & Cream Cheese Spread, Villa Tetra Smoked Salmon, Chef's Garnish

BREAKFAST BOWLS

Acai Bowl 12 Homemade Granola, Acai Berry Puree, Banana, Blueberries, Agave Nectar

Irish Steel Cut Oats 9 Brown Sugar, Dried Fruit

Yogurt & Granola Bowl 12 Noosa Yogurt, Homemade Granola, Seasonal Fruits & Berries

Simply Fruit Bowl 9 Seasonal Fruits & Berries

Brussels Sprouts, Sweet Potato & Tuscan Kale Hash* 13 Red Potato, Mild Dijon Mustard Cream, Egg Your Way

DTR Wagyu Beef Short Rib Hash 16 Red Potato, Toasted Flax Seed, Egg Your Way

from the **GRIDDLE**

Whole Grain Flapjacks12Whipped Butter, Warm Maple Syrup

French Toast 14 Toasted Shaved Almonds, Seasonal Berries, Warm Maple Syrup

house FAVORITES

BUEVOS RANCHEROS* 14 Corn Tortillas, Black Beans, Fire Roasted Salsa, Avocado, Cotija Cheese, Eggs Your Way

TWO EGGS YOUR WAY* 14 Applewood Bacon, Homemade Sausage Patties or Canadian Bacon, Ranch Potatoes, Toast

VEGGIE EGG-WHITE FRITTATA* 13 Spinach, Mushrooms, Tomato, Red Pepper Coulis, Seasonal Fruit

BISCUITS & GRAVY 11 Buttermilk Biscuits, "Saw Mill" Sausage Gravy

CLASSIC EGGS BENEDICT* 16 Poached Eggs, Canadian Bacon, Toasted English Muffin, Hollandaise

FARMHOUSE OMELET* 13 Haystack Mountain Goat Cheese, Foraged Mushrooms, Tomatoes, Chives, Ranch Potatoes, Toast

DENVER OMELET* **13** Onions, Bell Peppers, Ham, Cheddar Cheese, Ranch Potatoes, Toast

DTR WAGYU BEEF FLATIRON STEAK & EGGS* 18 Cheesy Grits, Toasted Peppercorn Gravy, Warm Biscuit, Two Eggs Your Way

SIDES

Ranch Potatoes 3 Old Smokehouse Applewood Bacon 4 Canadian Bacon 4 Homemade Sausage Patties 4 Turkey Sausage Links 4 Two Cage Free Eggs Your Way* 4 Cheesy Grits 3

Toast 3 White, Wheat, Sourdough, Rye, Gluten Free, English Muffin

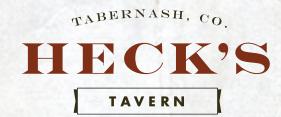
Toasted Bagel & Cream Cheese 4

All offerings are seasonal and may change to reflect the freshest choices available.

\$5 supplemental fee charged for split entrées. \$2.50 upcharge to include whole bagel or english muffin to any entrée with toast option. For your convenience, an 18% gratuity will be added to parties of 8 or more.

* These foods may be cooked to order. Consuming raw or undercooked meats, seafood, shelfish or eggs may increase your risk of foodborne illness.

慃 Gluten Free Item



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LUNCH

	Soups & SHARE plates
	Heck's Signature Chicken Noodle Soup Cup 6, Bowl 9
	Roasted Tomato Soup Cup 6, Bowl 9
	Beehive Cheddar Crisp
	Crispy Brussels Sprouts 7
	Lemon Aïoli Flat Bread 11
	Black Fig Jam, Haystack Goat Cheese, La Quercia Prosciutto, Baby Arugula, Lemon Oil, Balsamic Syrup
	Hummus Board 12
	Creamy White Bean Hummus & Roasted Eggplant Tomato Spread, Vegetable Crudité,
	Mixed Mediterranean Olives, Flat Bread Cured Meats & Salumi 16
	Assorted Cured Meats, Mustards, House Pickled Vegetables, Fresh Baked Bread
	Local & Artisanal Cheeses 14
	Homemade Huckleberry Jam, Dried Fruits & Nuts, Fresh Baked Bread
	SANDWICHES & LARGE plates
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	CLASSIC DTR CHEESEBURGER* 18
	DTR Wagyu Beef, Farmstead Cheese, Lettuce, Tomato, Red Onion, Homemade Pickles
	HECK'S REUBEN 16
	Homemade Corned Beef, Swiss Cheese, Caramelized Onions, Louie Sauce, Rye Bread
	CRISPY EGGPLANT SANDWICH 14
	Grilled Vegetables, Hot House Tomato, Provolone Cheese, Baby Arugula, Hummus Spread, Ciabatta Roll HECK'S BLT 15
	Applewood Smoked Bacon, Butter Lettuce, Hot House Tomato, Aïoli, Toasted Whole Grain Bread
	GRILLED CHEESE & CUP OF SOUP 14
	Farmstead Cheese, Texas Toast, Choice of Roasted Tomato or Chicken Noodle Soup
	ROASTED TURKEY 14
	Applewood Smoked Bacon, Hot House Tomato, Butter Lettuce, Cranberry, Whole Grain Mustard, Multigrain Bread
Œ	BUTTER & BLUE WEDGE SALAD 11 Butter Lettuce, Avalanche Blue Cheese, Hot House Tomato, Candied Bacon, Buttermilk Ranch Dressing
	QUINOA KALE SALAD 12
	Butternut Squash, Pomegranate Seeds, Marcona Almonds, Lemon Vinaigrette
	CLASSIC CAESAR SALAD 11
	Chopped Romaine, White Anchovy
C	ROASTED HEIRLOOM CAULIFLOWER & ROMANESCO SALAD 11 Mixed Greens, Toasted Hazelnuts, Dried Cherries, Parmesan Cheese, Lemon Vinaigrette
	PAPPARDELLE PASTA 14
	Pesto, Chermoula, Olives & Sweet Peas
	COLORADO STRIPED BASS* 15
	Kale & Quinoa Salad, Citrus Vinaigrette
S	STEAK & RANCH FRIES* 18
	Grilled Flat Iron Steak, House Cut Fries, Peppercorn Sauce, Side Salad
	ADD ONS 12 Striped Bass, Two Scallops, Chicken, Flat Iron Steak, Shrimp
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DINNER

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Starters & shareables

Hummus Board 12

Creamy White Bean Hummus, Roasted Eggplant & Tomato Spread Vegetable Crudités, Mixed Mediterranean Olives & Flat Bread

Local & Artisanal Cheeses 14 Homemade Huckleberry Jam, Dried Fruits & Nuts, Fresh Baked Bread

Cured Meats & Salumi 16 Assorted Cured Meats, Mustards, House Pickled Vegetables, Fresh Baked Bread

Flat Bread 11 Black Fig Jam, Haystack Goat Cheese, La Quercia Prosciutto, Baby Arugula, Lemon Oil, Balsamic Syrup

Crispy Brussels Sprouts 7 Lemon Aïoli

> **DTR Wagyu Meatballs** 9 Heritage Berkshire Pork, Red Onion Marmalade, Sherry Cream Sauce

Deviled Eggs 8 Pickled Radish, Honey Mustard Aïoli

> Lobster Mac & Cheese Bake 15 White Cheddar Cheese, White Truffle Oil

Soups, Salads

Heck's Signature Chicken Noodle Soup 6/9

Roasted Tomato Soup 6 / 9 Beehive Cheddar Crisp

Classic Caesar Salad 10 Chopped Romaine, White Anchovy

Butter & Blue Wedge Salad 11 Butter Lettuce, Avalanche Blue Cheese Hot House Tomatoes, Candied Bacon Buttermilk Ranch Dressing



DIR SANDWICHES

Classic DTR Cheeseburger* 18 DTR Wagyu Beef, Farmstead Cheese, Lettuce, Tomato, Red Onion, Homemade Pickles

BBQ Pulled Chicken Sandwich 15 Granny Smith Apple & Red Cabbage Slaw

Buffalo Burger* 19 House Made Boursin Cheese Candied Bacon & Tomato Jam

LARGE plates

Sarden & Grains Bowl 15 Roasted Baby Beets, Brussels Sprouts, Sweet Potato, Tuscan Kale, Romanesco Over Brown Rice & Red Quinoa

Maple Glazed Rotisserie Chicken 19 Baked Apple & Wild Rice Heirloom Carrots, Blackberry Sauce

Cast Iron Chicken Pot Pie 16 Rotisserie Chicken, Garden Vegetables Flaky Pastry Crust, Tuscan Greens Salad

Heritage Pork Tenderloin* 28 Grilled Berkshire Pork Tenderloin, White Beans, Tomato & Baby Spinach Stew, Smoked Apple

DTR Wagyu Meatloaf 19 Buttermilk Mashed Potatoes, Roasted Garlic Green Beans, Tomato Jam

(S) Grilled Jumbo Shrimp & Grits* 31 Cheesy White Grits, Smoked Paprika Butter & Scallions

Flat Iron Steak & Fries* 26 Peppercorn Sauce, Tuscan Greens Salad

(***)** Meyer Ranch Bone-In Ribeye* 34 Hashbrown Potatoes, Creamed Spinach

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