

ULUM | MOAB

STARTING OUT

SLOW ROASTED CARROTS \$17

spicy coconut cream, herb oil, citrus, toasted almond

THE CANYON GRAZE \$26

soppressata, spanish chorizo, barolo salami, assorted beehive creamery cheeses, prickly pear jelly, wildflower honeycomb, almonds, focaccia

GREEN CHILI FRITTERS \$16

roasted corn, nopales, pepita pesto, pickled radish, honey

SHORT RIB TACOS \$19

pickled jicama, red endive, cotija, salsa verde, corn tortillas

GREENS AND THINGS

APPLE & JICAMA \$16

opal apple, jicama, arugula, spiced pepitas, pickled red onion, beehive creamery cajun cheddar, sour cherry vinaigrette

DESERT PANZANELLA \$17

toasted sourdough, endive, cotija, tomato, apple, lemon, basil, chipotle dressing,

SALTED BEETS \$16

cold smoked avocado, toasted cashew, oregano, pickled peppers

MAINS

SMOKY IDAHO TROUT* \$31

roasted beets, arugula-orange salad, black garlic salsa

PORK TENDERLOIN* \$36

grilled broccolini, coconut potatoes, pine nut-sage romesco

CHILI RUBBED CAULIFLOWER \$28

spiced chickpeas, lime crema, pickled sweet peppers, cilantro

BISON BURGER* \$22

bacon, pimento cheese, pickled red onion, arugula, red wine bbq, yukon fries

HOUSEMADE PAPPERDELLE PASTA \$29

smoked portabella mushroom, roasted romanesco, vegan pepita pesto, cherry tomato

SIDES

BROCCOLINI chili sage butter \$7

HONEY GRIT CAKES salsa verde \$6

SIDE SALAD arugula, radish, lemon vin \$7

MARINATED OLIVES citrus, mint, focaccia \$6

BATTERED FRIES black garlic aioli \$8

GRILLED CIABATTA citrus jam \$5