



## Soup

**Clam Chowder** / Littleneck Clam / Fried Fennel 12

**Smoked Pork Green Chili** / Pickled Jalapeño  
Chipotle Lime Cream / Tortilla 12 • *GF*

## Salad

(Chicken 5 / Salmon 6 / Skirt Steak 7)

**House Salad** / Spring Mix / Red Onion / Carrot / Tomato  
Cucumber / Crouton / Champagne Vinaigrette 10 *V GF\**

**Fireside Cobb** / Romaine / Brisket / Turkey / Red Onion  
Tomato / Gorgonzola / Egg / Avocado Vinaigrette 12 *V\**

**Frisée Salad** / House Bacon Lardons / Pickled Onion  
Chèvre / Maple Balsamic Vinaigrette 10 • *V\**

## Starters

**Smoked Wings** / Buffalo, Barbeque,  
Jalapeño Smoked Honey, or Charred Pineapple Barbeque  
Crudité / Bacon Blue Cheese Sauce 15 *GF\**

**Charcuterie Board** / Local Cheese / Colorado Cured  
Meats / Olives / Cornichons / Smoked Honey  
Mustard / Crostini 16 • *V\* GF\**

**Potato Skins** / Brisket / Cheese Sauce / White Cheddar  
Scallion Crème Fraiche 14 • *V\**

**Baked Brie** / Fig Jam / Smoked Honey / Toasted Walnut  
Fresh Grapes / Crostini 13 *V GF\**

**Lamb Meatballs** / Béchamel / Pickled Onion  
Chèvre / Fried Mushroom 16 •

## Flatbreads

**Caprese** / Pesto / Buffalo Mozzarella / Cherry Tomato  
Balsamic Reduction / Fried Basil 14 *V*

**Smoked Chicken** / Bacon Blue Cheese Sauce / Red Onion  
Pickled Celery / Scallions 15

**Wild Mushroom** / Béchamel / Caramelized Onion  
Spinach / Chèvre 14 *V*

**Pulled Pork** / Cheese Sauce / Pickled Jalapeño  
Fennel Confit / Fried Shallots 15 •

## Sandwiches

(Choice of Fries / Sweet Potato Fries / Side Salad)

Substitute Chicken Upon Request

**Osprey Burger** / House Bacon / Cheddar  
Lettuce / Tomato / Onion / Pickle / Aioli 15 • *GF\**

**Smoked Chicken Sandwich** / Gouda / Frisée / Onion / Tomato /  
Spicy Pickle / Barbeque Aioli 14 *GF\**

**Reuben** / Rye / House-Cured Corned Beef / Sauerkraut  
Swiss / Thousand Island 15 • *GF\**

**Cornmeal Dusted Trout Hoagie** / Frisée / Pickled Onion  
Tomato / Pickle / Lemon Aioli 14 • *GF\**

**Veggie Sandwich** / Zucchini Chips / Roasted Peppers  
Caramelized Onion / Spinach / Chèvre / Pesto Aioli 13 *V GF\**

## Mac and Cheese

**Wild Mushroom** / Truffle Oil / Shaved Parmesan / Fried Fennel 15 *V*

**Smoked Brisket** / Pickled Jalapeño / Scallion Crème Fraiche 16 •

**Crawfish** / Garlic Breadcrumbs / Shaved Parmesan / Scallions 18

## Entrées

(Available 5pm to 10pm)

**Dry Aged Ribeye** / Bacon Gorgonzola Gratin / Baby Carrot  
Creamed Spinach / Smoked Whiskey Butter 42 • *GF*

**Smoked Game Hen** / Duchess Sweet Potato  
Green Beans / Pecan Burre Blanc 35 • *GF*

**Bacon Pecan Crusted Trout** / Sweet Pea Succotash  
Maple Glazed Carrot / Smoked Browned Butter 35 • *GF*

**Spaghetti & "Meatballs"** / Spaghetti Squash / Sautéed Spinach  
Chèvre / Marinara / Béchamel 30 *V GF\**

**Elk Osso Buco** / Black Pepper Spätzle / Brussel Sprouts  
Fried Enoki Mushrooms / Au Jus 38 •

## Sides \$6

**Garlic Parmesan Fries** / **Sweet Potato Fries** / **Brussel Sprouts**  
**Creamed Spinach** / **Maple Glazed Carrots** / **Mac and Cheese**

*GF* Gluten Free / *GF\** Request Gluten Free  
*V* Vegetarian / *V\** Request Vegetarian / • Local

Consuming raw or undercooked meat, poultry, or eggs may increase your  
risk of foodborne illnesses

The Osprey • 10 Elk Track Road • Beaver Creek, Colorado • 970.754.7396  
Executive Chef Ryan Murray • Sous Chef Sam Bartlett