



STARTERS

- Heirloom Tomato & Watermelon** | 20
ricotta, arugula, mizuna
pickled rind
preserved lemon vinaigrette

Cured Salmon* | 22
kombu cured, roasted beets
wild rice, yuzu, crème fraîche

Spiced Cauliflower | 19
goat cheese, candied walnuts, peppadew
peppers, brown butter vinaigrette

Ahi Tuna Kinilau* | 28
pickled fresnos, sesame, cilantro ginger
coconut espuma
calamansi gastrique

Rock Shrimp | 22
tempura fried, honey sambal
cucumber salad, miso-lime glaze
- 7880 Wedge** | 18
artisan romaine, prosciutto
oven-roasted tomatoes, gorgonzola
blood orange vinaigrette

Utah Meat & Cheese Board | 32
creminelli varzi, prosciutto
elk-foie paté, cambozola
gold creek drunken cheddar
beehive queen bee porcini
pear mostarda, honeycomb, baguette

Pork Belly Bao Buns | 21
vegetable slaw, pickled red onions,
chipotle aioli

Caesar Salad | 18
asiago crouton, puttanesca relish
grilled chicken | 28
grilled shrimp | 30

MAINS

- Utah Lamb Chops*** | 49
croquetas de tocino, broccolini, mint chimichurri, labneh
- Ora King Salmon*** | 43
harissa, pickled tomato confit, dukkah root vegetables, pomodoro sauce
- Stein's Burger*** | 28
8-ounce angus beef, aged white cheddar, crispy fried onions, shepherd roll
- Double R Ranch Striploin*** | 45
huckleberry potatoes, maple carrots, charred scallion pistou
- Kurobuta Pork Ribs** | 38
farmer's cheese polenta cake, swiss chard, honey barbecue sauce
- Wild Mushroom Bolognese** | 35
celeriac-ricotta gnocchi, fennel salad, asiago, beurre monté
- Mary's Brick Chicken** | 39
boneless breast + thigh
cauliflower, heirloom carrots, fondant potatoes
- Maine Sea Scallops*** | 42
pancetta, bruleéd cippolini, farro, chanterelle, edamame bisque

Executive Chef Jim Hopkins Sous Chef Arvin Salazar

Requests for split plates will incur a \$5.00 charge
**The state of Utah would like you to know that eating raw or partially cooked food can increase the risk of getting a food-borne illness*