



Satchel's on 6th

November, 2018

Soup seasonal rotation 9

Duck Fat Fries parmesan • maldon sea salt 6

Kale Salad blood orange • pomegranate seeds • nut and seed crumble • honey lime vinaigrette 10

Apple Harvest Salad fennel • colorado apples • candied walnuts • frisée • goat cheese & walnut vinaigrette 9

Icy Blue Mussels spicy tomatoes • white wine tomato broth • grilled ciabatta 11

Salmon Board blini • house crème fraîche • capers 15

Arctic Char sunchokes • warm lentil salad • crispy lentils 29

Grilled 8-oz. Coulotte creamed kale • rainbow pearl potatoes • red wine sauce 28

Pork Tenderloin heirloom beans • bean velouté • chicory salad • apple jam 25

Lamb Bolognese house made pappardelle • fresh ricotta 19

Mushrooms Fregole couscous • wild chanterelle • pickled mahitaki mushrooms • preserved meyer lemon 19

Satchel's Bar Burger collard greens • molasses bacon • pimento cheese 15

Upcoming Events

11/25

The Smoke Out

12/2

Whole Fish Dinner

12/9

Cocktail Party

12/16

Paella Night