

· BRASS ANVIL ·

C A R B O N D A L E

DINNER MENU

Appetizers

CORNBREAD MUFFIN [V] 4

with herbed bourbon butter

DIPS AND CHIPS [V] 15

spinach & artichoke dip and guacamole served with house-made tortilla strips

SHISHITO PEPPERS WITH PONZU GLAZE [V] 11

BISON MEATBALLS* 15

free-range bison and Aspen Ridge beef meatballs with a Palisade peach reduction

BLACK PEPPER CRISPY CALAMARI AND SHRIMP 15

New Zealand wild-caught, served with chipotle remoulade

CRAB CAKES 17

two blue swimming crab cakes lightly fried with a citrus remoulade

Salads

add pulled rotisserie chicken +4 or grilled shrimp +6

CLASSIC WEDGE 13

chunky blue cheese dressing, bacon ends, tomato, and pickled red onion

BURRATA CAPRESE [V] 15

creamy burrata cheese with sourdough toast points, local heirloom tomatoes, and a balsamic drizzle

CAESAR* 13

with bacon ends & pieces, house-made sourdough croutons, and shaved parmesan

PEAR AND GOAT CHEESE [V] 15

baby greens, port-poached pear, crisp fried goat cheese, sweet & smoky cashews, and roasted apple vinaigrette

CREAMY CHICKEN AND WILD RICE SOUP 9/BOWL

a rich buttermilk base with pulled all-natural rotisserie chicken, vegetables, and wild rice

with cornbread muffin +3

HEIRLOOM TOMATO AND BASIL BISQUE [V] 7/BOWL

with cornbread muffin +3

Plated

CAST IRON RAINBOW TROUT 25

8oz rainbow trout seared camp-style in cast iron with shaved roasted almonds and seasonal vegetable medley

HEIRLOOM TOMATO PASTA [V] 19

whole wheat penne pasta, local heirloom tomatoes, shaved parmesan, and white wine garlic sauce

24OZ DOUBLE BONE-IN PORK CHOP 29

thick pork tenderloin and two ribs glazed in a Carolina mustard sauce, local squash puree, Palisade fruit reduction

SCOTTISH SALMON ALFREDO 29

cold water Atlantic salmon served over Scotch whiskey fettuccine alfredo

BRAISED SHORT RIB AND PANCETTA RAGU 31

caramelized beef short rib and crispy pancetta in a tomato sauce on pappardelle pasta

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Proteins

All our local beef is proudly sourced from Nieslanik Beef, a Carbondale company. The cattle are an Angus/Simmental mix, raised free-range in the high country surrounding our community, finished on the spent whiskey mash of Marble Distillery for amazing flavor and unmatched sustainability.

10oz SIRLOIN 29

Nieslanik Beef, locally raised

14oz RIBEYE 47

Nieslanik Beef, locally raised

8oz BACON-WRAPPED TENDERLOIN 45

Nieslanik Beef, locally raised

HALF ROTISSERIE CHICKEN 25

roasted free-range chicken seasoned with thyme

16oz KOBE NEW YORK STRIP 49

Snake River Farms American Wagyu

16oz BISON DELMONICO 47

free-range, bone-out bison ribeye cut thick

8oz BISON STRIP LOIN 37

free-range, bacon-wrapped

**TWO 5oz NORTHERN-ATLANTIC
LOBSTER TAILS* 47**

charbroiled, served with Champagne garlic butter

Additions

BEARNAISE 5

CHIMICHURRI 5

BLEU CHEESE BACON BUTTER 6

5OZ LOBSTER TAIL SURF & TURF* 25

Sharables

ROASTED MUSHROOM MEDLEY [V] 10

crimini, portabella, and oyster mushrooms in a garlic white wine reduction

SAUTEED BROCCOLINI [V] 10

with pine nuts, lemonada, and Thai red chilis

MAPLE GLAZED PORK TENDERLOIN MAC & CHEESE 13

creamy cheddar macaroni and cheese featuring our maple-glazed pork tenderloin

gluten-free pasta (cheese sauce contains gluten) +2

SMASHED PURPLE POTATOES [V] 10

crispy potatoes and sea salt with white wine mustard

CREAMED CORN ELOTE [V] 12

Sweet creamed corn with authentic Mexican street corn spices and cotija cheese

TWICE BAKED POTATO [V] 12

loaded with cheese and bacon

ROASTED BBQ BRUSSELS SPROUTS [V] 12

seared in a sweet honey mustard glaze

TRUFFLE & PARMESAN FRIES [V] 12

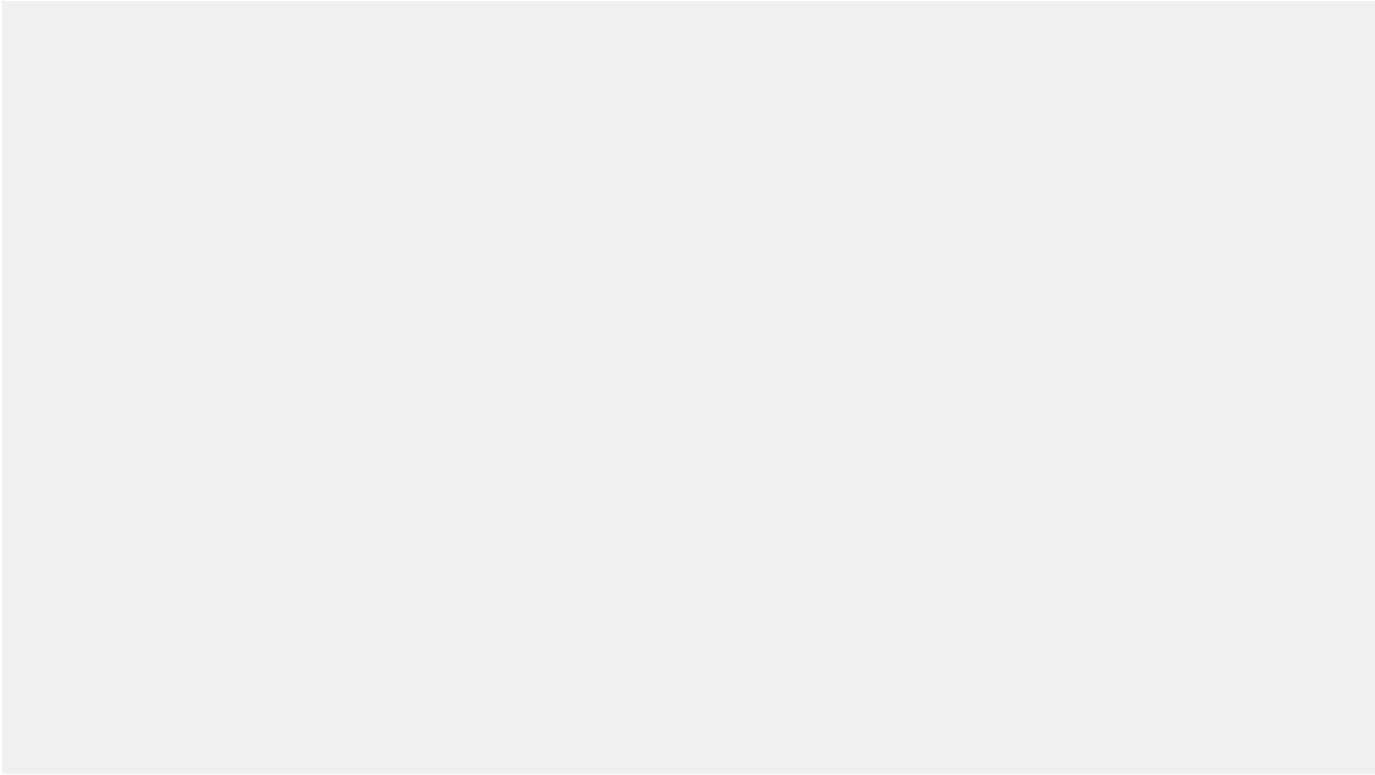
with fresh herbs and white truffle oil

*These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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