



Dinner

starters

GARLIC AND SESAME CHICKPEAS \$5 ^{GF PB}
CRISPY CHICKPEAS

OLIVES \$8 ^{GF PB}
LEMON & HERB MARINATED OLIVES, PICKLED GRAPES

CRISPY POLENTA AND MUSHROOMS \$17 ^{GF PB}
CRISP POLENTA CAKE, WILD MUSHROOM & LENTIL RAGOUT, FENNEL-LEMON OIL, POPPY SEEDS

BLISTERED SHISHITO PEPPERS \$14 ^{GF PB}
SUMAC RUB, SESAME ALMOND PUREE, NAPA SLAW

ROASTED BEETS & SQUASH \$16 ^{GF V}
ROASTED BABY BEETS, RAS EL HANOUT SQUASH, POACHED PEAR VINAIGRETTE, CRUSHED PISTACHIO, WHIPPED FETA

SMOKED TROUT DIP \$14 ^{GF}
OLD BAY HOUSE CHIPS

SPANISH OCTOPUS \$23 ^{GF}
SEARED OCTOPUS, POTATO BRAVA, CALABRIAN CHILI AIOLI, BASIL VINAIGRETTE

BAKED BRIE \$18
ROASTED STRAWBERRY & CHERRY JAM, STICK BREAD CROSTINI, ARUGULA

salads

SIMPLY GREEN \$8 ^{GF PB}
LOCAL GREENS, CUCUMBER, PEPITAS, WHITE BALSAMIC VINAIGRETTE

TROUT SALAD \$20 ^{GF}
SEARED TROUT, CASTEL FRANCO RADICCHIO, ENDIVE AND NAPA CABBAGE MIX, ROASTED BUTTERNUT SQUASH, CARAMELIZED PEARS, DRIED CRANBERRIES, SAVORY ALMOND GRANOLA, TURMERIC-ALMOND VINAIGRETTE

WEDGE \$13 ^{GF PB}
GEM LETTUCE, WALNUTS, CANDIED ONION, MARINATED CARROTS, CREAMY DILL VINAIGRETTE

BLACK KALE CAESAR \$15
BLACK KALE, SPANISH ANCHOVY, PARMESAN, ROASTED SHALLOT CROUTON, CONFIT LEMON, CAESAR DRESSING

sides

FRENCH FRIES \$5 ^{GF PB} | **ASPARAGUS \$7** ^{GF} | **3 CHEESE MAC N CHEESE \$10**

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

*A 20% gratuity may be added to parties of 8 or more **CDC Jared Krom** GF = gluten free, not necessarily celiac-friendly, please ask V = vegetarian PB= plant based

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Real food, the kind that comes directly from plants and animals, is naturally fresh, nourishing, wholesome, and pleasant. At Twisted Fern, we honor the roots of our ingredients and infuse a twist of creativity in a New American atmosphere. We do this out of respect for you and respect for the process. We believe serving minimally processed real food should be the norm, not a catchy pitch.

entrees

ROASTED MUSHROOM BUCATINI \$34 ^{PB}
CHANTERELLES, MORELS, OYSTER MUSHROOMS, FAVA BEANS, GREEN GARLIC PINE NUT PISTOU, LEMON BREAD CRUMBS

CRISPY SKIN HALF CHICKEN \$39
ROASTED POTATO, NDUJA, SWISS CHARD HASH, ALMOND ROMESCO

***DOUBLE WIDE PORK CHOP \$44** ^{GF}
ROASTED POTATO, GREEN BEANS, ARUGULA SALAD, ALABAMA WHITE BBQ SAUCE, BACON BOURBON JAM

TROUT \$37 ^{GF}
PAN SEARED FILET, BLACK RICE-QUINOA-SQUASH PILAF, ASPARAGUS, TARRAGON VINAIGRETTE, PEPPADEW COULIS

***UTAH ELK \$57** ^{GF}
PAN SEARED SHORT LOIN, SUMAC ROASTED CARROTS, PARSNIP PUREE, BROCCOLINI, WALNUT GREMOLATA

***SCALLOPS \$44**
U-10 SCALLOPS, RED BEET PUREE, CHILI HONEY BROCCOLINI, DILL CREME FRAICHE, FARRO

GENERAL TSO \$29 ^{GF PB}
CRISPY CAULIFLOWER & EGGPLANT, COCONUT RICE CAKE, CHARRED RAMP RELISH, PEANUTS

PAN ROASTED DUCK BREAST \$46 ^{GF}
TARRAGON POLENTA, BLACK GARLIC CHIMICHURRI, ROASTED MUSHROOMS & SPRING PEAS

PORK RAGU \$33
HOUSE RIGATONI, GROUND PORK, TOMATO SUGO, SPICY RICOTTA, GRANA PADANO

***BURGER \$20**
GRASS FED PATTY, CHEDDAR, BURNT ONION AIOLI, BACON, PEA SHOOTS, POTATO BUN, FRIES OR SALAD

NASHVILLE HOT MAITAKE SANDWICH \$19 ^{PB}
LOCAL MAITAKE MUSHROOM, CILANTRO AGAVE VINAIGRETTE, B&B PICKLES, PICKLED RED ONION, LETTUCE, FRIES OR SALAD

SHORTY MELT (OPEN-FACE) \$19
BRAISED SHORT RIB, RYE BREAD, GRUYÈRE, B&B PICKLES, 1000 ISLAND DRESSING, APPLE SAUERKRAUT, FRIED EGG, FRIES OR SALAD