



SEAFOOD BAR

served with traditional accompaniments

salmon tartare
\$18

half dozen oysters
east or west
\$28

half dozen shrimp
\$28

half pound king crab
\$39

1/2 maine lobster
\$24

plateaux
dozen oysters, six shrimp,
half lb. alaskan king crab,
1/2 maine lobster
\$128

sides

hand-cut fries

roasted beets

heirloom tomatoes with
smoked sea salt

charred shishitos

ajax "ratatouille"

\$8

j.d. baldridge
restaurant chef

ingrid stern
sous chef

chris "gerber" mathie
sous chef

20% gratuity will be added
to parties of six or more

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

FOR THE TABLE

ajax truffle fries \$17
grana padano, parsley

ajax mac & cheese \$12
herb toasted bread crumbs

chicken liver pâté \$15
grain mustard, preserves,
toasted filone

artisan charcuterie \$19
daily selection, house rilette

burrata & green tomatoes \$14
basil, roasted tomato, filone

crispy pork belly \$14
polenta, pepper relish,
garlic scape

SOUP & SALAD

chilled melon + cucumber soup \$10
heirloom tomato, radish

ajax tavern salad \$12
bibb, crudités, dijon vinaigrette

kale & quinoa caesar \$14
manchego crisp

onion soup gratinée \$13
crostini, provolone, gruyère

heirloom tomato salad \$15
whipped chevre, watermelon,
sorrel, olive

roast beet salad \$14
avalanche fresh chevre,
pistachio, arugula

add to any salad:
chicken +\$8 salmon +\$14 shrimp +\$18

MAINS

seared alaskan halibut \$28
grilled asparagus, speck, lemon & béarnaise

late spring garganelli \$18
roasted mushroom, fava bean, asparagus
avalanche fresh chevre

steak frites \$34
10 oz flat iron steak, au poivre, béarnaise

ajax colorado lamb bolognese \$23
pappardelle, mascarpone

colorado natural roasted chicken \$25
succotash, smoked corn cream, pickled chile

rohan duck confit \$28
farro & mushroom risotto, spring pea, charred onion

summer lobster salad roll \$29
purple potato chips

veal schnitzel \$32
german potato salad, house sauerkraut, sauce robert