



starters

GARLIC AND SESAME CHICKPEAS \$4 GF VV

Crispy chickpeas

POTATO CHIPS \$5 GF V

Whiskey-French onion dip

SMOKED EGGPLANT CAPRESE \$11 GF V

Tomato, housemade mozzarella, basil oil, balsamic reduction

CARROT FRITTER \$10 GF VV

Ginger-cardamom vinaigrette, radish

BAKED GOAT CHEESE \$11 V

Drake's Family Farms chevre, stick bread, berry jam

CONFIT WINGS \$11 GF

Housemade sriracha sauce, blue cheese cream, pickled carrot

BLACKENED OCTOPUS \$18 GF

Saffron polenta, paprika aioli, Hugo coffee rubbed lardon, roasted garlic

FERINATA \$12 GF VV

Chickpea cake, zucchini hummus, roasted beet, oven-dried tomatoes, grapes, red pepper coulis

salads

SIMPLY GREEN \$6 GF VV

Field greens, cucumber, pepitas, white balsamic vinaigrette

***SEARED TROUT \$15** GF

Utah trout, arugula, marinated asparagus, roasted beets, marinated cucumber, slivered almond, grapefruit vinaigrette

TALEGGIO AND STONE FRUIT \$14

Butter lettuce, Taleggio cheese, Utah stone fruit, cherry tomatoes, crushed croutons, honey vinaigrette

DUCK CONFIT AND BERRY \$16 GF

Shredded confit, arugula, fresh berries, sour cherries, candied peacans, roasted shallot vinaigrette

CHARRED CORN AND CARROT \$11 GF VV

Charred corn, young carrots, field greens, radish, savory granola, lemon-rosemary vinaigrette

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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

sandwiches

Choice of house fries or Simply Green salad

SHORTY MELT (OPEN-FACE) \$16

Braised short rib, rye bread, Gruyère cheese, garlic pickles, 1000 Island dressing, apple-bacon sauerkraut, fried egg, fries

CUBANO \$14

Slow cooked pork, roasted pork belly, Gruyère, garlic pickles, bourbon-mustard aioli, hoagie roll

***BURGER AND FRIES \$17**

½# Grassfed patty, cheddar cheese, burnt onion aioli, bacon, pea shoots, everything bun

BRIE GRILLED CHEESE \$14 ^v

Sourdough bread, brie, berry jam

LENTIL-MUSHROOM BURGER \$15 ^w

Tobacco onions, Dijonnaise, arugula, tomato, wheat bun

CAULIFLOWER \$18 ^{GF w}

Berbere roasted cauliflower, stewed eggplant & tomato, beluga lentils, chermoula

"TABBOULEH" \$19 ^{GF w}

Sliced tomatoes, sorghum salad, marinated cucumber, arugula vinaigrette

CHICKEN FRIED PORTABELLO \$16 ^v

Green peppercorn gravy, cauliflower grits, grilled asparagus, pickled carrot

dessert \$7

COCONUT PUDDING ^{GF w}

Fresh banana, toasted coconut, cacao nibs, dehydrated strawberries

CHEESECAKE ^{GF}

Lemon-basil, granola topping

OLIVE OIL CAKE ^w

Macerated berries, Wasatch Creamery mango sorbet

BROWNIE SUNDAE ^{GF}

Wasatch Creamery ice cream, chocolate mousse, bourbon cherries, strawberries

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
gf = gluten free, not necessarily celiac friendly, please ask v = vegetarian vv= vegan