

# lunch

at hell's backbone grill and farm ~ welcome!

## ♥ the award-winning backbone house salad 9

farm greens, toasted pepitas, super sweet dried corn  
heirloom apples & honey-chile vinaigrette  
*add our house-baked tofu, smoked trout or chicken breast for 6 more*

## lunchtime loaf 18

spicy cowgal meatloaf with backbone sauce  
with a small mixed farm greens salad & a black powder biscuit

## house-made pastrami sandwich 14

grass-fed & finished boulder beef  
farm greens, house-made pickled purple onions  
mustard & sage flatbread  
with a small mixed farm greens salad

## backbone blt 12

applewood smoked bacon, farm greens, sundried tomato spread  
& whipped cream cheese on our house-made sage flatbread  
with a small mixed farm greens salad

## ♥ farmy enchiladas 17

two blue corn tortillas stuffed with calabacitas  
in sweet habanero corn sauce  
served with brown rice & a small mixed farm greens salad

## ♥ sunshine quesadilla 13

la flor or corn tortilla stuffed with jack cheese,  
sautéed organic greens & scrambled farm eggs

## ♥★ ask about today's soup creation 8

cup 8 or bowl & a biscuit 10

## ♥ goat cheese fondue 13

handmade black pepper crackers  
fresh fruit & dried boulder apples

## our award-winning black powder blue ribbon biscuits with sage butter 3

## hell's sweet things

### ♥ chocolate chile cream pot 10

rich chocolate custard with a kiss of chimayo chile  
just-whipped cream

### ♥ buttermilk panna cotta 9

with a strawberry-rhubarb sauce

### cowgirl chocolate chip cookie 3

enjoy warm with a sprinkle of powdered sugar

## things to keep in mind

- ~ like heat? ask for our complimentary "she devil" sauce
- ~ 20% gratuity added for groups of eight or more
- ~ no separate checks for groups of eight or more
- ~ please, no talking on cell phones in the dining room

(♥) food items that can be made wheat or gluten free (★) vegan items  
many of our dishes can be adapted to your dietary specifications-please ask

## daylight delights

organic iced tea *black, green, herbal* 4  
bottomless pot of organic & fair trade tea 4  
*signature herbal, english breakfast, earl grey,*  
*gunpowder green, peppermint, chamomile, rosehip rooibos*  
organic & fair trade coffee, hot or iced 4  
*regular or swiss water process decaf-bottomless!*  
french press coffee carafe (extra strong!) 8  
dry rhubarb or cucumber soda 4  
all-natural utah apple beer N/A 4  
blue sky all-natural & organic soda 4  
*cola, zero-sugar cola, ginger ale, lemon lime,*  
*root beer, cream soda, cherry-vanilla*  
jackson hole sarsaparilla soda 4  
san pellegrino prickly pear 4  
martinelli's organic sparkling apple cider 5.50  
san pellegrino sparkling mineral water 250ml/4 or 1 liter/7  
fresh squeezed orange juice  
organic apple juice 4  
organic cow milk 4

## libations

*available after 11:30 AM*

## brunch cocktails

gruet brut with organic fresh squeezed orange juice mimosa 10  
five wives vodka pickled farm everything bloody mary 12  
bailey's irish cream with organic & fair trade coffee  
freshly whipped cream 10

## wine & spirits

*ask to see our extended wine list – available after 11:30 am*

adami garbel brut prosecco n/v 10

commanderie rose 10

tangent albarino 9

bonterra cabernet 10

## bottled beer & cider

clauthaler (non-alcoholic) 4.50

epic spiral jetty IPA 12

epic glutenator, gluten free 22oz 13

epic double skull doppelbock lager 22oz 12

samuel smiths organic lager 18.7oz 11

samuel smiths organic hard apple cider GF 18.7oz 11

samuel smiths chocolate stout 11

ghostrider white IPA with coriander 6

## utah's award winning

## micro-brewed beer on draft 6

full suspension pale ale, squasatch hoppy pilsner, evolution  
amber ale, american wheat hefeweizen, polygamy porter