



LUNCH

*salads are made with “laventure farms” greens
and choice of champagne vinaigrette or herb dressing*

*sandwiches are served on either herbed focaccia,
or whole grain wrap and includes chips and a dessert*



GRILLED AND CHILLED VEGETABLES

seasonal vegetables, herbed dressing

LEMON AND HERB CHICKEN SALAD

strawberries, pickled onion, ricotta

WHISKEY-BRAISED PORK BELLY BLT

truffle honey-mustard, confit tomato, greens

GRASS-FED FLANK STEAK SALAD

marinated tomato, caramelized onion, asiago

TURKEY

smoked tomato ranch, onion, confit tomato, greens

THE ORCHARD

apple, brie, walnut, fig jam



** Consuming raw or uncooked meats, poultry, seafood,
shellfish or eggs, may increase your risk of foodborne illness,
especially if you have certain medical conditions.*



OUR AFFILIATED FARMS



We at Collective Retreats are proud to be serving the most locally sourced ingredients the Vail Valley has to offer. Our menus change daily due to seasonality and availability of fresh produce. Enjoy a taste of Colorado!

KNAPP **K** RANCH TM

Y.E.S. 



Fruition
F A R M S TM



HAZEL DELL MUSHROOMS



Head Chef Ryan P. Smith
Sous Chef Forrest Gibson