

S

STARTERS

BUTTERNUT SQUASH HUMMUS

Mushroom Tapenade, Toasted Sesame Seeds, Crudites, Grilled Naan Bread | 12 **GFO VO**

BAKED BRIE DIP

Bourbon Spiced-Apples, Maple Drizzle, Spiced Pumpkin Seeds, House Chips | 13

MINES FRIES

Salt & Vinegar Rub, Fresh Herbs, Roasted Garlic & Parmesan Aioli | 9 **GFO VO**

BONELESS WINGS

Choice Of Salt & Pepper, Chili-Garlic or Maple-Cherry BBQ, Crudites, Blue Cheese or Ranch Dressing | 13

STICKY SHRIMP

Bourbon Sweet & Sour, Ginger, Garlic, Toasted Pecan, Scallion | 13

LUMP CRAB MEATBALLS

Lion's Mane Mushroom, Brown-Butter Tomato Sauce, Pecorino, Fried Sage | 15

ANTIPASTO BOARD

Cured Meats, Fresh Mozzarella, Olives, Roasted & Pickled Vegetables, Grilled Focaccia | 14 **GFO**

^ NACHOS

Red Pepper Queso, Bulgogi Beef, Black Bean-Corn Salsa, Cotija, Kimchi, Toasted Sesame, Scallion | 15 **GFO**

SOUPS & SALADS

BUTTERNUT SQUASH BISQUE

Creme' Fraiche, Chive Oil, Spiced Pumpkin Seeds | 6

SOUP DU JOUR | 6

Add to any Salad: Grilled Chicken Breast | 6 Pan-Seared Salmon | 8

CAESAR

Romaine, White Anchovy, Garlic Croutons, Pecorino, Parmesan, Caesar Dressing | 9 **GFO**

KALE

Diced Pear, Golden Raisin, Toasted Pine Nut, Pecorino, Apple Cider Vinaigrette | 11 **GFO VO**

MEDITERRANEAN

Baby Iceberg, Shaved Red Onion, Heirloom Tomato, Cucumber, Olives, Goat Cheese Crumble, Creamy Dill Dressing | 11 **GFO VO**

SOUTHWEST

Romaine, Black Bean-Corn Salsa, Avocado, Pickled Onion, Cotija, Fried Tortilla Strips, Buttermilk-Cilantro Dressing | 10 **GFO VO**

PICK TWO | 13

11-4 PM

CUP OF SOUP

Butternut Squash Bisque or Soup Du Jour

SIDE SALAD

Garden, Caesar, Greek, Kale

HALF HANDHELD

Cheesesteak, The Italian, Gypsum Club, Scampi Wrap, Veggie Wrap

HANDHELDS

*All sandwiches come with house, made chips or substitute fries or side salad for | 2.00
Gluten-free options available*

^ DAN'S DOUBLE

Two Smash Pattys, American Cheese, Lettuce, Tomato, Remoulade, Brioche Bun | 16 **GFO**

^ GYPSUM CLUB

Grilled Turkey, Micro Greens, Thick Cut Bacon, Avocado, Tomato, Pesto Aioli, Toasted Sourdough | 16 **GFO**

BACON BURGER

Single Smash Patty, Provolone, Thick Cut Bacon, Fried Onion, House Pickle, Tomato Jam, Roasted Garlic & Parmesan Aioli, Brioche Bun | 14 **GFO**

SCAMPI WRAP

Crispy Shrimp, Fresh Herbs, Shredded Romaine, Shaved Red Onion, Tomato, Lemon-Garlic Dressing, Lavash | 15

FISH SANDO

Fried Cod, Pimento Cheese, House Pickle, Creamy Cajun Slaw, Brioche Bun | 15

VEGGIE WRAP

Tuscan Kale, Roasted Sweet Potato, Dried Cranberry, Avocado, Spiced Pumpkin Seeds, Apple Cider Vinaigrette, Lavash | 14 **GFO VO**

CHICKEN SANDO

Grilled Breast, House Mayonnaise, Cucumber Kimchi, Chili Crisp, Mixed Greens, Toasted Sourdough | 15 **GFO**

CRISPY CHICKEN WRAP

Boneless Chicken Bites, Shredded Cabbage, Rainbow Carrot, Sliced Clementine, Scallion, Sesame Seed, Crispy Won-ton Noodle, Soy-Ginger Dressing | 15

CHEESESTEAK Shaved Beef, Red Pepper Queso, Grilled Peppers, Fried Onion, Focaccia Roll | 16 **GFO**

THE ITALIAN

Smoked Prostitini, Pistachio Mortadella, Capicola Picante, Provolone, Micro Arugula, Giardiniera Sauce, Focaccia Roll | 16 **GFO**

REUBEN

Cured Short Rib, Tangy Sauerkraut, Melted Swiss, Russian Dressing, Toasted Rye | 16

^ = Gypsum favorite GFO = Gluten Free Option VO = Vegan Option

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Parties of six guests or more will have a 20% gratuity automatically applied to the check

FLATBREADS

SWEET HEAT

Sliced Pepperoni, San Marzano Tomato Sauce, Fresh Mozzarella, Hot Honey Drizzle | 16

THE FUNGHI

Pebble Creek Mushroom, Brie Spread, Caramelized Onion, Balsamic Reduction, Fresh Thyme | 16

↗ WESTSIDER

Polish BBQ Sauce, Fontina Cheese Blend, Bacon & Mushroom Kapusta, Smoked Kielbasa | 17

TINGA

Adobo Sauce, Fontina Cheese Blend, Shredded Chicken, Pickled Onion, Avocado, Cotija, Cilantro | 17

ENTRÉES

4pm - Close

MISO BUTTERNUT SQUASH

Pebble Creek Mushrooms, Caramelized Onion, Shaved Brussels, Dried Cranberry, Goat Cheese Crumble, Toasted Pecan | 17 **GFO VO**

↗ DUCK FRIED RICE

Confit Leg & Thigh, Duck Fat Rice, Broccolini, Sunnyside Egg, Chili Crisp, Scallion | 21

FAROE SALMON

Mushroom Gratin, Orzo Risotto, Espresso Powder, Chive Oil, Pecorino | 24

COD

Pan Roasted Cabbage, Buerre Blanc, Crispy Layered Potato, Pickled Mustard Seed, Bacon Lardon, Micro Arugula | 24

↗ DENVER STEAK

Roasted Cauliflower Puree, Crispy Brussels, Black Pepper-Parmesan Butter | 28 **GFO**

MAC SKILLET

Braised Short Rib, Cavatappi, Cheddar-Gouda Sauce, Bacon-Fat Bread Crumbs, Gochujang BBQ | 19

DESSERTS

FLOURLESS TORTE

Chocolate Ganache, Bourbon Caramel, Toasted Pecan, Sea Salt, Cocktail Cherry | 9 **GFO**

VANILLA BEAN CHEESECAKE

Poached Pear, Red Wine Reduction, Leaf Tuile, Fresh Thyme | 11

PUMPKIN MOUSSE

Maple Whipped Cream, Steenstra's Cookie Crumble, Fried Sage | 7 **GFO**

gypsum

GRILL

General manager - Zac Williams and Executive Chef Ryan Wall

↗ = Gypsum favorite GFO = Gluten Free Option VO = Vegan Option

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness