

## LUNCH

### Ajax Classics

<b>TRUFFLE FRIES</b>	17
<i>Parmigiano Reggiano</i>	
<b>MARINATED OLIVES</b>	7
<i>Thyme, orange, coriander</i>	
<b>MARCONA ALMONDS</b>	7
<i>Smoked paprika</i>	
<b>CHICKEN LIVER PÂTÉ</b>	14
<i>House preserves, crostini</i>	
<b>MAC &amp; CHEESE</b>	9
<i>Orecchiette, gruyère, white cheddar</i>	
<b>GRILLED PRAWNS</b>	15
<i>Harissa, lemon, olive</i>	
<b>ONION SOUP GRATINEE</b>	12
<i>As it should be</i>	
<b>TAVERN SALAD</b>	12
<i>Butter lettuce, Dijon vinaigrette</i>	

### While Supplies Last

<b>CHICKEN FRIED RABBIT</b>
<i>Creamed Olathe sweet corn, side salad</i>
25

### Soup, Salad and Such

<b>GREEN GAZAPACHO</b>	11
<i>Green tomato, cucumber, peppers &amp; crème fraiche with Peekytoe crab</i>	17
<b>FARRO &amp; QUINOA SALAD</b>	13
<i>Asparagus, shaved fennel, lemon vinaigrette, avalanche chevre</i>	
<b>BEER STEAMED CLAMS</b>	12
<i>Pilsner, garlic, grilled sourdough</i>	
<b>WILD ARUGULA SALAD</b>	12
<i>Local arugula, shaved zucchini, mint, pecorino</i>	
<i>Add grilled chicken (\$5) or grilled shrimp (\$8) to any salad</i>	

### OUT OF THE SHELL

<b>Peekytoe Crab Cocktail</b>
4 oz. 25
<b>Smoked Steelhead Trout Roe</b>
1 oz. 25
<b>American White Sturgeon Caviar</b>
1 oz. 65

### ON THE SHELL

<b>1/2 dozen Oysters</b>	18
<b>1/2 dozen Littleneck Clams</b>	12
<b>AJAX PLATEAU</b>	65
<i>12 Oysters, 6 Clams, 6 Shrimp, 1/4# Crab</i>	

### IN THE SHELL

<b>1/2# Peel &amp; Eat Shrimp</b>
You peel 19 We peel 21
<b>Chilled Maine Lobster</b>
half 20 whole 40
<b>1/2# Alaskan King Crab Legs</b>
23

### SIDES 7

<b>Hand Cut Fries</b>
<b>House Salad</b>
<b>Seasonal Farm Veggie</b>
<b>Grilled Green Beans</b>
<b>Grilled Summer Squash</b>

### Happy Hours

3-6pm Daily

<b>Oysters \$2</b>
<b>Pints of Beer \$3</b>
<b>Burger &amp; Pint \$15</b>
<b>Bocce \$0</b>

### Mains

<b>COLORADO LAMB BOLOGNESE</b>	19
<i>Pappardelle pasta, parmigiano, mint</i>	
<b>WILD SALMON NIÇOISE</b>	25
<i>French beans, olives, roasted tomatoes, basil, farm egg</i>	
<b>BBQ LAMB SANDWICH</b>	19
<i>Smoked leg of lamb, fennel slaw, caramelized onions</i>	
<b>CRISPY ORGANIC CHICKEN</b>	25
<i>Farro &amp; bulgar, sweet 100 tomatoes, squash, mint yogurt</i>	
<b>MUSSELS MARINIÈRE</b>	20
<i>White wine, garlic, red chile</i>	
<b>SOFTSHELL CRAB BLT</b>	25
<i>Grilled pork belly, pickled green tomato, house aioli</i>	
<b>MUSHROOM &amp; LEEK QUICHE</b>	17
<i>Tavern salad, Dijon vinaigrette</i>	
<b>AJAX DOUBLE CHEESEBURGER</b>	17
<i>Milagro Ranch grass fed beef, American cheese, onion aioli</i>	
<b>STEAK FRITES</b>	25
<i>Grilled hanging tender, maitre d'hotel butter</i>	