

lunch

at hell's backbone grill and farm ~ good afternoon and welcome!

small plates

♥ goat cheese fondue 13

handmade black pepper crackers,
utah apricots & organic strawberries

♥ idaho smoked trout-pecan pâté 12

tiny house-made toasts & organic vegetables

♥★roasted farm garlic plate 9

farm cilantro-pecan pesto & tiny toasts

♥ farmer's cheese & meat & pickle plate 14

beehive promontory cheddar, creminelli calabrese salami,
pickled farm vegetables, a farm deviled egg & house mustard

chilled farm radish & potato soup 8



salads

♥★the award-winning backbone house salad 10

organic farm greens, toasted pepitas, super sweet dried corn
jicama, utah apricots & honey-chile vinaigrette
add our house-baked tofu or smoked trout for 6 more
add our marinated cluck breast for 8 more

♥★kale salad 12

utah apricots, beehive promontory cheddar & chile almonds
honey-wine vinaigrette

♥monumental salad 11

farm greens, radishes, peas, carrots & purslane
topped with a chivey ranch dressing
add our house-baked tofu or smoked trout for 6 more
add our marinated cluck breast for 8 more



sides

luscious biscuits & gravy 9

black powder biscuits smothered in our local pork sausage gravy

♥★ organic rice & beans & greens 7

bowl of brown rice & slow cooked pinto beans
with sautéed greens

homemade brown betty granola 8

with your choice of organic yogurt or cow's milk

♥applewood smoked bacon 5

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

entrees

♥backbone blt 12

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

♥house-made pastrami sandwich 14

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

♥green chile egg salad sandwich 12

farm eggs & hatch green chiles with farm lettuce
on our house-made oatmeal-molasses bread
with a farm salad of the moment

lunchtime loaf 18

spicy cowgal meatloaf with backbone sauce
with a farm salad of the moment & a black powder biscuit

duck duck, goose quesadilla 15

smoked duck, locally foraged gosefoot greens & jack cheese
in a flour tortilla
with spicy diablo crema & pickled red onion relish

♥sunshine quesadilla 13

flour or corn tortilla stuffed with jack cheese, scrambled farm eggs,
& sautéed organic greens with pickled red onion relish

♥farmy enchiladas 17

your choice of:

organic chicken & cilantro **or** garden calabacitas
in a spicy habanero corn cream sauce
with a side of rice & beans

♥★bowl of posole stew 10

black bean, green chile & butternut squash
with a brown sugar cornbread muffin

the moqui mac 18

a very grown-up baked macaroni & cheese
with roasted tomatoes, corn & green chiles
add our house-baked tofu, smoked trout or chicken for 6 more

farm cilantro-pecan pesto with penne 16

add our house-baked tofu, smoked trout or chicken for 6 more

♥the blaker standard 13

two poached farm eggs on brown rice
with sautéed farm greens & our poblano crema

♥the breakfast jenchilada (nice & spicy) 12

corn tortillas, torn & toasted
smothered in an authentic red chile sauce with jack cheese
served with smashed sage potato pancakes
brown rice, beans & a flour tortilla

♥local beef bone broth 7

add poached egg for 3 more
add greens for 3 more



hell's desserts

♥ **buttermilk panna cotta 9**
with a boulder peach-mint sauce

♥ **chocolate chile cream pot 10**
rich chocolate custard with a kiss
of chimayo chile just-whipped cream

strawberry rhubarb shortcake 9
with dreamy whipped cream

♥ **utah apricot & white chocolate fool 10**
folded white chocolate, utah apricots
& whippy delight



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
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 4
organic apple juice 4
organic cow milk 4



libations

available after 11:30 AM on weekdays, 10:30 AM on weekends

brunch cocktails

gruet brut mimosa with fresh squeezed orange juice 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

clausthaler (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