**Ranch Foods Direct Kitchen Menu**

**Side Dishes**

**Power Munch**

*A healthy pairing of organic baby kale, organic carrots, organic Meyer Lemons, organic dried cranberries and organic quinoa.*

**Melting Pot Mash**

*A unique alternative to mashed potatoes, our “Melting Pot Mash” incorporates organic potatoes, organic cauliflower and organic celery root to make for a not-so-typical twist on a classic.*

**Harvest Roasted Potato Salad**

*A winning combination of roasted potatoes, fresh radishes, onion, and celery, with a creamy mixture of Mady’s Mustard and mayonnaise, and a bit of Harvest Relish from The Good Jar.*

**Summer Fresh**

**Cucumber Salad**

*Creamy Greek style cucumber salad using tender skinned English cucumbers, vine ripened tomatoes, with a sour cream and dill dressing.*

**Celery Root Slaw**

*Tangy and slightly sweet. A delicious mix of shredded celery roots and carrots.*

**Alpha & Omega-3**

*Our signature “Power Munch” with the addition of hickory-smoked wild sockeye salmon*

**Maple**

**Baked Beans**

*Made with Callicrate smoked pork jowls and maple syrup, you can’t go wrong with this summer BBQ favorite!*



**Sous Vide Callicrate Beef & Pork**

*Our top-quality meats join with state of the art technology, allowing them to enjoy an extended soak in a warm water bath held at precise temperatures. This process not only tenderizes and concentrates flavor, but establishes a perfect doneness, allowing the consumer to simply sear to finish at home.*

**Beef**

**Top Sirloin**

**Bavette**

**Chuck Roast**

**Pork**

**Center Cut Boneless Chop**

**Boneless Sirloin Chop**

**Smoked Meats & Specialty Meats**

**BBQ Pork Belly**

*Callicrate Pork belly sous vide for 24 hours and deep fried. Then dredged in our in house made Rhubarb BBQ sauce.*

**Smoked Beef Brisket**

*Callicrate brisket sous vide for 24 hours then smoked with a mix of apple, cherry, and Hickory wood.*

**Smoked Pulled Pork**

*Callicrate pork cooked sous vide 48 hours, dredged in Savory Spice Shop seasonings and smoked with cherry wood & sugar maple.*

**Smoked Ham Hocks**

*Fresh Callicrate pork shanks cured in house, smoked with cherry wood & sugar maple.*

**Smoked Jowl Bacon**

*Fresh Callicrate pork jowl, cured in house, smoked with cherry wood & sugar maple.*

**Callicrate Beef Bacon**

*Brown sugar-cured Callicrate beef navel, smoked with cherry wood & hickory.*

**Smoked Sockeye Salmon**

*Wild sockeye salmon from Bristol Bay, AK. Cured in sea salt and brown sugar. Hickory smoked.*

**\*** We proudly use seasonal Colorado produce and support as many small local producers as possible for spices, condiments, honey, bread, cereal grains & legumes. Our goal is to provide as many options as we can for smart, healthy & environmentally conscientious dining at home for you and your family.



**Ranch Foods Direct Kitchen Menu**

**Sauces and Spreads**

**Smoked Salmon Spread**

*Wild sockeye salmon cured and smoked in house, blended with cream cheese, sour cream, Meyer lemon, fresh dill & whole grain mustard.*

**Rhubarb BBQ Sauce**

*Made with fresh rhubarb and just a hint of strawberries. This classic combination makes for a sweet & tangy sauce to complete your BBQ meat.*

**Tomatillo Green Chile Enchilada Sauce**

*Made with Colorado’s favorite Roasted Pueblo Green Chiles and fresh tomatillos. Used on our Smoked Pork Enchiladas.*

 **Make it a Meal**

**Summer BBQ Meal Deal**

**Entrée + 1 side for $13 (2 servings)**

**Entrée + 2 sides for $17 (3 servings)**

 **Entrées \* Sides**

 **- Smoked Pulled Pork -Melting Pot Mash**

 **-Smoked Brisket -Power Munch**

 **-BBQ Pork Belly -Harvest Roasted Potato Salad**

 **-Summer Fresh Cucumber Salad**

 **-Celery Root Slaw**

 **-Maple Baked Beans**



**Fine Dining Meal Deal**

**Entrée + 1 side for $18 (2 servings)**

**Entrée + 2 sides for $22 (3 servings)**

 **Sous Vide Entrées \* Sides**

 **-Top Sirloin -Melting Pot Mash**

 **- Bavette -Power Munch**

 **-Center Cut Pork Chop -Harvest Roasted Potato Salad**

 **-Pork Sirloin Chop -Summer Fresh Cucumber Salad**

 **-Celery Root Slaw**

 **-Maple Baked Beans**



**Rotating Entrées**

**House Smoked Brisket Mac & Cheese with Sourdough Breadcrumbs**

*Our own smoked brisket blended with pasta in a rich sauce of Springside Cheese one-year cheddar, Gouda, Parmesan Sarvecchio & whole milk mozzarella with Sourdough Boulangerie bread crumbs.*

**Smoked Pork Enchiladas**

*Smoked Callicrate pork layered with an organic tomatillo green chile sauce & Springside Cheese Monterrey Salsa Jack.*

**Braised Callicrate Beef Short Ribs**

*Available in classic French red wine reduction sauce. Our braised beef short ribs are individually vacuum packed and can be simply prepared for service by first thawing, then dropping into a pot of boiling water for ten minutes, carefully opening the bag and turning out onto a dinner plate with your favorite sides.*

*\*Only entrées labeled with a “Meal Deal” sticker are eligible for purchase with the Meal Deal pricing.*