



James Ranch has been raising grass fed only Angus cattle on this ranch since 1991. Our cattle are daily rotated on regenerative, grassy pastures every day resulting in a deliciously distinct beef flavor unique to the James Ranch.

JAMES RANCH GRILL

TABLE ON THE FARM

33846 Hwy 550, Durango, CO 81301
Phone: (970) 764-4222



The Belford and Leyden cheese is made by Dan James 10 yards from the restaurant using the raw milk that comes from his Jersey cows grazing in the fields below. These raw milk cheeses are aged between 3 to 12 months making them rich, full-bodied, and delicious.

BURGERS*

All our 1/3 lb, 100% grass-fed beef burgers* listed below are chargrilled to medium for the fullest flavor (unless otherwise requested) and served between a lightly buttered, brioche bun or on a bed of greens.

Substitute our house baked gluten free bun 2.00

The Basic (not boring) Burger*

Lettuce + pickles + tomato, + red onion + your choice of condiments (ketchup, mustard, or mayo*) 14.00 (Personalize with Add-ons!)

Signature Burger* (A local favorite)

Our beef patty + Belford cheese + caramelized onions + lettuce + our signature rosemary garlic aioli* 16.00

Mushroom Belford Burger*

Sautéed cremini mushrooms + our Belford cheese + caramelized onions + our rosemary garlic aioli* 16.75

Blue Cheese, Bacon, BBQ Burger*

Our house made chipotle BBQ sauce + Point Reyes blue cheese + two slices applewood smoked Niman Ranch bacon + red onion + lettuce 17.50

J/R Patty Melt*

Our 1/3 lb beef patty + savory tomato spread + caramelized onions + between focaccia with crusted, melted Belford cheese 17.25

Seasonal Veggie Burger

Seasoned butternut or summer squash + Belford cheese + caramelized onions + tomato + lettuce + our rosemary garlic aioli* 12.00

SANDWICHES

Inside Out Cheese Melt

J/R Belford cheese (similar to sharp cheddar) melted between locally baked focaccia bread + topped with crusted, melted Belford cheese 11.50 (See our Add-ons to Personalize yours!)

Winter B.L.T. with Chipotle Mayo

Crispy lettuce + tomato spread + applewood smoked Niman's Ranch bacon (pasture raised) + a smear of chipotle mayo* in between toasted, locally baked focaccia bread 12.50

Succulent Steak Sandwich* (Friday—Sunday Only)

Sautéed thinly sliced steak marinated in garlic, olive oil and red pepper flakes + caramelized onions + our Belford cheese + our rosemary garlic aioli* + a lightly buttered hoagie 17.75

SALADS

Roasted Beet Salad (Optional to add goat or blue cheese)

Cooked red beets + salad greens + raw golden beets + sunflower sprouts + sunflower seeds + beet vinaigrette half 5.50 whole 11.00
Local goat cheese 3.00 Point Reyes blue cheese 2.00

Chopped Kale Salad, Butternut Squash, Pecans & an Egg*

Chopped kale massaged in a maple vinaigrette + roasted butternut squash + toasted pecans + dried cranberries + fried egg* 13.50

Small House Salad 7.00 Large House Salad 11.00

Available only if can be locally sourced
(choice of dressings: Balsamic or Apple Cider Vinaigrette, Ranch)

PERSONALIZE IT!

Add your favorite toppings to any item on the menu:

| | |
|-------------------------------|-------------------------------|
| J/R Belford Cheese 2.00 | Farm Fresh Fried Egg* 1.00 |
| Extra JR Burger Patty* 6.50 | Avocado 2.00 (when in season) |
| Niman Ranch Bacon (2 pc) 3.00 | Caramelized Onions .75 |
| Sautéed Mushrooms 2.50 | Local Green Chilies 1.75 |



La Bonne Patisserie is the local bakery that bakes many of our breads using local farm fresh eggs, organic local flours and quality oils.

SIDE ADD-ONS

| |
|---|
| Local Fingerling Fries small 3.50 large 6.50 |
| Kale, Carrot, Apple Slaw small 3.00 large 6.00 |
| Sea Salt Potato Chips small 2.00 large 3.00 |



A whole bunch of hard working, local farmers that practice regenerative agriculture, grow our produce, provide eggs from pasture raised chickens and make our goat cheese.

KIDDOS MENU

Bitty Burger

A 3oz J/R burger patty + toasted brioche roll + lettuce + pickle + tomato + ketchup + chips 9.00

Dawg on a Stick (available 5/15/2024)

J/R beef hot dog on a stick + ketchup or mustard + chips whole 8.50 half 4.25

Kids Melt

Soft focaccia + J/R Belford cheese inside + side of jelly for dipping + chips 6.50

ORGANIC NONALCOHOLIC DRINKS

| Large 3.75 (20 oz) | Medium 3.00 (16 oz) | Small 2.50 (10 oz) |
|---|----------------------------------|-----------------------|
| Organic Tractor Sodas | Organic Iced Teas | |
| - Root beer | - Unsweetened Black Tea | |
| - Kola | - Unsweetened Green Tea | |
| - Kola Light | - Hibiscus Tea- Stevia Sweetened | |
| - Cherry Cream | Organic Lemonade | |
| - Coconut | Organic Arnold Palmer | |
| - Mandarin Orange | (half iced tea & half lemonade) | |
| - Strawberry Haystack (an apple cider vinegar drink) | | |

FLOATS & DESSERTS

Soda Float

Your favorite flavor of Tractor soda + 4 oz of Cream Bean Berry vanilla ice cream (made locally + from scratch + 100% organic milk, cream, vanilla and sugar) 8.00

Homemade Baked Goods

A daily variety of baked goods made in house from scratch + farm fresh eggs + organic ingredients + love 3.50-8.00

ALCOHOLIC DRINKS

See Handout for current selections

Local Durango Breweries:

- Carver's Brewing Co.
- SKA Brewing Co.

Buckle Family Wine

Gunnison, CO

Hard Cider

Eso Terra -Dolores, CO

*Consuming raw or undercooked meats, eggs or unpasteurized milk may increase your risk of foodborne illness.