



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 2.50

### The Basic (not boring) Burger\*

Lettuce + pickles + red onion + tomato spread + condiment choice (ketchup, mustard, or mayo\*) 16.00 (Personalize it!)

### Signature Burger\* (A local favorite)

Our beef patty + Belford cheese + caramelized onions + lettuce + our signature rosemary garlic aioli \* 17.75

### Mushroom Belford Burger\*

Sautéed cremini mushrooms + our Belford cheese + caramelized onions + our rosemary garlic aioli\* 18.95

### 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 18.95

### Green Chile Cheese Burger\*

Our 1/3 lb beef patty + Belford cheese + local green chiles + lettuce + pico (in season) + lime crema 17.50

### Seasonal Veggie Burger

Seasoned butternut or summer squash + Belford cheese + caramelized onions + tomato spread+ lettuce + rosemary garlic aioli\* 12.75

## 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 12.00 (Personalize it!)

### 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 14.00

### 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 19.75

## 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

House salads not available due to seasonality of ingredients

## PERSONALIZE IT!

### Add your favorite toppings to any item on the menu:

J/R Belford Cheese 2.00	Farm Fresh Fried Egg* 2.00
Extra JR Burger Patty* 8.00	Pt. Reyes Blue Cheese 2.00
Niman Ranch Bacon (2 pc) 4.00	Caramelized Onions 1.50
Sautéed Mushrooms 2.50	Local Green Chilies 2.00



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

**ROC\*n Fries** (seed oil free, chemical-free, local potatoes) choice of ketchup or baconnaisse\* fry sauce small 3.50 large 6.50

**Kale, Carrot, Apple Slaw** small 4.00 large 7.00

**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

## KIDDOS MENU

### Bitty Burger

A 3oz J/R burger patty + toasted brioche roll + lettuce + pickle + ketchup + chips 9.50

### Dawg on a Stick

J/R beef hot dog on a stick + ketchup or mustard + chips whole 10.00 half 5.00

### Kids Melt

Soft focaccia + J/R Belford cheese inside + side of jelly for dipping + chips 7.00

## ORGANIC NON-ALCOHOLIC DRINKS

Large 4.00 Medium 3.50 Small 2.75

### Organic Tractor Sodas

- Root beer
- Kola
- Kola Light
- Cherry Cream
- Coconut
- Mandarin Orange
- Strawberry Haystack (an apple cider vinegar drink)

### Organic Iced Teas

- Unsweetened Black Tea
- Unsweetened Green Tea
- Naturally Sweetened Alpine Berry Tea

### Organic Lemonade

**Organic Arnold Palmer** (half iced tea & half lemonade)

## FLOATS & DESSERTS

### Soda Float

Your favorite flavor of Tractor soda + 4 oz scoop of house made vanilla ice cream using organic milk, cream, vanilla, and cane sugar 9.00

### Homemade Baked Goods

A daily variety of baked goods made in house from scratch + farm fresh eggs + organic ingredients + love 4.00-9.00

## ALCOHOLIC DRINKS

See Handout for current selections

### Local Durango Breweries:

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

### Wines

Buckle Family Wines - Gunnison, CO  
Eso Terra - Durango, CO

### Hard Cider

Eso Terra - Durango, CO

\*Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness.