



James Ranch has been raising grass fed Angus cattle on this ranch since 1991. The cattle are rotated to fresh grass and irrigated 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



JAMES RANCH ARTISAN CHEESE
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 cheeses are aged up to 3 to 18 months making them rich, full-bodied, and nutrient dense.

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, local 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) 11.25 (Personalize with Add-ons!)

Signature Burger* (A local favorite)

Our beef patty + Belford cheese + caramelized onions + lettuce + our signature rosemary garlic aioli 13.25

Mushroom Belford Burger*

Sautéed cremini mushrooms + our Belford cheese + caramelized onions + our rosemary garlic aioli 14.50

Green Chili Pico Burger*

Our Belford cheese + sliced avocado + green chili pico + a swirl of lime crema 14.00

Blue Cheese, Bacon, BBQ Burger*

Our homemade chipotle BBQ sauce + Point Reyes blue cheese + two slices of applewood smoked Niman's Ranch bacon + red onion + lettuce 14.50

Winter Veggie Burger

Roasted, seasoned butternut squash + our Belford cheese + caramelized onions + tomato + lettuce + our rosemary garlic aioli 10.25

PERSONALIZE IT!

Add your favorite toppings to any item on the menu:

Belford Cheese 1.25	Farm Fresh Fried Egg* 1.00
Extra JR Burger Patty* 4.00	Avocado 1.00
Niman Ranch Bacon 2.00	Caramelized Onions .50
Sautéed Mushrooms 2.50	Local Chokecherry Jelly .75



Serious Delights is the local bakery that bakes all our breads using farm fresh eggs, organic local whole wheat flour and are passionate about perfection.



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.

SIDE ADD-ONS

Fingerling Fries small 3.00 large 6.00
Kale, Carrot, Apple Slaw small 2.00 large 3.50
Sea Salt Potato Chips small 1.00 large 2.00

Inside Out Cheese Melt

Our Belford cheese (similar to sharp cheddar) melted between soft focaccia bread + topped with crusted, melted Belford cheese 10.00 (See our Add-ons to personalize it!)

B.L.T. with Chipotle Mayo

Crispy lettuce + tomato + applewood smoked Niman's Ranch bacon (pasture raised) + a smear of chipotle mayo in between toasted, locally baked focaccia bread 10.00

Succulent Steak Sandwich* (Limited Amount Fri-Sun 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 16.50

SALADS

Beet Salad with Goat Cheese

Cooked red beets + salad greens + local goat cheese + raw golden beets + sunflower sprouts + apple cider vinaigrette 13.00

Chopped Kale Salad with Roasted Butternut Squash

Chopped kale massaged in a maple vinaigrette + roasted butternut squash + dried cranberries + toasted pecans + a fried egg 11.00

Small House Salad 5.00 Large House Salad 8.00

Fresh local salad greens + seasonal vegetables + croutons (choice of dressings: Balsamic or Apple Cider Vinaigrette, Ranch)

Weekly Soups, Chili and Featured Items

Seasonal soups, chili & featured items are made from scratch using local, seasonal ingredients. Check the flyer for featured items.

KIDDOS MENU

Bitty Burger* A 3oz hamburger + a toasted brioche roll + lettuce + pickle + tomato + ketchup 7.50	Dawg on a Stick Our dense beef frankfurter on a stick + a side of ketchup or mustard 6.25	Kids Melt Half an Inside Out Melt + side of jelly for dipping 5.50
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NONALCOHOLIC DRINKS

Large 2.50	Medium 2.00	Kids 1.50
Refill 1.00	Refill .75	Refill .50
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	
*Blood Orange	(half iced tea & half lemonade)	
*Strawberry Rhubarb Haystack	Organic Hot Teas & Coffee	
(an apple cider vinegar drink)	(ask for tea and coffee selection)	

FLOATS & DESSERTS

Soda Float Your favorite flavor of soda + 1 large scoop Cream Bean Berry vanilla ice cream (made locally + from scratch + 100% organic milk, cream, vanilla and sugar) 7.00
Homemade Baked Goods A daily variety of cookies + hand pies + brownies + mini-cakes made from scratch + farm fresh eggs + organic ingredients + love 3.00-8.00

ALCOHOLIC DRINKS

See flyer for current selections
Local Durango Breweries:
• Carver's Brewing Co.
• High Trestle Brewing Co.
• SKA Brewing Co.
Sutcliff Vineyards - Cortez, CO
Hard Ciders
Eso Terra - Dolores, CO
Fenceline - Dolores, CO

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