



SAUCE ON THE CREEK

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by **LAURA LIEFF**
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Family-friendly, family-style, families wanted. That is what Sauce on the Creek Managing Partner/General Manager Ross Cohen emphasizes when talking about the restaurant that has been an Avon favorite since 2018. “We are all about the community so it doesn’t matter if you’re a screaming baby or a second homeowner looking for a memorable dining experience — we accommodate everything and everyone.”

Both Cohen and Executive Chef Mike Irwin, who are East Coast transplants-turned-longtime locals, have been at Sauce on the Creek since its inception. They also handle all things food and

beverage for the additional Sauce locations — Sauce on Copper, Sauce on the Blue, and Sauce on the Maggie — which are in Summit County. While Cohen hails from New York and cut his teeth at the Beaver Creek Chophouse, Vail Chophouse and Samana on Bridge Street, Irwin is originally from Pittsburgh and worked at Sweet Basil, Juniper and Zino.

Their combined prior experience is poured into Sauce on the Creek, which has a laidback vibe, boasts one of the largest patios in town, and serves Italian cuisine that is reasonably priced and delicious. When asked what sets Sauce on the Creek apart from other Italian restaurants in Eagle County, Cohen says “affordability without sacrificing any quality.”

Open for lunch and dinner seven days a week from 11:30 a.m. to 9 p.m., Sauce

on the Creek is accommodating and welcoming. Both their lunch and dinner menus feature homemade soups and sauces and most dishes are designed for sharing. Cohen says that their sandwiches, particularly the meatball sub, attract locals and tourists during lunch. He adds, “We have the most competitively priced sandwiches in town as they are all under \$20 and come with a side.” Popular appetizers include the organic crispy brussels sprouts, calamari fritti, and sauteed mussels. The gorgonzola filet tips are a happy hour (daily from 3 to 5 p.m.) favorite and sought-after dinner entrees include seared Atlantic salmon, the robust osso buco veal shank and a daily fish special — sometimes a pistachio-crusted halibut filet served with the veggie of the day.

In addition to the food, Sauce on the Creek’s wine and bourbon lists are extensive. Cohen explains that their allocated bourbons aren’t found anywhere else in town and that their wine list leans heavily on Italian and North American choices. Since his background is in cocktail creation, it’s no surprise that the wall behind the bar features a wide array of libations — some of which require a rolling, library-style ladder to reach.

For those looking for a venue, the establishment accommodates up to 250 people (inside and outside) making it an appealing location for any kind of celebration. “Our restaurant is designed for people to share experiences around food,” says Cohen. “Anniversaries, bar and bat mitzvahs, lacrosse team dinners, birthday parties, corporate events — you name it, we’ve done it.” He also mentions

PRICE
\$7-\$57

...
AMBIANCE
Family-friendly, casual, and welcoming

...
SIGNATURE DISHES
Meatball sub, daily fish special, rigatoni and sausage, organic crispy brussels sprouts, gorgonzola filet tips and chicken parmesan

that their banquet menu functions as a starting point for guests booking parties and that a la carte menus are preferred.

Whether patrons are having dinner or attending an event, Sauce on the Creek’s “any age, any celebration” mentality is ideal for those dining with young kids who will enjoy exploring the enormous wraparound patio surrounded by aspens. Cohen adds, “We are happy to offer a casual, delicious dining experience for families while being the most competitively priced restaurant in the valley.” •

TOP LEFT Rigatoni, ground sausage, basil, sherry tomato cream sauce.

TOP RIGHT Burgundy braised veal osso bucco with cheddar grits and grilled broccolini.

LEFT Burrata with heirloom cherry tomato, pistachio, prosciutto, arugula.

