

LOCALITY BRUNCH

SWEET

PASTRY OF THE DAY

HOUSE-MADE PASTRY, WHILE SUPPLIES
LAST — 5

NUTELLA STUFFED FRENCH TOAST

WHIPPED CREAM + BANANA CHIPS +
HAZELNUTS + VANILLA- MAPLE BUTTER +
SYRUP + TENDER BELLY BACON — 11

SOURDOUGH PANCAKES

WHIPPED CREAM + PEACH COMPOTE +
VANILLA-MAPLE BUTTER + SYRUP + TENDER
BELLY BACON — 10

SAVORY

QUINOA HASH AND EGGS SUNNY SIDE UP*

BREAKFAST POTATOES + ONION + BELL PEPPER + ZUCCHINI + ROASTED
TOMATOES + OLIVES + MINT + DATES — 12

HOUSE CHORIZO HASH BURRITO

SCRAMBLED EGGS + MONTEREY JACK CHEESE + GREEN CHILI SAUCE +
BELL PEPPER + ONION + BREAKFAST POTATOES — 11

BISCUITS & GRAVY

TENDER BELLY BACON + GRAVY + BISCUITS + BREAKFAST POTATOES
— 11

SMOKED WILD SALMON, SPINACH & BROKEN SHOVELS

GOAT CHEESE BENEDICT

*SOUS VIDE EGGS + LEMON HOLLANDAISE + TOASTED POTATO
ROSEMARY BREAD + BREAKFAST POTATOES — 12

SUB GLUTEN FREE QUINOA CAKE ON BENEDICTS — 1.50

ASPEN RIDGE PETITE TENDER STEAK AND EGGS*

CARAMELIZED ONION + BRUSSELS SPROUTS + ROASTED TOMATOES +
BREAKFAST POTATOES — 15

VEGGIE FRITTATA

EGGS + SEASONAL VEGETABLES + CHERRY TOMATO + PARMESAN
CHEESE + ARUGULA SALAD + BREAKFAST POTATOES — 11
+ ... sub egg whites add \$1

HOUSE-SMOKED LAMB HAM BENEDICT

*SOUS VIDE EGGS + LEMON HOLLANDAISE + TOASTED POTATO
ROSEMARY BREAD + BREAKFAST POTATOES — 12
+ ADD GLUTEN FREE QUINOA CAKE FOR \$1.50

HAZEL DELL MUSHROOM & GREEN CHILI BENEDICT

*SOUS VIDE EGGS + LEMON HOLLANDAISE + TOASTED POTATO
ROSEMARY BREAD + BREAKFAST POTATOES — 11
+ ADD GLUTEN FREE QUINOA CAKE FOR \$1.50

SANDWICHES

SERVED WITH CHOICE OF HOUSE SALAD OR FRIES, ADD SOUP FOR \$1

FRIED CHICKEN SANDWICH

BOULDER NATURAL CHICKEN + HOUSE
PICKLE + HARISSA AIOLI +
BRUSSELS SPROUT SLAW — 13

TENDER BELLY BLT

TENDER BELLY BACON + ARUGULA +
LEMON AIOLI + FRESH TOMATO — 12

LEGACY FARMS ½ LB. BURGER*

CARAMELIZED ONION + TENDER BELLY
BACON + GARLIC AIOLI + AGED CHEDDAR +
SLICED TOMATO + HOUSE PICKLE + CHOICE
OF FRENCH FRIES OR HOUSE SALAD — 14
+ add Jodar Farms fried egg*, bacon jam or
gluten free bun 1.50

SALADS

ADD CHICKEN \$5, SHRIMP \$8 OR STEAK \$9 TO ANY SALAD

BEET & BLUE SALAD

ROASTED BEETS + CRUMBLLED POINT REYES BLUE CHEESE + BLOOD
ORANGE VINAIGRETTE + TOASTED ALMONDS + RED ONION + ARUGULA
— 10

HOUSE SALAD

MIXED LETTUCES + CANDIED PECAN + CRUMBLLED FRENCH FETA +
BALSAMIC VINAIGRETTE — 8

HEIRLOOM TOMATO SALAD

BABY LETTUCE + KALAMATA OLIVES + SOURDOUGH CROUTONS +
SHAVED ZUCCHINI + HERB MUSTARD VINAIGRETTE + HEIRLOOM
TOMATOES — 10

FARMER'S MARKET SALAD

BUTTER LETTUCE + CHERRY TOMATOES + PICKLED FARMERS
VEGETABLE + HOUSE SOURDOUGH CROUTONS + BLUE CHEESE
DRESSING — 10

ENTRÉES

HOUSE MADE LAMB TAGLIATELLE PASTA

BRAISED COLORADO LAMB + ROASTED
TOMATOES + ARUGULA + FRESH HERB +
SMOKED COLORADO GOAT CHEESE — 17

RAMEN BOWL

ROASTED CHICKEN+ HAZEL DELL
MUSHROOMS + SHAVE RADISH + GREEN
BEAN + CILANTRO + LIME + HOUSE MADE
BROTH + 63 DEGREE EGG* — 16

COLORADO FISH & CHIPS

COLORADO TROUT + SMASHED CRISPY
FINGERLING POTATOES + ROASTED GREEN
CHILI REMOULADE — 16

PANTRY BOARD

SERVED WITH CRACKERS + HOUSE JAM + PICKLED VEGETABLES - CHOOSE ANY 3 FOR \$16 OR 5 FOR \$23

CHARCUTERIE

SNAKE RIVER BRESAOLA
LAMB "HAM"

ELEVATION CHOCOLATE STOUT SALAMI
BIELLESE PROSCIUTTO

CHEESE

LAZ EWE GOAT

MOUCO CAMEMBERT
PT REYES BLUE
GRAFTON AGED CHEDDAR
SPANISH MANCHEGO

ACCOMPANIMENTS

BRUSSEL SPROUT KIMCHEE WITH 63
DEGREE EGG *
MARINATED OLIVES
MARINATED PEPPERS
RADISH + SEA SALT + WHIPPED OLIVE OIL

KIDS 12 & UNDER

WITH CHOICE OF KIDS DRINK - MILK, JUICE OR ROCKY MOUNTAIN SODA

KIDS FRENCH TOAST

NUTELLA-STUFFED FRENCH TOAST TOPPED
WITH FRESH WHIPPED CREAM AND
BANANA CHIPS — 7

KIDS CHEESY EGGS

CHEESY SCRAMBLED EGG AND BREAKFAST
POTATOES — 7

KIDS PANCAKES

SOURDOUGH PANCAKES, FRESH WHIPPED
CREAM & PEACH COMPOTE — 7

SIDES

BREAKFAST POTATOES — 3
TENDER BELLY BACON — 3
CUP OF SOUP — 4

SIDE SALAD — 4
SOURDOUGH TOAST AND SEASONAL JAM — 3

BISCUIT AND SEASONAL JAM — 3
FRESH FRUIT — 2