

LOCALITY LUNCH MENU

TO START

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

HOUSE SALAD

ARUGULA + SLICED DATES + SHAVED PARMESAN CHEESE +
HAZELNUTS + LEMON VINAIGRETTE — 8

FARMER'S MARKET SALAD

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

MEDITERRANEAN SALAD

CHOPPED LOCAL ROMAINE + KALAMATA OLIVES + MARINATED GARBANZO BEANS + PIQUILLO
PEPPERS + FETA CHEESE + CREAMY LEMON OREGANO DRESSING — 10

BEET ARUGULA SALAD

ANISE HYSSOP CANDIED BEETS + VINEGAR ROASTED BEETS + GOAT'S MILK DRESSING +
SMOKED PISTACHIOS — 10

SOUP OF THE DAY

CHANGES DAILY BASED ON LOCAL PRODUCE- CUP 4 / BOWL 6

ZUCCHINI CHIPS

LEMON GARLIC AIOLI + FRIED LOCAL HERBS — 5

HAZEL DELL MUSHROOMS

63 DEGREE EGG* + PARMESAN FOAM + TOASTED BREAD + ARUGULA — 9.50

SMASHED FINGERLING POTATOES — 4

PANTRY BOARD

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SERVED WITH CRACKERS + HOUSE JAM + PICKLED VEGETABLES

CHOOSE ANY 3 FOR \$16 OR 5 FOR \$23

CHARCUTERIE

SNAKE RIVER BRESAOLA
CHICKEN LIVER MOUSSE
WITH PEACH JELLY
BIELLESE PROSCIUTTO
LAMB "HAM"
ELEVATION CHOCOLATE
STOUT SALAMI

CHEESE

MARINATED BROKEN
SHOVELS
GOAT IN A JAR
MOUCO CAMEMBERT
PT REYES BLUE
SPANISH MANCHEGO
GRAFTON AGED
CHEDDAR

ACCOMPANIMENTS

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

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR
UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SANDWICHES

← SERVED WITH YOUR CHOICE OF A HOUSE SALAD OR FRIES, OR ADD SOUP FOR \$1 →

GROWN-UP GRILLED CHEESE SANDWICH

MOUCO CAMEMBERT CHEESE + PICKLED VEGETABLES — 11

PROSCIUTTO SANDWICH

AMERICAN PROSCIUTTO + FIG JAM + BROKEN SHOVELS GOAT CHEESE + ARUGULA — 13

FRIED CHICKEN SANDWICH

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

LAMB HAM DIP

HOUSE-CURED & SMOKED LAMB + WHOLE GRAIN MUSTARD AIOLI + CHEDDAR CHEESE + LAMB JUS — 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

ENTRÉES

← ^{GF} GLUTEN FREE PREPARATION AVAILABLE - ASK YOUR SERVER →

COLORADO FISH & CHIPS

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

HOUSE MADE TAGETELLI PASTA

ROASTED HAZEL DELL MUSHROOM + BIG WILLY CHERRY TOMATO RAGU + SMOKED GOAT CHEESE + TORN BASIL — 17

MEDITERRANEAN QUINOA BOWL

ZUCCHINI + ROASTED TOMATOES + KALAMATA OLIVES + DATES + MINT — 14

RAMEN BOWL

ROASTED CHICKEN + HAZEL DELL MUSHROOMS + PEAS + CILANTRO + LIME + HOUSE MADE BROTH + 63 DEGREE EGG* — 16

STEAK PANZANELLA

JBS APSEN RIDGE + RED ONION + ARUGULA + LEMON VINAIGRETTE + SOURDOUGH CROUTON + CHERRY TOMATO + BALSAMIC REDUCTION + ZUCCHINI + BASIL — 15

BEVERAGES ~ SILVER CANYON COFFEES, ROCKY MOUNTAIN SODA, TWO LEAVES ICED TEA. ASK YOUR SERVER FOR A FULL BAR LIST.