

LOCALITY LUNCH MENU

TO START

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

SPINACH SALAD

FRESH ANCHOVIES + SHAVED MANCHEGO CHEESE + SOFT COOKED EGG* + SHAVED RADISH +
HOUSE SOURDOUGH CROUTON + WHOLE GRAIN MUSTARD 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 "NOODLES"

LEMON YOGURT + TOASTED ALMONDS + OLIVE OIL +
FRESH RICOTTA CHEESE + MINT + BASIL — 5

HAZEL DELL MUSHROOMS

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

SMASHED FINGERLING POTATOES — 4

PANTRY BOARD

SERVED WITH CRACKERS + HOUSE JAM + PICKLED VEGETABLES

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

CHARCUTERIE

SNAKE RIVER BRESAOLA
WHIPPED DUCK CONFIT
BIELLESE PROSCIUTTO
LAMB "HAM"
ELEVATION CHOCOLATE
STOUT SALAMI

CHEESE

BROKEN SHOVELS GOAT
MOUCO CAMEMBERT
PT REYES BLUE
SPANISH MANCHEGO
FUNKWERKS BEER
CHEDDAR

ACCOMPANIMENTS

MARINATED OLIVES
SOUS VIDE EGG* WITH
PEA PESTO
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

FARMER'S MARKET COUSCOUS RISOTTO

ISRAELI COUS COUS + 63 DEGREE EGG* + STAR ANISE CARROT PUREE + ASPARAGUS + TOASTED HAZELNUTS + SHAVED RADISH + MOON HILL DAIRY FROMAGE BLANC + BALSAMIC REDUCTION — 15

HOUSE-MADE CARBONARA PASTA

FRESH SHUCKED PEAS + BRAISED DUROC PORK BELLY + CREAM SAUCE + SOUS VIDE EGG* + HOUSE SOURDOUGH BREAD CRUMBS + SHAVED RADISH — 16

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

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