

## LOCALITY LUNCH MENU

# TO START

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

### HOUSE SALAD

MIXED LETTUCE + CANDIED PECAN + CRUMBLED FRENCH FETA + BALSAMIC VINAIGRETTE — 8

### FARMER'S MARKET SALAD

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

### POACHED PEAR SALAD

CHAI TEA VINAIGRETTE + COLORADO GOAT CHEESE + COCO & HAZELNUT SOIL + LEMON CURD  
+ WATERCRESS — 10

### BEET & BLUE SALAD

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

### ZUCCHINI CHIPS

LEMON GARLIC AIOLI + FRIED LOCAL HERBS — 5

### HAZEL DELL MUSHROOMS IN PUFF PASTRY

63 DEGREE EGG\* + CREAMY HAZEL DELL MUSHROOMS + ARUGULA — 9.50

### SMASHED FINGERLING POTATOES

— 4

### SOUP OF THE DAY

CHANGES DAILY BASED ON LOCAL PRODUCE CUP 4/ BOWL 6

# PANTRY BOARD

SERVED WITH CRACKERS + HOUSE JAM + PICKLED VEGETABLES

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

### CHARCUTERIE

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

### CHEESE

LAZ EWE GOAT  
GRAFTON CHEDDAR  
SPANISH MANCHEGO  
MOUCO CAMEMBERT  
PT REYES BLUE

### ACCOMPANIMENTS

MARINATED OLIVES  
MARINATED PUMPKIN  
CARPACCIO  
BEET HUMMUS  
GLAZED CARROTS

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

# SANDWICHES

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

## SLOW ROASTED COLORADO PORK SANDWICH

ROSEMARY CIABATTA + CHIMICHURRI AIOLI + CARMELIZED ONIONS + ARUGULA — 12

## PROSCIUTTO SANDWICH

AMERICAN PROSCIUTTO + FIG JAM + HAYSTACK 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\*

CARMELIZED 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

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Ⓞ GLUTEN FREE PREPARATION AVAILABLE - ASK YOUR SERVER

## COLORADO FISH & CHIPS

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

## HOUSE MADE TAGLIATELLE PASTA

HOUSEMADE CHICKEN SAUSAGE + ROOT VEGETABLE & CALABRIAN PEPPER CREAM + SAUTÉED  
SPINACH + SHAVED PARMESAN CHEESE — 15

## MEDITERRANEAN QUINOA BOWL

ZUCCHINI + ROASTED TOMATOES + CAULIFLOWER RICE + DATES + MINT — 14

## RAMEN BOWL

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

## ROASTED ASPEN RIDGE PETITE TENDER STEAK\*

ROASTED FINGERLING POTATOES + ZUCCHINI + ROASTED TOMATOES + FENNEL CHIMICHURRI  
— 16

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