

LOCALITY LUNCH MENU

TO START

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

HOUSE SALAD

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

FARMER'S MARKET WEDGE SALAD

BUTTER LETTUCE + CARROT + CELERY + BLUE CHEESE + BACON + BUTTERMILK DRESSING — 10

ARUGULA SALAD

GREEN APPLE + RED ONION + FETA + HAZELNUTS + SHALLOT DRESSING — 10

ROASTED BEET SALAD

WATERCRESS + SHAVED FENNEL + GRAPEFRUIT + CHEVRE + LEMON VINAIGRETTE — 10

ZUCCHINI CHIPS

LEMON GARLIC AIOLI + LOCAL HERBS — 5

HAZEL DELL MUSHROOMS IN PUFF PASTRY

CREAMY HAZEL DELL MUSHROOMS + DRESSED ARUGULA — 9.50

SMASHED FINGERLING BRAVAS POTATOES WITH LEMON AIOLI

— 4

SOUP OF THE DAY

CHANGES AT CHEF'S WHIM CUP 4/ BOWL 6

PANTRY BOARD

SERVED WITH CRACKERS + HOUSE JAM + DIJON MUSTARD

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

PICKLED VEGETABLES

WHITE BEAN HUMMUS

BREAD & BUTTER
PICKLES

*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

SLOW ROASTED COLORADO PORK SANDWICH

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

DUCK CONFIT STEAM BUNS

PICKLED CARROT AND RADISH + FIG MOLASSES + CILANTRO + LEMON AIOLI — 14

FRIED CHICKEN SANDWICH

BOULDER NATURAL CHICKEN + HOUSE PICKLE + CREAMY COLESLAW + BUTTERMILK DRESSING — 13

LAMB HAM DIP

HOUSE-CURED & SMOKED LAMB + WHOLE GRAIN MUSTARD AIOLI + CHEDDAR CHEESE + LAMB JUS — 13

FRIED GREEN TOMATO BLT

CANDIED TENDER BELLY BACON + MIXED GREENS + LEMON AIOLI — 13

LOCAL RANCHER'S 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

←—————  —————→
Ⓞ GLUTEN FREE PREPARATION AVAILABLE - ASK YOUR SERVER

COLORADO FISH & CHIPS

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

HOUSE MADE CHITARRA PASTA

BUTTERNUT SQUASH PUREE + CRUSHED HAZELNUTS + FRESH HERBS + HAYSTACK GOAT CHEESE — 19

BUDDHA BOWL

TURMERIC BROWN RICE + SEASONAL VEGETABLES + THAI PEANUT SAUCE + CILANTRO + BASIL — 14

RAMEN BOWL

PORK BELLY + HAZEL DELL MUSHROOMS + SHAVE RADISH + CARROT + CILANTRO + LIME + HOUSE MADE BROTH + FRIED 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.