

## LOCALITY LUNCH MENU

# TO START

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

### HOUSE SALAD

MIXED LETTUCE + SUNFLOWER KERNELS + FRENCH FETA + BALSAMIC VINAIGRETTE — 8

### FARMERS' MARKET WEDGE SALAD

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

### CAESAR SALAD

HOUSE CROUTON + PARMESAN CHEESE + CURED EGG YOLK — 10

### ROASTED BEET SALAD

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

### ZUCCHINI SALAD

RICOTTA CHEESE + MINT + LEMON DRESSED + TOASTED ALMONDS — 5

### HAZEL DELL MUSHROOMS

ON HOUSE-MADE FOCACCIA — 11

### SMASHED FINGERLING BRAVAS POTATOES

HORSERADISH DRESSING + ARUGULA — 4

### SOUP OF THE DAY

CHANGES AT CHEF'S WHIM — 4/6

# 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

### CHEESE

LAZ EWE GOAT

GRAFTON CHEDDAR

SPANISH MANCHEGO

MOUCO CAMEMBERT

### 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 + CARAMELIZED ONIONS + ARUGULA — 12

## 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

## TENDER BELLY B.L.T.

ROMA TOMATOES + ARUGULA + LEMON AIOLI — 13

## FIELD TO FRONT DOOR BURGER\*

CARAMELIZED ONION + TENDER BELLY BACON + GARLIC AIOLI + AGED CHEDDAR + SLICED TOMATO + HOUSE PICKLE — 14  
+ choice of french fries or house salad ----add fried egg\*, bacon jam or gluten free bun 1.50

# ENTRÉES

<sup>GF</sup> GLUTEN FREE PREPARATION AVAILABLE - ASK YOUR SERVER

## COLORADO FISH & CHIPS

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

## TAGLIATELLE ALLA BOLOGNESE

BEEF + PORK + LAMB + CREAM + PARMESAN + CHIVES — 17

## BUDDHA BOWL

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

## FARRO RISOTTO

HEIRLOOM CARROTS + ENGLISH PEAS + FYN RIVER FARMS BASIL + PARMESAN + MASCARPONE + CARROT RIBBONS — 16

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

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