

# LOCALITY BRUNCH

## SWEET

### PASTRY OF THE DAY

HOUSE-MADE PASTRY

— 5

### BRIOCHE FRENCH TOAST

WHIPPED CREAM + FRESH STRAWBERRIES +  
MAPLE SYRUP + TENDER BELLY BACON — 12

### BUTTERMILK QUINOA PANCAKES

WHIPPED MALT BUTTER + MAPLE SYRUP +  
TENDER BELLY BACON — 11

## SAVORY

### BREAKFAST BURRITO

SCRAMBLED EGGS + MONTEREY JACK CHEESE + BELL PEPPER + ONION  
+ HOUSE MADE CHORIZO + SPICY GREEN CHILI + BREAKFAST  
POTATOES — 11

### BUTTERMILK BISCUITS

TWO EGGS SUNNY SIDE + HOUSE MADE SAGE-PORK GRAVY + LEMON  
DRESSED ARUGULA — 11

### HOUSE CURED LOX

TWO EGGS SCRAMBLED + FRIED CAPERS + CHIVE CREAM CHEESE +  
TOASTED SOURDOUGH BREAD + BREAKFAST POTATOES + LEMON  
DRESSED ARUGULA — 12

### HAZEL DELL MUSHROOM OMELETTE

HAYSTACK GOAT CHEESE + LEMON DRESSED ARUGULA + BREAKFAST POTATOES  
— 12

### PORK BELLY SUCCOTASH HASH

TWO EGGS SUNNY SIDE + POBLANO PEPPER + ONION + OLATHE  
SWEET CORN + BREAKFAST POTATOES — 15

### QUICHE OF THE DAY

WITH LEMON DRESSED ARUGULA — 11

### SLOW ROASTED PORK BENEDICT

TWO EGGS POACHED + MOLE HOLLANDAISE + TOASTED POTATO  
ROSEMARY BREAD + BREAKFAST POTATOES — 12

### JASON'S OVERNIGHT OATS

BOB'S RED MILL GLUTEN FREE OATS + ASSORTED DRIED FRUITS AND  
NUTS + YOGURT + HOUSE MADE JAM — 12

## SANDWICHES

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

### FRIED CHICKEN ON BUTTERMILK BISCUIT

BOULDER NATURAL CHICKEN + BACON +  
FRIED EGG + MAPLE SYRUP — 13

### MC'ERICA

FOCACCIA + TENDER BELLY BACON + WHITE  
CHEDDAR + TWO EGGS — 12

### 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  
egg\*, bacon jam or gluten free bun 1.50 +

## SALADS

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

### HOFFMAN FARMS' WATERMELON SALAD

WATERCRESS + SHAVED RED ONION + FRENCH FETA + SHERRY  
VINAIGRETTE + MINT — 10

### HOUSE SALAD

MIXED LETTUCE + POMEGRANATE SEED + CHÈVRE + CHAMPAGNE  
VINAIGRETTE — 9

### CAESAR SALAD

HOUSE CROUTON + PARMESAN CHEESE + CURED EGG YOLK — 10

### FARMERS' MARKET WEDGE SALAD

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

## ENTRÉES

### 'ELOTE' AGNOLOTTI

RICOTTA AGNOLOTTI STUFFED PASTA +  
OLATHE SWEET CORN + GUANCIALE +  
MITICA SPANISH MAHON CHEESE +  
EPAZOTE — 19

### TAGLIATELLE ALLA BOLOGNESE

HOUSEMADE TAGLIATELLE PASTA + BEEF +  
PORK + LAMB + CREAM + PARMESAN +  
CHIVES — 19

### COLORADO FISH & CHIPS

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

## PANTRY BOARD

SERVED WITH CRACKERS + HOUSE JAM + DIJON - CHOOSE ANY 3 FOR \$16 OR 5 FOR \$23

### CHARCUTERIE

SALUMERIA BIELLESE FINOCHIETTA  
LAMB "HAM"  
WHIPPED DUCK CONFIT  
ELEVATION CALABRESE  
CASELLA PROSCIUTTO

### CHEESE

CANA DE CABRA  
MOUCO COLOURUGE  
BLUE VALDEON  
GRAFTON AGED CHEDDAR  
MITICA SPANISH MAHON

### ACCOMPANIMENTS

PICKLED VEGETABLES  
MARINATED MIXED OLIVES  
BREAD & BUTTER PICKLES  
FALAFEL WITH TOUM SAUCE

## KIDS 12 & UNDER

WITH CHOICE OF KIDS DRINK - MILK, JUICE OR ROCKY MOUNTAIN SODA

### KIDS FRENCH TOAST

FRESH FRUIT + MAPLE SYRUP — 7

### KIDS CHEESY EGGS

BREAKFAST POTATOES — 7

### PEANUT BUTTER AND NUTELLA

BREAKFAST POTATOES — 7

## SIDES

BREAKFAST POTATOES — 3  
TENDER BELLY BACON — 3  
CUP OF SOUP — 4  
MAPLE SYRUP — 2

SIDE SALAD — 4  
SOURDOUGH TOAST & SEASONAL JAM — 3  
EGG — 2

BISCUIT AND SEASONAL JAM — 3  
FRESH FRUIT — 2  
PANCAKE — 5