

LOCALITY LUNCH MENU

TO START

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

HOUSE SALAD

MIXED LETTUCE + POMEGRANATE SEED + CHÈVRE +
CHAMPAGNE VINAIGRETTE

— 9

FARMERS' MARKET WEDGE SALAD

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

— 10

CAESAR SALAD

HOUSE CROUTON + PARMESAN CHEESE + CURED EGG YOLK

— 10

HOFFMAN FARMS' WATERMELON SALAD

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

— 10

SOUP OF THE DAY

CHANGES AT CHEF'S WHIM

— CUP4/ BOWL 6

CROFT FARMS HIERLOOM TOMATOES IN PANZANELLA

CUCUMBERS + SHALLOT + FOCACCIA + SHERRY VINEGAR +
OLIVE OIL + BASIL

— 10

HAZEL DELL MUSHROOMS

ON FOCACCIA WITH MOUCO CAMEMBERT CHEESE

— 12

SMASHED FINGERLING POTATOES

FRIED FINGERLINGS + HORSERADISH DRESSING + ARUGULA

— 4

PANTRY BOARD

SERVED WITH CRACKERS + HOUSE JAM + PICKLED VEGETABLES

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

CHARCUTERIE

SALUMERIA BIELLESE
FINOCHIETTA
ELEVATION CALABRESE
LAMB "HAM"
CASELLA PROSCIUTTO

CHEESE

CANA DE CABRA
BLUE VALDEON
JASPER HILLS
CLOTHBOUND
CHEDDAR
MITICA SPANISH
MAHON
MOUCO COLOROUGE

ACCOMPANIMENTS

MARINATED MIXED
OLIVES
PICKLED VEGETABLES
FALAFEL WITH TOUM
SAUCE
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 + JICAMA SLAW + MOCHA MOLE

— 12

CASELLA PROSCIUTTO SANDWICH

RANCHO DURAZNO PEACHES + BURRATA CHEESE + ARUGULA + MINT + FOCACCIA

— 14

TENDER BELLY BLT

HEIRLOOM TOMATO / ARUGULA / LEMON AIOLI / TOASTED SOURDOUGH

— 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 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

BUDDHA BOWL

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

— 14

FUSILLI ALLA BOLOGNESE

FUSILLI PASTA WITH BEEF, PORK, LAMB, CREAM, PARMESAN AND CHIVES

— 14

'ELOTE' AGNOLOTTI

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

— 19

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