

LOCALITY BRUNCH

SWEET

PASTRY OF THE DAY

HOUSE-MADE PASTRY
— 5

BELGIAN WAFFLE

WHIPPED RICOTTA + GRAPEFRUIT +
PISTACHIO + LOCAL HONEY — 11

FRENCH TOAST

CHALLAH BREAD + STRAWBERRIES +
WHIPPED CREAM + MAPLE SYRUP +
TENDERBELLY BACON — 14

SAVORY AND SANDWICHES

BREAKFAST BURRITO

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

BUTTERMILK BISCUITS

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

MIGAS FRITTATA

FINGERLING POTATOES + CORN TORTILLA + GREEN PEPPER +
ONION + CANA DE CABRA + LEMON DRESSED ARUGULA
— 12

Z.L.T

SOURDOUGH + ROASTED ZUCCHINI + LETTUCE + SUN DRIED
TOMATOES + AIOLI + SERVED WITH FRIES OR HOUSE SALAD
— 12

CHICKEN AND WAFFLE SANDWICH

BOULDER NATURAL CHICKEN BREAST + HOUSE MADE WAFFLE +
SUNNY SIDE EGG + BACON JAM + MAPLE SYRUP + SERVED WITH
BRUNCH POTATOES — 14

HOT MORTADELLA ON BAGUETTE

CURED PORK MORTADELLA + DIJON MUSTARD + GARLIC AIOLI +
CHEDDAR CHEESE + GIARDINIERA + SERVED WITH FRIES OR HOUSE
SALAD — 13

CAPICOLLO BENEDICT

ROSEMARY CIABATTA + BREAKFAST POTATOES + HOLLANDAISE +
BRUNCH POTATOES — 15

QUICHE OF THE DAY

WITH LEMON DRESSED ARUGULA — 11

THE OL' STANDBY

TWO EGGS + TENDER BELLY BACON + SOURDOUGH + BREAKFAST
POTATOES — 12

FIELD TO FRONT DOOR BURGER*

CARAMELIZED ONION + TENDER BELLY BACON + GARLIC AIOLI + AGED
CHEDDAR + SLICED TOMATO + HOUSE PICKLE SERVED WITH FRIES OR
HOUSE SALAD -----ADD EGG, BACON JAM OR GLUTEN FREE BUN 1.50
— 14

LAMB HAM DIP

HOUSE-CURED & SMOKED LAMB + WHOLE GRAIN MUSTARD AIOLI +
CHEDDAR CHEESE + AU JUS + SERVED WITH FRIES OR HOUSE SALAD
— 14

SALADS

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

KALE SALAD

DRIED APRICOTS + CANDIED PECANS + SHAVED FENNEL + LEMON
VINAIGRETTE + HAYSTACK CHEVRE — 10

HOUSE SALAD

MIXED LETTUCE + PEARS + BLEU CHEESE + PEPITAS + CHAMPAGNE
VINAIGRETTE — 9

BEET SALAD

ARUGULA + CANDIED HAZELNUTS + FRENCH FETA + BALSAMIC
VINAIGRETTE — 10

FARMERS' MARKET WEDGE SALAD

ROASTED ROOT VEGETABLES + RED WINE VINAIGRETTE + DRIED
CHERRIES + SUNFLOWER KERNELS — 10

ENTRÉES

LOCALITY RISOTTO

HAZEL DELL MUSHROOMS + PARMESAN +
PARSLEY + CELERY LEAFS — 17

TAGLIATELLE PASTA ALLA BOLOGNESE

HOUSE MADE PASTA + BEEF + PORK + LAMB
+ CREAM + PARMESAN + CHIVES — 17

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"
MORTEDELLA
CAPICOLLO
CASELLA PROSCIUTTO

CHEESE

CANA DE CABRA
MOUCO COLOUROGE
BLUE VALDEON
JASPER HILLS CLOTHBOUND CHEDDAR
GRUYERE

ACCOMPANIMENTS

PICKLED VEGETABLES
MARINATED MIXED OLIVES
DILL PICKLES
FALAFEL WITH GARLIC 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 — 4
CUP OF SOUP — 4
SAUSAGE GRAVY — 3

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

BISCUIT AND SEASONAL JAM — 3
FRESH FRUIT — 2
MAPLE SYRUP — 2