

LOCALITY LUNCH MENU

TO START

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

FARMERS' MARKET WEDGE SALAD

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

BEET SALAD

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

HOUSE SALAD

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

KALE SALAD

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

ROASTED SPAGHETTI SQUASH

BROWN BUTTER + PEPITAS + HAYSTACK CHÈVRE
+ WARMING SPICES — 10

SHAVED BRUSSEL SPROUTS

LEMON + GARLIC + DRIED APRICOTS + LOCAL HONEY + PEPITAS — 11

FANCY MAC N CHEESE

PAPPARDELLE PASTA ROOSTER COMBS + CARAMELIZED ONION + FRIED PROSCIUTTO +
GRUYERE BECHEMEL — 12

SOUP OF THE DAY

— CUP 4 / BOWL 6

PANTRY BOARD

SERVED WITH CRACKERS + HOUSE JAM + DIJON MUSTARD

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

CHARCUTERIE

SALUMERIA BIELLESE
FINOCHIETTA
CAPICOLLO
LAMB "HAM"
CASELLA PROSCIUTTO
MORTEDELLA

CHEESE

CANA DE CABRA
JASPER HILLS
CLOTHBOUND
CHEDDAR
GRUYERE
MOUCO COLOROUGE

ACCOMPANIMENTS

MARINATED MIXED
OLIVES
PICKLED VEGETABLES
FALAFEL WITH GARLIC
SAUCE
DILL 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

FRIED CHICKEN SANDWICH

CARAWAY COLESLAW + BUTTERMILK DRESSING + HOUSE PICKLES — 14

LAMB HAM DIP

HOUSE-CURED & SMOKED LAMB + WHOLE GRAIN MUSTARD AIOLI +
CHEDDAR CHEESE + AU JUS — 14

HOT MORTEDELLA ON BAGUETTE

CURED PORK MORTADELLA + DIJON MUSTARD + GARLIC AIOLI + CHEDDAR CHEESE +
HOUSE GIARDINIERA ITALIAN PICKLED VEGETABLES — 13

Z.L.T

SOURDOUGH + ROASTED ZUCCHINI + LETTUCE + SUN DRIED TOMATOES + AIOLI — 12

FIELD TO FRONT DOOR BURGER*

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

ENTRÉES

☞ GLUTEN FREE PREPARATION AVAILABLE - ASK YOUR SERVER

COLORADO FISH & CHIPS*

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

TAGLIATELLE PASTA ALLA BOLOGNESE

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

BUDDHA BOWL

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

LOCALITY RISOTTO

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

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