

LOCALITY LUNCH MENU

❖ TO START ❖

❖ add chicken or falafel \$5 add shrimp \$8 ❖

SOUP OF THE DAY	Cup 4 / Bowl 6
HOUSE SALAD	9
colorado mixed greens + dried currants + cracked walnuts + shaved pecorino + fig balsamic vinaigrette	
FARMERS' MARKET WEDGE SALAD	10
dried currants + bleu cheese + shaved red onion + candied pecans + buttermilk dressing	
BEET CITRUS SALAD	10
grapefruit + orange + haystack chevre + mache blend + popped lentils + green goddess dressing	
MEDITERRANEAN SALAD	10
john givens 'little gems' + cucumber + kalamata olive + french feta + red onion + red wine vinaigrette + focaccia crouton	
SHAVED SPRING VEGETABLES	11
fromage blanc panna cotta + salsa verde + focaccia	
SHAVED BRUSSEL SPROUTS	11
tender belly bacon + stoneground mustard + garlic + dried currants + candied pecans	
NOT ANOTHER AVOCADO TOAST	12
smashed avocado + cucumber + sprouts + red onion + focaccia	
COLORADO PATATAS BRAVAS*	10
jodar farms poached egg + aioli + chives	

**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 ❖

NOT YOUR AVERAGE GRILLED HAM AND CHEESE	10
Benton's ham + cheddar + sourdough	
FALAFEL BURGER	10
chic pea falafel + garlic sauce + sprouts + roasted tomato + pickled red onion + brioche	
Z.L.T	11
roasted zucchini + lettuce + sun dried tomatoes + aioli + sourdough	
FRIED CHICKEN SANDWICH	12
sprouts + house pickles + spicy aioli + brioche	
SMOKED BRISKET	12
IPA braised cabbage + stoneground mustard + white cheddar + grilled tomato + marbled rye	
FIELD TO FRONT DOOR BURGER*	15
caramelized onion + tender belly bacon + garlic aioli + aged cheddar + sliced tomato + house pickle -----add egg, bacon jam or gluten free bun 1.50	
COLORADO PULLED PORK	13
Ginger barbecue + white cheddar + house pickles + rosemary ciabatta	
LAMB HAM DIP	13
House-cured & Smoked Lamb + Whole grain mustard aioli + cheddar cheese + au jus + rosemary ciabatta	

❖ ENTRÉES ❖

CHEF'S BOLOGNESE	17
tagliatelle pasta with beef + pork + lamb + cream + Parmesan and chives	
BUDDHA BOWL	14
turmeric brown rice + shaved vegetables + thai peanut sauce + cilantro + basil	
COLORADO FISH & CHIPS*	16
Colorado trout + smashed crispy fingerling potatoes + roasted green chili remoulade	