

À LA CARTE

# COMMUNITY

MENU: 008

COLORADO COMFORT FOOD AND LIBATIONS  
"KEEP IT TOGETHER"

206 S. PUBLIC RD. LAFAYETTE, CO 80026 / CHEFS: DOUG WOODWARD & SHELBY HUNT / EATATCOMMUNITY.COM

**COMMUNITY SERVICE:** We believe strong bonds are formed around the dinner table with good food and conversation. Our menu is intended to be passed, shared and sampled with friends and family – maybe even the table next to you. So, please, put away your phone, connect with those around you, and enjoy what our kitchen has prepared for you.

IT'S ALL GOOD IN THE HOOD

— SMALL PLATES —

<b>COLORADO CAPRESE</b>	\$8-
Local Grilled Peach / Basil Oil / Cherry Saba Reduction / Cashews	
<b>BRUSSELS SPROUTS</b>	\$8-
Calabrian Chile Vin / Pecorino	
<b>SQUASH FRITTERS</b>	\$7-
Sweet & Sour Shallots / Avocado Aioli	
<b>CHUPACABRA TACOS</b>	\$12-
Goat Al Pastor / Pineapple Slaw / Avo-Chipotle Crema	
<b>DUCK CARNITAS TACOS</b>	\$9-
Sesame Slaw / Cotija / Stone Fruit Salsa	
<b>LOCAL LAMB MEATBALLS</b>	\$12-
Squash-Piquillo Puree / Confit Squash / Candied Peppers	
<b>PORK BELLY &amp; HOUSE BEER NUTS</b>	\$12-
Stone Fruit Relish / Local Summer Greens / Chile Jam	
<b>WAX BEANS &amp; TOMATOES</b>	\$10-
Chorizo / Scorched Corn / Green Goddess / Stracciatella	

— GREENS —

<b>SUMMA TIME</b>	\$10-
Avocado-Lime Mousse / Scorched Corn / Summer Tomatoes	
Summer Greens / Candied Pepitas / Espelette Vin	
<b>THE WATERMELON UN-SALAD</b>	\$11-
Pearl Couscous / Marinated Goat Cheese	
Pickled Watermelon Rind / Fresh Herbs / Watermelon Vin	
<b>BLACK AND BEETS</b>	\$12-
Pickled Blackberries / Blackened Beets / Stracciatella	
Cucumbers / Citrus Vin	

— SIDES —

<b>TENDER BELLY BACON CREAMED CORN</b>	\$7-
<b>SUMMER SQUASH SUCCOTASH</b>	\$5-
<b>MAC 'N' CHEESE</b>	\$6-

— TRUST US —

<b>LET YOUR SERVER DECIDE, ENJOY THE RIDE</b>	MKT
We pick 3 things for you: 1 Small Plate, 1 Salad, 1 Large Plate	
We Are Here Every Day, We Know How To Do This	

— LARGE PLATES —

<b>ROASTED CHICKEN</b>	1/4	1/2	WHOLE
Roasted Chile-Ginger-Yuzu Brine / Edamame	\$9-	\$16-	\$25-
Grilled Peach / Farm Greens / Coulis			
<b>PORK TENDERLOIN*</b>		4 OZ.	8 OZ.
Togarashi-Charcoal Rub / Creamed Corn		\$14-	\$25-
Petite Salad / Sherry Gastrique			
<b>MOROCCAN SPICE RUBBED LAMB*</b>		3 BONES	6 BONES
Local Summer Squash Succotash		\$20-	\$35-
Stone Fruit Drizzle			
<b>SEARED SCALLOPS*</b>			\$32-
Berry Puree / Sauteed Corn and Peppers			
Pickled Blackberries / Thai Basil Blini			
<b>SUNSHINE PASTA</b>			\$15-
Fresh Tagliatelle / Confit Local Tomato			
House Smoked Feta / Castelvatrano Olives			
<b>TURNIPS AND BEETS</b>			\$14-
Smoked Turnips / Blackened Beets /			
Wilted Herbs / Tarragon Walnut Goat Cheese			
Cherry Gastrique			
<b>BUTCHER'S CHOICE STEAK*</b>			MKT
Charred Leek Vin / Confit Local Radish			
Tender Belly Bacon / Wax Beans			
<b>SEASONAL FISH*</b>			MKT
Edamame Puree / Cajun Heirloom Tomatoes			
Grilled Zucchini / Kumquat Reduction			

— SOFT DRINKS —

<b>BOYLAN'S: COLA / DIET COLA / BLACK CHERRY / ROOT BEER</b>	\$3-
<b>TOPO CHICO MINERAL WATER</b>	\$2.50
<b>ORGANIC GREEN OR BLACK ICED TEAS</b>	\$2.50
<b>HOUSE LEMONADE</b>	\$2.50
<b>STEVE'S OLD-FASHIONED GINGER BEER</b>	\$3-
<b>WILD POPPY PEPPERMINT LEMONADE ORGANIC</b>	\$3-
<b>WILD POPPY PEACH VANILLA ORGANIC</b>	\$3-
<b>WILD POPPY GRAPEFRUIT GINGER ORGANIC</b>	\$3-

SHARING IS CARING

@EATATCOMMUNITY

+ 20% GRATUITY ON PARTIES OF 8 OR MORE

TEL: (720) 890 3793

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

COMMUNITY'S LOCAL FARM PARTNERS INCLUDE 7TH GENERATION FARM, NORTHFIELD FARMS AND ISABELLE FARMS. FEEL FREE TO BUY OUR KITCHEN A BEER.