

À LA CARTE

COMMUNITY

MENU: 009

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 —

CITRUS BEETS	\$10-
Nut Brittle / MouCo Camembert / Watercress / Piquillo Oil	
7TH GENERATION FARMS PORK BELLY	\$12-
Cider Braised / Chile-Ginger Slaw / Thai Chimi / Coconut Aioli	
POZOLE ROJO	\$8-
7th Gen Pork / Charred Radish Crema / Chicharrones / Cotija	
7TH GENERATIONS LAMB MEATBALLS**	\$13-
Ancho-Butternut Puree / Charred Lemon Relish / Seared Greens	
BRUSSELS SPROUTS	\$8-
Calabrian Chile Vin / Grana Padano Anti-Spicy? No problem.	
EAST COAST MUSSELS**	\$16-
Roasted Fennel / Apple / Tasso Ham / Deep South Broth / Toast	
7TH GENERATIONS BONE MARROW	\$14-
Confit Garlic / Fig Reduction / Mustard Crust / Toast	
PESTO SPAGHETTI SQUASH	\$8-
"Spaghetti" / House Pesto / Jicama-Cabbage Slaw / Padano	

— GREENS —

BEET + CARROT + POMEGRANATE	\$11-
Beet Puree / Roasted Carrots / Pomegranate Seeds Local Greens / Red Wine Honey Vin / Grana Padano	
FUN-GUYS LOVE BUCKWHEAT	\$12-
Roasted Hazel Dell Mushrooms / Green Goddess Buckwheat Stracciatella / Warm Greens / Passion Fruit Vin / Sherry Drizzle	
WINTER SQUASH	\$10-
Local Farm Squash / Citrus Herb Goat Cheese / Local Greens Spicy Sunflower Seeds / Toasted Coconut Dressing	

— SIDES —

DEEP SOUTH BLACK-EYED PEAS	\$6-
WINTER ROOT HASH	\$6-
MAC 'N' CHEESE	\$7-

— TRUST US —

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

DIETARY RESTRICTIONS?? LET US KNOW!!

— LARGE PLATES —

LEMON-THYME ROASTED CHICKEN	1/4 BIRD	1/2 BIRD	WHOLE
Vanilla Parsnip Puree / Confit Carrots / Jus	\$9-	\$16-	\$27-
BACON & BLEU PORK TENDERLOIN		4 OZ	8 OZ
Grilled 7th Gen Pork / Danish Blue & Bacon		\$14-	\$25-
Butternut Sage Latkes / Maple Fig Jus			
SLOW BRAISED 7TH GEN LAMB SHANK			\$24-
Black Eyed Peas / Spicy Okra Smoked Greens / Brown Butter Aioli			
PORK CHEEK GNOCCHI			\$17-
Hazel Dell Mushrooms / Gruyere Cream Lime Gremolata / House Pork Demi			
CONFIT APPLES & HERBED TURNIPS			\$14-
Danish Bleu & Cauliflower Sauce / Watercress Toasted Walnuts / Sherry Reduction			
KEEP IT THAI-GETHER			\$14-
Rice Noodle / Peppers / Bok Choy / Cashews Thai Chimi / Butternut / Candied Calabrians			
MAPLE LEAF FARMS DUCK BREAST**			\$25-
Ginger Parsnip Puree / Crispy Winter Veg Pomegranate Glaze / Arugula & Watercress			
7TH GEN 21 DAY DRY-AGED STEAK**			MKT
Winter Root Hash / Maple Apple Reduction Pickled Roots / Crispy Bacon			
BARRAMUNDI**			\$26-
Red Miso Sweet Potato Puree / Soy Gastrique Sesame Baby Bok Choy / Hazel Dell Shrooms			

— SOFT DRINKS —

BOYLAN'S: COLA / DIET COLA / CREAM SODA / ROOT BEER	\$3-
TOPO CHICO MINERAL WATER 11.5 OZ/ 25.4 OZ	\$3/6-
ORGANIC BLACK ICED TEA	\$2.50
HOUSE LEMONADE	\$2.50
OLD-FASHIONED GINGER BEER	\$3-
IZZE GRAPEFRUIT OR POMEGRANATE	\$3.50
UPSTART KOMBUCHA ROSEBUD OR MINT GREEN 16 OZ	\$6-

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.