

À LA CARTE

COMMUNITY

MENU: 010

COLORADO COMFORT FOOD AND LIBATIONS
"KEEP IT TOGETHER"

206 S. PUBLIC RD. LAFAYETTE, CO 80026 / CHEFS: GRAY TATTERSHALL & THE CREW / 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 —

"THE" BRUSSELS SPROUTS	\$8-
Calabrian Chili Vin / Grana Padano <i>Anti-Spicy? No problem.</i>	
SHAOLIN STYLE DUCK NACHOS	\$12-
Fried Wonton / Kimchi / Onion / Peppers / Sweet Chili Sauce	
EGGPLANT NAPOLEON	\$11-
Eggplant / Radish / Cashew Cheese / Cherry Tomato / Portabella	
USE GYRO HANDS LAMB MEATBALLS	\$14-
House Hummus / Tzatziki Sauce / Red Pepper Gremolata / Naan	
THE PIEROGI FACTORY'S FINEST	\$8-
Duck Demi / Caramelized Onion / Crispy Sunchoke	
PORK SHOULDER OR JACKFRUIT STREET TACOS	\$10-
Roasty Mole / Cilantro / Cotija / Red Pepper Almond Romesco	
MOXIE TOAST <i>Sub Gluten Free Bread - add \$2</i>	\$8-
Grapefruit / Honey-Mint Goat / Balsamic Drizzle / Radish	
TOGARASHI MUSHROOM LETTUCE WRAPS	\$12-
Radicchio / Jicama-Poblano Slaw / Pineapple / Grilled Lime	

— GREENS —

GREEN STRAWBERRIES AND HONEY MINT GOAT CHEESE	\$12-
Hydroponic Bibb / Grapefruit-Walnut Relish / Pickled Strawberry	
Apricot Vin / Watermelon Radish	
GRILLED CACTUS AND MANGO	\$13-
Local Spring Greens / Jicama / Cotija	
Pistachios / Verde Vin	
HAIL CAESAR	\$11-
Romaine / Seared Cherry Tomatoes / Grilled Radicchio	
Tomato-Basil Oil Croutons / Moody Bleu Cheese	

— SIDES —

CRACKED BABY RED POTATOES AND CREAMED SPINACH	\$7-
SPRING ASPARAGUS AND GREEN BEANS	\$7-
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 —

CARIBBEAN JERK CHICKEN	1/4 BIRD	1/2 BIRD	WHOLE
Pineapple / Brown Rice / Arugula	\$9-	\$17-	\$30-
Red Bell Pepper / Jicama / Mango Coulis			
TOMAHAWK CHOP*			\$26-
Spring Beans / French Onion Crunch			
Grilled Leek Purée / Strawberry-Feta Pico			
GRILLED EGGPLANT AND RED LENTILS			\$14-
Tahini Marinated / House Cashew Cheese			
Tomato-Chile Jam / Cilantro-Mint Chutney			
LAMB TOMATILLO RAGÙ			\$18-
Grilled Asparagus / Romanesco / Cotija			
Arugula Pesto / Apricot-Mint Sprinkle			
PORTABELLA "STEAK"			\$15-
Strawberry Vin / Veggie Demi			
Stuffed Zucchini Boats / Local Greens			
DUCK AND WAFFLES*			\$26-
Maple Butter / Duck Chicharrón			
Strawberry-Serrano Relish / Duck Demi			
21 DAY DRY-AGED FLANK STEAK*			\$25-
Cactus Ancho Puree / Fried Shallot			
Grilled Asparagus / Green Beans / Moody Bleu			
WILD RED SNAPPER*			\$28-
Cracked Baby Reds Potatoes / Local Spinach			
Fish Fumet / Radish / Sunchoke / Fennel			
WHOLE WILD FISH Seasonal Accompaniments	FAM	STYLE	MKT
WHOLE LAMB RACK Seasonal Accompaniments	FAM	STYLE	MKT

— 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
HOUSEMADE OLD-FASHIONED GINGER BEER	\$3-
IZZE GRAPEFRUIT OR POMEGRANATE	\$3.50
UPSTART KOMBUCHA ROSEBUD OR ROTATING FLAVOR	\$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

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