

À LA CARTE

# COMMUNITY

MENU: 011

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 —

<b>"THE" BRUSSELS SPROUTS</b>	\$8-
Calabrian Chili Vin / Grana Padano <b>Anti-Spicy? No problem.</b>	
<b>SHAOLIN STYLE DUCK NACHOS</b>	\$12-
Fried Wontons / Kimchi / Onion / Peppers / Sweet Chili Sauce	
<b>CURRY CAULIFLOWER TOTS</b>	\$8-
Cilantro Mint Chutney / Spicy Red Pepper Romesco / Tzatziki	
<b>COLORADICAL ROLL</b>	\$9-
Garden Delights / Pickled Ginger / Avocado Wasabi / Tamari Soy	
<b>THE PIEROGI FACTORY'S FINEST</b>	\$8-
Local Pea Mint Puree / Elderflower Vegetables / Tomato Oil	
<b>CUBANITO CRISTO BAO BUNS</b>	\$12-
Pork 2 Ways / Pickle / Peach Serrano Jam / Mostarda / Gruyere	
<b>MOXIE TOAST</b> <i>Sub Gluten Free Bread - add \$2</i>	\$9-
Local Peach / Burratta / Candied Citrus / Mint / Sunflower Seeds	
<b>REDEYE FROM BOSTON TO TOKYO</b>	\$17-
Fried Rice Cakes / Poached Lobster / Old Bay Aioli / Green Slaw	

— GREENS —

<b>SUMMER MELON</b>	\$12-
Local Greens / Feta / Housemade Ham Lardons	
Pickled Jicama / Melon & Tomatillo Vin	
<b>AROUND THE BENN</b>	\$13-
Local Greens / Grana Padano / Local Green Beans / Croutons	
Red Onion / Cherry Heirloom Tomatoes / Tomato Garlic Oil	
<b>PALISADE &amp; PAONIA</b>	\$12-
Local Greens / Peach & Elderflower Vin / Macadamia Nuts	
Local Stonefruit / Grapefruit / Fromage Blanc	

— SIDES —

<b>QUINOA SUMMER VEGETABLE TABBOULEH</b>	\$7-
<b>CHARRO BEANS WITH CABRITO</b>	\$7-
<b>MAC 'N' CHEESE</b>	\$7-

— TRUST US —

<b>LET YOUR SERVER DECIDE, ENJOY THE RIDE</b>	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 —

<b>ROASTED CHICKEN</b>	1/4 BIRD	1/2 BIRD	WHOLE
Chicken Drippings Jus / Cracked Skins	\$9-	\$17-	\$30-
Roasted Red Pepper Béchamel / Shishitos			
<b>SONORAN MEATLOAF</b>		5 OZ	10 OZ
Smoked Bacon Wrapped / Avo Serrano Crema		\$14-	\$26-
Oaxaca Sopapilla / Charro Beans / Mostarda			
<b>FORBIDDEN BLACK RICE CRACKED BOWL</b>			\$14-
Stonefruit / Macadamia Nuts / Poblano			
Avocado Serrano Crema / Jicama & Ginger			
<b>LAMB RAGÙ</b>			\$18-
Romanesco / Shishitos / Cotija			
Arugula Pesto / Rigatoni / Stonefruit-Mint			
<b>SMOKEY AND THE "BACON"</b>		1/4 HEAD	1/2 HEAD
Smoked Cauliflower / Seared Greens		\$10-	\$18-
Vegan Bacon or Smoked Bacon / Peach Vin			
<b>PINWHEEL PORK TENDERLOIN*</b>		4 OZ	8 OZ
Lemon & Confit Garlic Gremolata / Pork Jus		\$14-	\$26-
Peas & Greens / Goat Cheese Polenta			
<b>21 DAY DRY-AGED FLANK STEAK*</b>			\$26-
Creamed Corn / Campfire Sweet Potatoes			
Crispy Jicama / Verde Vin			
<b>WILD RED SNAPPER*</b>			\$26-
Cracked Skins / Seared Local Greens			
Fish Fumet / Cucumber Slaw / Grapefruit			
<b>WHOLE WILD FISH</b> Seasonal Accompaniments	FAM	STYLE	MKT
<b>TURKEY LEGS</b> Seasonal Accompaniments	FAM	STYLE	MKT

— SOFT DRINKS —

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