

À LA CARTE

# COMMUNITY

MENU: 012

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>	<b>\$8-</b>
Calabrian Chili Vin / Grana Padano <b>Anti-Spicy? No problem.</b>	
<b>DUCK NACHOS</b>	<b>\$12-</b>
Fried Wonton / Kimchi / Onion / Pepper / Sweet Chili Sauce	
<b>RISOTTO STUFFING TOTS</b>	<b>\$7-</b>
Mushroom & Green Bean Conserva / Berry Dust / Sweet Potato	
<b>BLUE CRAB DEVEILED EGGS</b>	<b>\$6-</b>
Grandma Tat's Love / Crispy Onion / Old Bay	
<b>POTSTICKER PORK PIEROGIES</b>	<b>\$8-</b>
Red Cabbage / Apple / Snow Pea / House Ponzu / Mae Ploy	
<b>MONSIEUR MOXIE</b>	<b>\$12-</b>
Benton's Ham / Emmenthaler / Brie Bechamel / Mustard Seed	
<b>ROASTED GUAJILLO-BUTTERNUT SQUASH BISQUE</b>	<b>\$6/10</b>
Wild Lemon Butter Shrimp / Cotija	
<b>AHI POKE TACOS</b>	<b>\$16-</b>
Crispy Rice Noodle / Kimchi Slaw / Pineapple Pico / Kiwi Coulis	

— GREENS —

<b>40 DEGREE WEDGE</b>	<b>\$10-</b>
Iceberg Romaine / Green Chile Ranch / Agave Bacon / Onion Moxie Crouton / Heirloom Cherry Tomato / Bleu Cheese	
<b>T-REX ARMS</b>	<b>\$11-</b>
Field Greens / Pear / Local Feta / Cherry Tomato Kiwi / Red Onion / Quinoa / Citrus-Champagne Vin	
<b>MY FIRST DREAMCATCHER</b>	<b>\$12-</b>
Field Greens / Apple / Grana Padano / Roasted Bananas Sunflower Seeds / Pomegranate-Sage Vin	

— SIDES —

<b>GREEN CHILE RISOTTO</b>	<b>\$7-</b>
<b>WINTER SQUASH AND LIMA BEAN SUCCOTASH</b>	<b>\$7-</b>
<b>MAC 'N' CHEESE</b>	<b>\$7-</b>

— TRUST US —

<b>LET YOUR SERVER DECIDE, ENJOY THE RIDE</b>	<b>MKT</b>
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>C's ROASTED CHICKEN</b>	<b>1/4 BIRD</b>	<b>1/2 BIRD</b>	<b>WHOLE</b>
Crispy Winter Squash / Lime Gremolata	<b>\$9-</b>	<b>\$17-</b>	<b>\$30-</b>
Local Spinach / Chicken Drippins' Jus			
<b>FESTIVUS MEATLOAF</b>		<b>5 OZ</b>	<b>10 OZ</b>
Smoked Apple & Pork Belly / Brie Bechamel		<b>\$14-</b>	<b>\$26-</b>
Horseradish Mashers / House Baked Beans			
<b>DUCK AND PEI MUSSELS FRIED RICE</b>			<b>\$16-</b>
Bok Choy / Carrot / Green Onion / Ginger			
Basil / Cilantro / Fried Egg / Arbol-Garlic Oil			
<b>EGGPLANT MOZZARELLA</b>		<b>4 OZ</b>	<b>8 OZ</b>
House Vegetable Noodles / Mushroom Ragù		<b>\$15-</b>	<b>\$26-</b>
Pepita Pesto / Mozzarella OR Cashew Cheese			
<b>INDIAN HOT BUTTER CHICKEN POT PIE</b>			<b>\$16-</b>
Potato / Green Bean / Onion / Tomato			
Snow Pea / House Naan "Crust"			
<b>STUFFED ACORN SQUASH</b>			<b>\$14-</b>
Sweet Potato / Butternut / Poblanos / Cotija			
Chile Drizzle / Apple-Kiwi-Pomegranate Slaw			
<b>DRY-AGED FLANK STEAK*</b>			<b>\$26-</b>
House Rubbed / Twice Baked Hash Casserole			
Sauce Pan Stuffing / C-1 Steak Sauce			
<b>MACADAMIA CRUSTED WAHOO*</b>			<b>\$25-</b>
Hot Butter Rum Jasmine Rice / Kiwi Coulis			
Chorizo / Pineapple / Bok Choy / Kimchi Slaw			
<b>SHORT RIB SHAWARMA</b>	<b>FAM</b>	<b>STYLE</b>	<b>MKT</b>
Rotating Sides and Accoutrements			

— SOFT DRINKS —

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

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.