

À LA CARTE

COMMUNITY

MENU: 013

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	
CURRIED LENTIL & ARTICHOKE TOTS	\$8-
Cured Egg Yolk / Candied Red Pepper / Lemon-Mint Yogurt	
EGG IN A HOLE	\$10-
Mornay / Hazel Dell Mushrooms / 6 Minute Egg / Spring Brioche	
PORK CHEEK PLANTAIN BREAD SLIDERS	\$11-
Slow Braised / Fresh Herb Slaw / Chipotle Aioli / Cotija	
BUTTERMILK FRIED QUAIL	\$15-
Maple Butter / Sriracha Emulsion / Berry-Rhubarb Relish	
SPRING FLAT BREAD	\$8-
Honey-Feta Spread / Whiskey Caramelized Onions / Blackberries	
HOMEBOY SKILLET FLANK CHEESESTEAK	\$12-
Poblano & Onion / White Cheddar / Brioche Buns / Giardiniera	

— GREENS —

FARM "HOUSE" SALAD	\$11-
Farm Greens / Charred Lemon Vin / Blackberries	
Local Goat Cheese / Sunflower Seeds / Grilled Asparagus	
SHAVED KALE & BRUSSELS	\$12-
Asian Pear / 7th Gen Capicola / Red Wine Vin / Mozzarella	
Fresh Lemon / Brioche Croutons / Red Onion	
RASPBERRY & FARM SPRING BEANS	\$11-
Farm Greens / Herb Vin / Cucumber	
Corn Powder / Griddled Cotija	

— SIDES —

SPRUCE HONEY CARROTS & FETA	\$7-
CREAMY GREENS & BLACK-EYED PEAS	\$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 —

	1/4 BIRD	1/2 BIRD	WHOLE
COUNTRY CAPTAIN ROASTED CHICKEN			
Slow Roasted and Brined / Dirty South Sauce	\$10-	\$18-	\$32-
Smoked Greens & Black-Eyed Peas			
P.E.I. MUSSELS BUCATINI			\$19-
Calabrian Chile-Basil Pesto / Cherry Tomato			
Grilled Asparagus / Goat Cheese / Pistachio			
SEARED DUCK BREAST & HOUSE TAMALES			\$26-
Salsa Quemada / Brussels-Citrus Escabeche			
Squash Blossom-Asadero Tamale / Berry Mud			
STUFFED MEDITERRANEAN ARTICHOKE			\$17-
Tomato & Red Quinoa / Spicy Feta / Chickpea			
Red Onion-Cucumber Slaw / Chipotle Aioli			
6TH TRY VERLASSO SALMON			\$27-
Beet & Celery Root "Lo Mein" / Crispy Kombu			
Shiitake-Dashi Puree / Asian Pear Relish			
7TH GENERATION FLANK STEAK			\$27-
Enoki Mushrooms / Glazed Carrots			
Brown Butter Cauliflower Puree / Onion Jus			
FARM SAAG AND SPAGHETTI SQUASH			\$15-
Spring Greens, Coconut & Tomatillo Saag			
Crispy Cotija / Spring Rhubarb Gremolata			

TACO NIGHT!!! CARNITAS OR PRAWNS **\$55- / \$65-**

Charro Beans / Salsa Verde / Radish Escabeche

Salsa Quemada / 12 Corn Tortillas

— 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, NORTH FIELD FARM, AND FIELD TO FRONT DOOR. FEEL FREE TO BUY OUR KITCHEN A BEER.