

# COMMUNITY

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 <i>Anti-Spicy? No problem.</i>	
<b>SHAOLIN STYLE DUCK NACHOS</b>	<b>\$12-</b>
Fried Wonton / Kimchi / Onion / Peppers / Sweet Chili Sauce	
<b>CHICKPEA FRITES</b>	<b>\$8-</b>
Cured Egg Yolk / Candied Red Pepper / Lemon-Mint Yogurt	
<b>EGG IN A HOLE</b>	<b>\$10-</b>
Mornay / Hazel Dell Mushrooms / 6 Minute Egg / Spring Brioche	
<b>PORK CHEEK PLANTAIN BREAD SLIDERS</b>	<b>\$11-</b>
Slow Braised / Fresh Herb Slaw / Chipotle Aioli / Cotija	
<b>BUTTERMILK FRIED QUAIL</b>	<b>\$15-</b>
Maple Butter / Sriracha Emulsion / Berry-Rhubarb Relish	
<b>SPRING FLAT BREAD</b>	<b>\$8-</b>
Honey-Feta Spread / Whiskey Caramelized Onions / Blackberries	
<b>HOMEBOY SKILLET FLANK CHEESESTEAK</b>	<b>\$12-</b>
The Fixins' / White Cheddar / Brioche Buns / Giardiniera	

— GREENS —

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

— SIDES —

<b>SPRUCE HONEY CARROTS &amp; FETA</b>	<b>\$7-</b>
<b>CREAMY GREENS &amp; BLACK-EYED PEAS</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 —

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

<b>TACO NIGHT!!! CARNITAS &amp; SHRIMP</b>	<b>FOR YOU</b>	<b>\$17-</b>
Charro Beans / Salsa Verde / Radish Escabeche	<b>FOR THE FAM</b>	<b>\$60-</b>
Salsa Quemada / Corn Tortillas		

— 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

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LAFAYETTE, COLORADO

## – LUNCHY/BRUNCHY TIME –

FIRE UP THE DAY!

<b>PB N' J PORK BELLY BAHN MI</b>		<b>\$14-</b>
3 Day Pork Belly / Sweet Chile Berry Jam / Peanut Belly Butter		
Sriracha Singapore Slaw / Cilantro / Lime		
<b>VEGGIE BREAKFAST BURRO (ADD BACON +2)</b>		<b>\$10-</b>
2 Eggs / Sweet Potato Waffle Fries / Kale / Cabbage / Onion		
Brown Butter Cauliflower Puree / Red Pepper / Cheesy Pesto		
<b>JUST-A-BURGER</b>		<b>\$12-</b>
7th Gen Hamburger / Goey White Cheese / Special Sauuuuce		
Chopped Lettuce / Pickles		
<b>DUCK CHILAQUILES</b>		<b>\$12-</b>
Confit Duck / Salsa Quemada / Poblano / Red Pepper		
Onion / Asadero & Cotija / Escabeche Slaw / House Hot Sauce		
<b>ITALIAN GRINDER OPEN FACE MELT</b>		<b>\$14-</b>
House Hoagie / Capicola / Mortadella / Salami / Garlic Aioli		
Provolone / Mozzarella / Red Wine Vin / Giardiniera		
<b>FARM BASKET HOT POCKET</b>		<b>\$11-</b>
House Naan / Arugula / Farm Tomato / Red Pepper Panelle		
Champagne Cucumber & Onion Slaw / Yogurt Sauce / Spicy Feta		
<b>COUNTRY CAPTAIN ROASTED CHICKEN</b>	<b>1/4</b>	<b>\$10-</b>
Slow Roasted and Brined / Dirty South Sauce	<b>1/2</b>	<b>\$18-</b>
Smoked Greens & Black-Eyed Peas		
<b>"THE" BRUSSELS SPROUTS</b>		<b>\$8-</b>
Calabrian Chili Vin / Grana Padano <b>Anti-Spicy? No problem.</b>		
<b>SHAVED KALE &amp; BRUSSELS</b>		<b>\$12-</b>
Red Pear / 7th Gen Capicola / Red Wine Vin / Mozzarella		
Fresh Lemon / Brioche Croutons / Red Onion		
<b>RASPBERRY &amp; FARM SPRING BEANS</b>		<b>\$11-</b>
Farm Greens / Herb Vin / Cucumber		
Corn Powder / Griddled Cotija		
<b>CHICKPEA FRITES</b>		<b>\$8-</b>
Cured Egg Yolk / Candied Red Pepper / Lemon-Mint Yogurt		
<b>MAC 'N' CHEESE</b>		<b>\$7-</b>

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