

À LA CARTE

COMMUNITY

MENU: 014

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

— STARTERS —

"THE" BRUSSELS SPROUTS	\$8-
Calabrian Chili Vin / Grana Padano Anti-Spicy? No problem.	
SHAOLIN STYLE DUCK NACHOS	\$13-
Fried Wonton / Kimchi / Onion / Peppers / Sweet Chili Sauce	
OAXACA & ROASTED PEPPERS TAMALES	\$8-
Escabeche Puree / Red Onion-Corn Slaw / Chipotle Aioli	
HOMEBOY SKILLET CHEESESTEAK	\$12-
The Fixins' / White Cheddar / Hawaiian Buns / Giardiniera	
EGGPLANT LATKES	\$7-
Tom-Tom Sauce / Cashew Cheese / Roasted Pepper Grem	
GRILLED COLORADO PEACH	\$10-
Goat Cheese Yogurt / Pistachios / Speck / Olive Oil	
P.E.I. RED CURRY MUSSELS	\$16-
Coconut Milk / Fresh Herbs / Lime / Moxie Toast	

— GREENS —

COLORADO FARM "HOUSE" SALAD	\$11-
Farm Greens / Charred Grapefruit Vin / Grilled Local Corn	
Grana Padano / Colorado Peaches / Pickled Red Onion	
SHAVED KALE & BRUSSELS	\$12-
Red Apple / 7th Gen Capicola / Red Wine Vin / Provolone	
Fresh Lemon / Brioche Croutons / Red Onion	
LOCAL WATERMELON & FARM SPRING BEANS	\$11-
Farm Greens / Herb Vin / Cucumber	
Colorado Corn Powder / Griddled Cotija	

— SIDES —

ESCABECHE SPRING BEANS AND COTIJA	\$7-
BLEU CHEESE-BEURRE BLANC-BACON ROASTED POTATOES	\$8-
MAC 'N' CHEESE	\$8-

— 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!!

— FINISHERS —

LOBSTER MAC & CHEESE				\$24-
Butter Poached Lobster / Old Bay Breadcrumbs				
Lemon-Chive Creme Fraiche				
PAN ROASTED CHICKEN	1/4 BIRD	1/2 BIRD	WHOLE	
Herb-Lemon Jus	\$10-	\$18-	\$34-	
Cracked Patatas Bravas / Feta				
7TH GEN PORK MEATLOAF		5 OZ	10 OZ	
Mae Ploy Aioli / Kimchi Cheese Wontons		\$14-	\$26-	
Chinese Spicy Mustard Drizzle / Charro Beans				
MEDITERRANEAN MUSHROOMS				\$16-
Herb Hummus / Grilled Citrus Radicchio				
Harissa / Feta / Pistachios				
2ND TRY VERLASSO SALMON				\$25-
Haitian Glaze / Pineapple Pico				
Escabeche Puree & Spring Beans				
7TH GENERATION FLANK STEAK				\$28-
Bleu Cheese & Bacon Beurre Blanc Potatoes				
Onion Jus / Fried Pickled Onions				
72 HOUR PORK BELLY (Or Sub Braised Tofu)				\$18-
Cheddar Grits / Green Onion Marmalade				
Chili Glaze / Soft Egg				

— 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

WE ONLY USE COMPOSTABLE STRAWS, WE PROMISE

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.