

# COMMUNITY

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		
Salsa Bravas / Red Pepper / Avo-Serrano Crema / Chipotle Aioli		
<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 / Verde Sauce / Poblano / Red Pepper / Fried Egg		
Onion / Oaxaca & Cotija / Escabeche Slaw / House Hot Sauce		
<b>ITALIAN GRINDER OPEN FACE MELT</b>		<b>\$14-</b>
House Hoagie / Capicola / Mortadella / Salami / Garlic Aioli		
Provolone / Goey White Cheese / Red Wine Vin / Giardiniera		
<b>CRISPY POTATOES</b>		<b>\$10-</b>
Sliced Avocado / Vegan Aioli / Pickled Onions		
<b>ADD EGG +2</b>		<b>ADD PORK BELLY +4</b>
<b>PAN ROASTED CHICKEN</b>	<b>1/4</b>	<b>\$10-</b>
Herb-Lemon Jus	<b>1/2</b>	<b>\$18-</b>
Cracked Patatas Bravas / Feta		
<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 Apple / 7th Gen Capicola / Red Wine Vin / Provolone		
Fresh Lemon / Brioche Croutons / Red Onion		
<b>LOCAL WATERMELON &amp; FARM SPRING BEANS</b>		<b>\$11-</b>
Farm Greens / Herb Vin / Cucumber		
Corn Powder / Griddled Cotija		
<b>TAMALE TOTS</b>		<b>\$8-</b>
Escabeche Puree / Red Onion-Corn Slaw / Chipotle Aioli		
<b>MAC 'N' CHEESE</b>		<b>\$8-</b>

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