

# Lunch

11 – 3 mon – fri

The Kitchen donates 20% of sales from Monday night Community Night towards putting organic gardens in Boulder schools through the Growe Foundation. Please visit [www.growefoundation.org](http://www.growefoundation.org) for more information.

Chef de Cuisine Dennis Phelps

Cheese Board – Echo Mountain Blue & 2 r's farm honey, Brillat - Savarin & almonds, Cabot Clothbound Cheddar & chutney (9 each or 3 for 17)

Charcuterie Board – La Quercia Prosciutto & cornichon, Chicken Liver Pâté & chutney, Country Terrine & dijon (9 each or 3 for 17)

Half Dozen Oysters – champagne mignonette, cocktail sauce & lemon 17

## NIBBLES 6 each

French Fries / Garlic Fries / Marinated Olives / Spiced Nuts / Kitchen Hummus / Roasted Beets / Sautéed Greens / Mac n' Cheese

## LIGHT

The Kitchen Tomato Soup – with olive oil 7

Mushrooms on Toast – with parsley 10

Roast Duck – frisée, shallot & poached egg 12

House Made Quiche – with greens 10

Maine Mussels – thyme, garlic, chili & cream 12

Gioia Burrata – grilled bread & olives 10

## SALADS

Green Salad – chèvre & hazelnuts 8

Chopped – yogurt dressing 10 [with chicken 13]

Curry Chicken – hazelnuts & apple 12

Poached Steelhead Trout -- cucumber 14

Caesar – grilled chicken & vegetables 13

Roasted Beets – chèvre & hazelnuts 11

Ingrid's Crab – lime & cilantro 17

## SANDWICHES

Grilled Vegetable

burrata, balsamic, red pepper & potato salad 11

Char Grilled Colorado Lamb Burger

red pepper relish & fries 14

Slow Roasted Long Farm Pork

salsa verde aioli & potato salad 13

Roast Koberstein Beef

horseradish aioli, caramelized onion & fries 14

Roasted Portobello Mushroom

hummus, gouda, grilled onion, romaine & fries 11

## MAINS

Spaghetti alla Bolognese – beef, lamb, pork, tomato, parsley & parmesan 13

Oven Roasted Local Squash – wheatberries, chickpeas, spiced tomato sauce & cumin yogurt 16

Pan Seared Steelhead Trout – braised puy lentils, roasted mushrooms & salsa verde 18

Braised Wisdom Farm Chicken – with chorizo, kale, carrots & quinoa 16

Koberstein Ranch Dry Aged Steak Frites – mixed greens & maitre d'hôtel butter 19

Thank you for joining us, The Kitchen is proud to support our local farmers and ranchers. Our ingredients are organic, natural and free-range wherever possible. An 18% gratuity will be added to parties of 6 or more. [www.thekitchencafe.com](http://www.thekitchencafe.com) 1039 Pearl Street, Boulder CO 80302 PH:303-544-5973 FX:303-544-0092