

# Lunch

[11 – 3 mon – fri]

The Kitchen is excited to announce that we will be donating 20% of sales from Monday night community night to The Growe foundation and The School Food Project. Please visit <http://www.growefoundation.org/> and <http://bvsd.org/> for more information.

Cheese Board – Fourme D’Ambert & local honey, Humboldt Fog & tapenade, Roomano & candied almonds with udi’s bread [8 each or 3 for 17]

Charcuterie Board – La Quercia Prosciutto & cornichon, Chicken Liver Pâté & apple chutney, Country Terrine & dijon [10 each or 3 for 17]

Half Dozen East Coast Oysters – with champagne shallot mignonette 17

## [NIBBLES] 6 each or 3 for 15

French Fries / Garlic Fries / Marinated Olives / Spiced Nuts / Kitchen Hummus / Roasted Beets / Mac n Cheese  
Sautéed Greens / Chilled Zucchini Basil Soup / Marinated Cucumbers

## [LIGHT]

The Kitchen Tomato Soup – with olive oil 6  
Gioia Burrata – grilled bread & olives 10  
Mushrooms on Toast – with parsley 10  
Wood Roasted Vegetables – harissa yogurt 10  
Roast Duck – frisée, bacon & poached egg 12  
House Made Quiche – with greens 10  
Maine Mussels – thyme, garlic, chili & cream 12

## [SALADS]

Green Salad – chèvre & hazelnuts 8  
Chopped – with yogurt dressing 10  
Chopped Chicken – with yogurt dressing 13  
Curry Chicken – hazelnuts & apple 12  
Poached Salmon – cucumber & aioli 14  
Caesar – with grilled chicken & vegetables 13  
Roasted Beets – chèvre & hazelnuts 11  
Ingrid’s Crab – lime, avocado & cilantro 16

## [SANDWICHES]

Grilled Vegetable Sandwich  
burrata, balsamic, red pepper & potato salad 11  
Fox Fire Char Grilled Lamb Burger  
red pepper relish & fries 14  
The Kitchen Tuna Salad Sandwich  
with potato salad 11  
Slow Roasted Long Farm Pork Sandwich  
salsa verde aioli & potato salad 12.5  
Roasted Portobello Mushroom  
hummus, gouda, grilled onion, romaine & fries 11  
La Quercia Prosciutto & Gioia Burrata Sandwich  
balsamic, mint & potato salad 13

## [MAINS]

Vegetable Pappardelle – with english peas, hazel dell mushrooms, lemon, mint & chèvre 13  
Farmer John’s Wheat Berry Pilaf – with green beans, pickled mushrooms & preserved lemon 15  
John Long Pork Steak Char Grilled – with scallions, chickpeas, zucchini & tomatillo salsa 16  
Colorado Trout Pan Roasted – with mashed yukon potato, sautéed greens & beurre blanc 17  
Marinated Hanger Steak Frites Char Grilled – with green salad & maitre d’hôtel butter 21

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