

Upstairs

[5:30 every night]

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.

[PRIX FIX] 34 w/ wine 49

Food: Carrot Flan – english peas & brown butter / Pan Seared Salmon – parsley root puree, squash, quinoa greens, brown butter & balsamic / Affogato

Wine: *Alpha Zeta Soave [Garganega/Trebbiano] Veneto It '08 / Villa Wolf [Pinot Gris] Pfalz Germany '07 / Ron Zacapa 23 yr. Rum [Guatemala]*

Cheese Board – Fourme D'Ambert & local honey, Humboldt Fog & olive tapenade, Roomano & whole grain mustard with udi's bread [8 each or 3 for 17]

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

Half Dozen Oysters – with champagne shallot mignonette 17

[NIBBLES] 6 each or 3 for 15

French or Garlic Fries / Olives / Spiced Nuts / Kitchen Tomato Soup / Roasted Beets / Mac n Cheese / Green Salad / Sautéed Greens

[VEGETARIAN] 10

Hummus & Flat Bread

Carrot Flan – english peas & brown butter

Wood Roasted Vegetables – herb pesto & spicy greens

Green Bean Salad – soft boiled egg & hazelnuts

[MEAT & FISH] 12

Long Farm Pork Belly – frisée & pickled cherries

Wood Fired Mussels – with white wine chorizo broth

Squash Blossoms – smoked pork & eggplant ragout

[PASTA, PIZZA] 15

Ricotta Gnocchi – hazel dell mushroom, celery & shallot vinaigrette

Wood Fired Pizza – herb tomato sauce, grilled zucchini, ricotta & marjoram

Flat Bread – la quercia prosciutto, gioia burrata & olive oil

[MAINS]

Loch Duart Pan Seared Salmon – parsley root puree, patty pan squash, sautéed quinoa greens, brown butter & balsamic 26

Hanger Steak Char Grilled – wood roasted cure farm carrots, swiss chard, confit summer shallots & tomatillo vinaigrette 24

The Kitchen Lamb Burger – fox fire farm organic grass fed lamb on udi's brioche bun with red pepper relish & house cut fries 14

Wood Roasted Chicken [40 minute fire time] – half wisdom farm chicken with house cut garlic fries & herb 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 1039 Pearl Street, Boulder CO 80302 PH:303-544-5973 FX:303-544-0092