



LUNCH ENTRÉES 8

Gabe's Chronic Chicken Salad Sandwich \$14.50

Chili marinated grilled chicken salad includes chronic bacon, curry aioli, radicchio, celery, candied cashews, mixed greens, on focaccia.

Colorado Lamb Burger \$15.00

House made mozzarella, spicy aioli, oven toasted tomatoes, sweet potato fries.

Focaccia Avocado Toast \$12.00

smashed avocado, jalapeño crema, fresh Hawaiian hearts of palm, arugula, cucumber, pea shoots, goat cheese, super seed mix.
Vegetarian.

Anson Mills Farro Verde Grain \$11.00

Rebel Farms greens, crunchy seed mix, almonds, cucumber, baby heirloom tomatoes, house made Dijon-tarragon vinaigrette. Vegan.

peach and cornbread caprese \$12.50

buffalo mozzarella, basil, saba, toasted cornbread, Colorado peaches

Seaweed Salad Green \$12.00

Wakame and crispy nori seaweed, greens, cucumber, pickled carrot, avocado, snow peas, edamame, yuzu vinaigrette. GF/DF/Vegan.

Spicy Green Bowl \$9.00

Rebel Farms spicy greens mix, endive, Haystack Farms goat cheese, avocado, crunchy seed mix, 2 hard boiled eggs, jalapeño - crema
vinaigrette. GF/Vegetarian.

Chilled Buckwheat Soba Noodle \$11.00

Snow peas, pickled carrots, nira chives, Verde Farms pea shoots, Thai - chile peanut vinaigrette, peanuts, cilantro. DF/Vegan.

SWEETS 2

Chocolate Japanese Cloud Cake \$8.00

Soufflé cake, chocolate tuile, coffee ice cream.

Eric's Big Cookies \$3.50

Please allow 8-10 minutes, cooked to order.

TO GO SUPPLIES 1

TO GO Supplies

this will include one napkin and utensils.