

# Brunch

[9am – 2pm sat & sun]

Chef de Cuisine Alberto Sabbadini

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.

VIN DU JOUR 7 HOUSE MADE BLOODY MARY 8 MIMOSA 8 MERCHANT OF VENICE 8

PIÑA PISCO SOUR 8 TAMARIND LEMONADE 8 PIMM'S BOUQUET 9 SPIKED LATTE 8

Nibbles – French Fries / Garlic Fries / Spiced Nuts / Marinated Olives / Sautéed Greens 6

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

## [LIGHT]

Ham & Gouda Tart 5

Coffee Cake 4

Cannele 3

Fruit Bowl – with yogurt 8

Hand Rolled Croissant – with house made jam 5

Hand Rolled Chocolate Croissant 5.50

Quality Planet Granola – with yogurt 10

Tomato Soup 7

## [SALAD]

Chicken Curry – hazelnuts, raisins & apple 12

Roasted Beet – chèvre & hazelnuts 11

Chicken Caesar – with grilled vegetables 13

Green – chèvre & hazelnuts 8

Ingrid's Crab – lime, avocado & cilantro 17

## [SANDWICHES]

Slow Roasted Long Farm Pork 13

on udi's ciabatta with salsa verde & potato salad

The Kitchen Lamb Burger 14

colorado lamb, pepper relish, ai latte bun & fries

Grilled Vegetable 11

eggplant, zucchini, onion, burrata & potato salad

Roast Koberstein Beef 14

horseradish aioli, caramelized onion & fries

## MAINS

Udi's Challah French Toast – with pecan toffee sauce 10

Goat Gouda Omelet – house potatoes & greens 11

Full English – two eggs, long farm bacon, house sausage, roast tomato, potatoes, mushrooms & fried bread 16

Long Family Farm Ham – poached eggs, hollandaise, udi's challah & house potatoes 14

Northern Lights Smoked Salmon -- scrambled eggs, chive cream cheese, grilled bread, greens & fried capers 16

Hazel Dell Mushroom Ragoût – anson mills polenta, altan alma sprout salad & parmesan 13

Kedgeriee – curried rice with house smoked wild salmon, hard boiled egg & parsley 14

Vegetable Penne – cure heirloom cherry tomatoes, monroe family farm summer squash, basil & haystack chèvre 14

Corned Beef Hash – with two poached eggs & toast 15

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

## [DRINKS]

Fresh Squeezed

organic orange 4.50

grapefruit 4.50

lemonade 3.50

pressed all natural apple juice 4

Conscious Coffees

coffee, espresso, americano 2.75

latte 3.75 cappuccino 2.95

Pekoe teas 3.50

Bhakti chai 3.50

Hot chocolate 3.50

Iced tea 2

Milk – local, all natural 3

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