

# LUNCH

## SEAFOOD BAR

POTTED SALMON 12

CHILLED SMOKED MUSSELS 8

KING CRAB LEGS 35

HALF OR WHOLE INGRID'S LOBSTER 18/34

LITTLENECK CLAMS 3 EA

OYSTERS HALF DOZEN 18 | DOZEN 36 LEMON, COCKTAIL SAUCE & CHAMPAGNE MIGNONETTE

BLUE HILL BAY, ME

KUSSHI, BC

BAGADUCE, ME

SWEET CARRAQUETTE, NB

PICKERING PASS, WA

HAMMERSLEY, WA

CAVIAR POTATO BLINI, CRÈME FRAÎCHE, SHALLOT & CHIVE

AMERICAN STURGEON (WILD HACKLEBACK) 28 GRAMS 50 56 GRAMS 75

SIBERIAN OSETRA (FARMED & IMPORTED) 28 GRAMS 80 56 GRAMS 155

## THE KITCHEN SEAFOOD PLATTER

GRAND - WHOLE INGRID'S LOBSTER - 12 OYSTERS - 18 CHILLED SMOKED MUSSELS  
6 LITTLENECK CLAMS - 10 OZ KING CRAB LEGS 110

SMALL - HALF INGRID'S LOBSTER - 6 OYSTERS - 9 CHILLED SMOKED MUSSELS  
3 LITTLENECK CLAMS - 5 OZ KING CRAB LEGS 67

CHAMPAGNE MIGNONETTE, AIOLI, COCKTAIL SAUCE & LEMON

## STARTERS

THE KITCHEN TOMATO SOUP 8

FRIES / GARLIC FRIES 7

HUMMUS BRUSCHETTA & SPROUTS 6

LARDO & ROSEMARY TOASTY 6

VALDEON - 2 R'S FARM HONEY 9

LE WAVREUMONT - PEAR & APPLE CHUTNEY 9

GRILLED MORTADELLA - PEAR MUSTARD 8

BURRATA & ANCHOYADE BRUSCHETTA 9

MARINATED OLIVES 6

LA QUERCIA PROSCIUTTO 10

CANDIED ALMONDS 4

SAUTÉED GREENS & LEMON 6

ROASTED BEETS & CHÈVRE 5

LONG FARM PORK TERRINE - CORNICHON 10

MARINATED RUNNER BEANS - PIQUILLO PEPPERS 7

ABBAYE DE BELLOC - ALMONDS 9

## SALADS

CURE FARM SPICY GREENS - CANDIED PECANS & HAYSTACK CHÈVRE 9

ESCAROLE SALAD - BLEU D'Auvergne, CANDIED ALMONDS, SHALLOT & SHERRY VINAIGRETTE 10

POACHED SALMON SALAD - CUCUMBER, GREENS & CHIVE AIOLI 14

THE KITCHEN CHOPPED SALAD - CHÈVRE, HAZELNUTS & YOGURT DRESSING 12 (POACHED SALMON \$6 OR CHICKEN \$4)

ROASTED ORGANIC BEET SALAD - GREENS, HAZELNUTS & HAYSTACK CHÈVRE 11

CURRIED CHICKEN SALAD - APPLE, GREENS, GOLDEN RAISINS & HAZELNUTS 13

## SANDWICHES

PORTOBELLO SANDWICH - HUMMUS, GRILLED ONION, GOAT GOUDA, FRIES & GREENS 11

COLORADO BEEF ON WECK - HORSERADISH, PICKLES, & POTATO SALAD 13

LONG FARM PORK SANDWICH - SALSA VERDE & POTATO SALAD 12

CHAR GRILLED COLORADO LAMB BURGER - RED PEPPER RELISH, FRIES & GREENS 14

## MAINS

THE KITCHEN QUICHE DU JOUR - GREENS, LEMON & OLIVE OIL 11

ORGANIC MUSHROOMS ON TOAST - GREENS, LEMON & OLIVE OIL 12

CURE FARM TURNIPS & QUINOA - ROASTED HAZEL DELL MUSHROOMS & SPROUT SALAD 18

SWORDFISH CHAR GRILLED - POTATO, CELERY, CAPERS, KALAMATA OLIVES & SALSA VERDE 28

INGRID'S MUSSELS - GARLIC, FRESNO, THYME & GRILLED BREAD 14

THE KITCHEN BOLOGNESE - PENNE, CHIVES & PARMESAN 18

HANGER STEAK FRITES - MAÎTRE D HOTEL BUTTER & CURE FARM SPICY GREENS 23

CHICKEN CHAR GRILLED - HARISSA, COUSCOUS SALAD, CUCUMBERS, ALMONDS & CUMIN YOGURT 18

RIBEYE STEAK PAN SEARED - CHIVE MASHED POTATO, ROASTED BROCCOLI, GARLIC & THYME 32

AN 18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE. THANK YOU FOR JOINING US.

[WWW.THEKITCHENCOMMUNITY.COM](http://WWW.THEKITCHENCOMMUNITY.COM), 1530 16TH STREET, DENVER CO 80202 PH: 303.623.3127 FX: 303.825.3166