

# lunch

at hell's backbone grill & farm ~ good afternoon & welcome!

## small plates

### goat cheese fondue 13

handmade black pepper crackers & boulder apples ♥

### idaho smoked trout-pecan pâté 12

tiny house-made toasts & organic vegetables ♥

### roasted farm garlic plate 9

farm cilantro-pecan pesto & tiny toasts ♥★

### housemade farmy pickles

for one 7 or sharing platter 12 ♥★

### farmer's cheese & meat & pickle plate 15

beehive teahive cheddar, creminelli calabrese salami,  
pickled farm vegetables, a farm deviled egg & mustard ♥

### farm zuke-a-mole dip 9

roasted farm zucchini & garlic, onions & green chiles  
served with blue corn chips ♥★

## salads

### the award-winning backbone house salad 10

organic farm greens, toasted pepitas, super sweet dried corn  
boulder fruit & honey-chile vinaigrette ♥★  
*add our house-baked tofu or smoked trout for 6 more*  
*add our marinated organic Mary's chicken breast for 8 more*

### kale salad 12

beehive teahive cheddar, chile almonds  
& boulder pears with a honey-wine vinaigrette ♥★

## sides

### luscious biscuits & gravy 10

black powder biscuits smothered in our local pork sausage gravy

### local pastured beef bone broth 6

*add a poached egg or greens for 3 more ♥*

### organic rice & beans & greens 8

bowl of brown rice & slow cooked pinto beans  
with sautéed greens ♥★

### homemade brown betty granola 8

with your choice of organic yogurt or cow's milk

### applewood smoked bacon 5 ♥

## entrees

### backbone blt 12

applewood smoked bacon, farm greens, farm tomato  
& whipped cream cheese on our house-made sage flatbread ♥  
*choose our house-baked tofu instead of bacon if you like!*  
*add an over easy farm egg for 3 more*

### egg salad sandwich with green chiles & chive 12

farm eggs, chives & hatch green chiles with farm lettuce  
on our house-made oatmeal-molasses bread ♥

### lunchtime loaf 18

spicy cowgal meatloaf with backbone sauce & a black powder biscuit

### sunshine quesadilla 13

flour or corn tortilla stuffed with jack cheese, scrambled farm eggs,  
& sautéed organic greens with pickled red onion relish ♥

*all of the above entrees served with a farm salad of the moment*



### farmy enchiladas 17

*your choice of:*

organic chicken & cilantro ~ **or** ~ farmy pumpkin piñon  
in a spicy habanero corn cream sauce  
with a side of rice & beans ♥

### bowl of posole stew 14

black bean, green chile & butternut squash  
with a brown sugar cornbread muffin ♥★

### the blaker standard 13

two poached farm eggs on brown rice  
with sautéed farm greens & our poblano crema ♥

### the breakfast jenchilada (nice & spicy) 12

corn tortillas, torn & toasted  
smothered in an authentic red chile sauce with jack cheese  
served with smashed sage potato pancakes  
brown rice, beans & a flour tortilla ♥

## things to keep in mind

~ like heat? ask for our complimentary "she devil" sauce  
~ 20% gratuity added for groups of eight or more  
~ no separate checks for groups of eight or more  
~ please, no talking on cell phones in the dining room

♥ food items that can be made wheat or gluten free ★ vegan items  
many of our dishes can be adapted to your dietary specifications-please ask



## hell's desserts

### **pumpkin white chocolate-almond bread pudding 9**

with whipped cream & naughty whiskey sauce

### **chocolate chile cream pot 10**

rich chocolate custard

a kiss of chimayo chile & just-whipped cream ♥

### **dark magic pear gingerbread 9**

served warm with whipped cream & butterscotch sauce



Most of our vegetables, herbs, eggs, flowers and fruits are sourced from our own 6.5 acre Blaker's Acres Farm, here in Boulder. Additionally we purchase everything we can from other local Boulder farms including Deer Creek Farm, Red House Farm, and Red Tail Farm. Our beef and lamb comes from local Boulder ranches, including Kate's Land and Cattle and the Wine Bar Ranch.

We are privileged to offer items from many of our Utah friends, including Creminelli's, Beehive Cheese, Caputo's and A Priori, Redmond Real Salt, Slide Ridge Honey, Salt Lake Roasting Company, The Green Urban Lunchbox, Epic Brewery, Wasatch Brewery, Ruth Lewandowski Wines, and Bitters Lab bitters for our bar.



## daylight delights

organic iced tea *black, green, herbal* 4

bottomless pot of organic & fair trade tea 4

*signature herbal, english breakfast, earl grey,*

*gunpowder green, peppermint, chamomile, rosehip rooibos*

organic & fair trade coffee, hot or iced 4

*regular or swiss water process decaf-bottomless!*

french press coffee carafe (extra strong!) 8

rhubarb or cucumber dry soda 4

blue sky all-natural & organic soda 4

*cola, zero-sugar cola, ginger ale, lemon-lime*

*root beer, orange, cherry-vanilla, cream soda*

jackson hole root beer 4

san pellegrino prickly pear 4

martinelli's organic sparkling apple cider 5.50

san pellegrino sparkling mineral water 250ml/4 or 1 liter/7

pure orange juice 4

organic apple juice 4

organic cow milk 4



## libations

*available after 11:30 AM on weekdays, 10:30 AM on weekends*

### **brunch cocktails**

gruet brut mimosa with fresh squeezed orange juice 10

five wives vodka pickled farm everything bloody mary 12

bailey's irish cream with organic & fair trade coffee

freshly whipped cream 10

### **wine & spirits**

*ask to see our extended wine list*

bonny doon vinyards vin gris de cigare rose 10

tangent albarino 9

bonterra cabernet 10

### **bottled beer & cider**

clausthaler (non-alcoholic) 4.50

epic glutenator, gluten free 22oz 13

epic los locos mexican-style lager *served with a lime* 6

samuel smiths organic hard apple cider **GF** 18.7oz 11

samuel smiths chocolate stout 11

ghost rider white IPA with coriander 6

wasatch brewery apricot hefeweizen 6

### **utah's award winning**

#### **micro-brewed beer on draft 6**

full suspension pale ale, squasatch hoppy pilsner,

evolution amber ale, american wheat hefeweizen,

polygamy porter