

**green plates**

**summer panzanella**, arugula, corn, toasted bread, cherry tomatoes, ricotta salata 11

**flash fried brussel sprouts**, lemon, garlic, olive oil, chili flakes 9

**mixed organic greens**, cherries, pt reyes blue, toasted pumpkin seeds + tarragon vinaigrette 8

**grilled asparagus**, poached egg, shaved vella dry jack, sherry shallot vinaigrette 14

**small plates**

**truffle fries**, with house-made ketchup + garlic aioli 8

**tri-colored organic beet salad**, redwood hill goat cheese, hazelnuts, mint, citrus vinaigrette 10

**bel fiore burrata**, beet hazelnut pesto, arugula, grilled bread 15

**creamy mac-n-cheese**, wild mushrooms, topped with truffled bread crumbs 12

**grilled bread**, with arbequina olive oil 3

**main plates**

**flat iron steak**, with truffle fries, chimichurri, wild arugula salad with sherry-shallot vinaigrette 26

**spring chicken**, farro, leeks, pea shoots, herbed yogurt, toasted almonds 24

**chili braised pork**, over creamy polenta, arugula + corn + radish salad, pepitas 28

**seared halibut**, gigante beans, braised fennel, capers, arugula, basil pistou 28

**boon burger**, grass-fed beef, aged fiscalini white cheddar, arugula, pickled onions on toasted brioche + boon truffle fries with garlic aioli and ketchup 17

**polenta lasagna**, mixed seasonal veggies, ricotta salata cheese, on a bed of garlicky sautéed greens with spicy marinara 21

*boon supports local farms + businesses, we use primarily organic ingredients, antibiotic-free, hormone-free, and sustainably raised meats. We also grow some of our produce in our very own boon gardens. Just ask us to see them.*

chef proprietor **crista luedtke** + executive chef **sergio guzman**

chef de cuisine **sandra coronado**

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*\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*