

green plates

- flash fried brussel sprouts**, lemon, garlic, olive oil, chili flakes 9
- mixed organic greens**, cherries, pt reyes blue, toasted pumpkin seeds + tarragon vin 8
- summer panzanella**, arugula, corn, toasted bread, cherry tomatoes, ricotta salata 11
- grilled asparagus**, poached egg, shaved vela dry jack cheese, 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

- chicken panino**, chipotle aioli, aged cheddar, charred onion, arugula + truffle fries 15
- boon burger**, grass-fed beef, aged fiscalini white cheddar, arugula, pickled onions on toasted brioche + boon truffle fries with garlic aioli and ketchup 16
- polenta lasagna**, mixed seasonal veggies, ricotta salata cheese, on a bed of garlicky sautéed greens with spicy marinara 18
- braised pork panino**, cabbage apple jalapeño slaw on ciabatta with truffle fries 16
- spring chicken**, farro salad, arugula, pea shoots, grilled chicken herbed yogurt, toasted almonds 17
- caprese panino**, fresh mozzarella, basil pesto, heirloom tomatoes with truffle fries 14

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.

executive chef **sergio guzman** + chef de cuisine **sandra coronado**
chef proprietor **crista luedtke**

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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.*