

boon eat drink

DINNER | summer 2017

multi-colored BEETS goat cheese hazelnuts mint citrus vin	10
summer PANZANELLA salad tomato corn ricotta salata basil red wine vin	11
garden SALAD shaved and pickled veggies tarragon vin pt reyes blue	9
grilled BREAD olive oil	4
blistered PADRONES lemon crème fraiche stone fruit marcona almonds	12
BURRATA summer melon piment d'ville pinenuts	16
smoked TROUT rilette horseradish crème fraiche pickled beets	16
boon MAC-N-CHEESE sautéed mixed mushrooms truffle breadcrumbs	11
truffle FRIES house ketchup aioli	8
grilled flat iron STEAK boon truffle fries chimichurri	28
seared SALMON summer succotash of beans +squash +tomatoes salsa verde	28
crispy skin morrocan CHICKEN thighs quinoa yogurt apricot toasted almonds	24
grass fed BURGER aged cheddar arugula + pickled onion brioche truffle fries	17
polenta LASAGNA mixed veggies garlicky greens spicy marinara ricotta salata	21

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

executive chef **gina puopolo** | chef de cuisine **aaron drahmman**

chef proprietor | **crista luedtke**