

boon eat drink

LUNCH | summer 2017

multi-colored BEETS goat cheese hazelnuts mint citrus vin	12
garden SALAD shaved and pickled veggies tarragon vin pt reyes blue	9
summer PANZANELLA salad tomato corn ricotta salata basil red wine vin	11
add chicken to your salad	5
blistered PADRONES lemon crème fraiche stone fruit marcona almonds	12
BURRATA summer melon piment d'ville pinenuts	16
boon MAC-N-CHEESE sautéed mixed mushrooms truffle breadcrumbs	11
truffle FRIES house ketchup aioli	8
crispy pork BAHN MI carrot + diakon slaw sriracha aioli jalapenos fries	16
summer CAPRESE panini burrata tomato shaved squash pesto garden salad	15
morrocan braised CHICKEN bowl quinoa yogurt preserved lemon toasted almonds	18
grass fed BURGER aged cheddar arugula + pickled onion brioche truffle fries	17
polenta LASAGNA mixed veggies garlicky greens spicy marinara ricotta salata	19

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** |