

boon eat drink

DINNER | fall 2017

lacinto KALE salad fuyu persimmon pomegranate feta fennel almonds	11
mixed greens SALAD fall pears toasted seeds pt reyes blue tarragon vin	9
marinated BEETS smoked creme fraiche hazelnuts dried black olives	10
grilled BREAD olive oil	4
boon BRUSSEL SPROUTS chili flakes garlic lemon olive oil	9
BURRATA beet + hazelnut pesto arugula grilled bread	14
roasted fall SQUASH mushrooms brown butter goat cheese sage	10
boon MAC-N-CHEESE sautéed mixed mushrooms truffle breadcrumbs	13
MEATBALLS spicy marinara melted burrata pesto bread	15
truffle FRIES house ketchup aioli	8
chili braised PORK shoulder creamy polenta garlicky greens ricotta salata	24
grilled hanger STEAK crispy potatoes kale smoked chipotle crema	28
seared COD fennel braised gigante beans arugula capers basil pistou	28
polenta LASAGNA mixed veggies garlicky greens spicy marinara ricotta salata	21
grass fed BURGER aged cheddar arugula + pickled onion brioche truffle fries	17

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

chef proprietor | **crista luedtke** | executive sous **ryan hill**