

boon eat drink

LUNCH | 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
add chicken to your salad	5
boon BRUSSEL SPROUTS chili flakes garlic lemon olive oil	9
BURRATA beet + hazelnut pesto arugula grilled bread	14
roasted fall SQUASH mushrooms goat cheese brown butter sage	10
boon MAC-N-CHEESE sautéed mixed mushrooms truffle breadcrumbs	11
truffle FRIES house ketchup aioli	8
grilled CHICKEN panini feta roasted peppers arugula curried aioli fries	16
MUSHROOM panini burrata arugula pesto aioli garden salad	15
polenta LASAGNA mixed veggies garlicky greens spicy marinara ricotta salata	19
chili braised PORK shoulder creamy polenta sautéed garlicky greens	18
grass fed BURGER aged cheddar arugula + pickled onion brioche truffle fries	17
MEATBALL sandwich burrata pesto arugula truffle fries	16

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** | day sous chef **maria “rosy” ortega**