

boon eat drink

DINNER | winter 2017

lacinato KALE salad dried plum feta shaved fennel almonds	11
grilled CALAMARI salad arugula winter citrus butter beans olives	13
mixed greens SALAD cherries toasted seeds pt reyes blue tarragon vin	9
grilled BREAD olive oil	4
boon BRUSSEL SPROUTS chili flakes garlic lemon olive oil	9
BURRATA prune + olive tapenade arugula grilled bread	14
roasted SQUASH mushrooms brown butter goat cheese sage	10
boon MAC-N-CHEESE sautéed mixed mushrooms truffle breadcrumbs	13
MEATBALLS marinara melted burrata grilled pesto bread	15
polenta + olive FRITTERS dill + lemon yogurt feta	9
truffle FRIES house ketchup aioli	8
polenta LASAGNA mixed veggies garlicky greens marinara ricotta salata	21
crispy skin DUCK breast creamy parsnip puree charred broccolini hazelnut picata	26
grilled hanger STEAK crispy potatoes kale smoked chipotle crema	28
chili braised PORK shoulder creamy polenta sautéed garlicky greens	24
seared COD creamy butter beans fennel castlevetrano olives caper + basil pistou	28
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** chef de cuisine | **ryan hill**