

boon eat drink

LUNCH | winter 2017

lacinato KALE salad dried plum feta shaved fennel almonds	11
mixed greens SALAD wine soaked cherries toasted seeds pt reyes blue tarragon vin	9
grilled CALAMARI salad arugula winter citrus butter beans olives	13
add chicken to your salad	5
boon BRUSSEL SPROUTS chili flakes garlic lemon olive oil	9
BURRATA prune + olive tapenade arugula grilled bread	14
polenta + olive FRITTERS dill + lemon yogurt feta	9
roasted 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 BREAD olive oil	4
grilled CHICKEN panini feta roasted peppers arugula curried aioli fries	16
FISH + CHIPS local cod battered + fried coleslaw truffle 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**