

boon eat + drink

DINNER | spring 2018

mixed GREENS cherries watermelon radish seeds pt reyes blue tarragon vin	9
county line LITTLE GEMS avocado dried black olive creamy charred onion dressing	11
wild ARUGULA salad shaved fennel toasted brioche vela dry jack lemon vin	9
county line BEET trio goat cheese mint hazelnuts citrus vinaigrette	11
grilled village bakery BREAD olive oil	4
boon BRUSSEL SPROUTS chili flakes garlic lemon olive oil	9
BURRATA citrus + pea shoot + mint + almond green garlic pesto grilled bread	14
moroccan spiced CARROTS smoked yogurt toasted seeds cilantro	10
boon MAC-N-CHEESE mycopia mushrooms truffle breadcrumbs	13
MEATBALLS marinara melted burrata grilled pesto bread	15
truffle FRIES house ketchup aioli	8
polenta LASAGNA spring veggies rainbow chard marinara ricotta salata	21
Mary's roasted 'spring' CHICKEN breast herbed farro english peas + fava leaf salad	24
grilled hanger STEAK crispy potatoes hen of the woods asparagus sauce mornay	30
SALMON brown butter lentils roasted tokyo turnips + radish green garlic salsa verde	28
grass fed BURGER aged cheddar arugula + pickled onion brioche truffle fries	17
VEGAN bowl lentils and greens chefs selection of seasonal vegetables	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*

chef proprietor | **crista luedtke** chef de cuisine | **ryan hill** sous chef | **carlos Mendez**