

boon eat drink

LUNCH | 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
add mary's CHICKEN to your salad	5
truffle FRIES house ketchup aioli	8
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
grilled village bakery BREAD olive oil	4
mycopia MUSHROOM panini burrata arugula pesto aioli garden salad	15
mary's CHICKEN panini cheddar chipotle aioli arugula grilled onions truffle fries	16
MEATBALL sandwich burrata pesto arugula truffle fries	16
polenta LASAGNA mixed veggies garlicky greens spicy marinara ricotta salata	19
grass fed boon BURGER aged cheddar arugula + pickled onion brioche truffle fries	17
VEGAN bowl lentils and greens chefs selection of seasonal vegetables	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** | day sous chef **maria "rosy" ortega**