

boon eat + drink

DINNER | spring 2018

ARUGULA salad shaved fennel radish toasted brioche vela dry jack lemon vin	9
mixed GREENS salad tart cherries pt reyes blue seeds tarragon vin	9
HONEY GEM salad avocado grapefruit dried olive creamy charred onion vin	11
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
moroccan roasted CARROTS smoked yogurt toasted seeds cilantro	10
BURRATA pea shoot + mint + pistachios green garlic pesto grilled bread	14
shishito PEPPERS arbequina olive oil lemony crème fraîche almonds crunchy salt	9
boon MAC-N-CHEESE mycopia mushrooms truffle breadcrumbs	13
truffle FRIES house ketchup aioli	8
polenta LASAGNA spring veggies rainbow chard marinara ricotta salata	21
bavette STEAK 5 dot ranch chimichurri truffle fries arugula sherry shallot vin	28
seared SALMON gigante beans charred savoy chorizo green garlic salsa verde	28
chili braised niman PORK shoulder creamy polenta pea shoots radish ricotta salata	25
mary's roasted CHICKEN breast spring farro salad asparagus smoked yogurt	24
5 dot ranch BURGER aged cheddar arugula + pickled onion brioche truffle fries	17
VEGAN bowl sautéed farro + 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** — exec sous chef | **carlos mendez**