

# boon eat drink

LUNCH | spring 2018

mixed <b>GREENS</b> salad   tart cherries   pt reyes blue   seeds   tarragon vin	9
<b>HONEY GEM</b> salad   avocado   grapefruit   dried olive   creamy charred onion vin	11
wild <b>ARUGULA</b> salad   shaved fennel   radish   toasted brioche   vela dry jack   lemon vin	9
county line <b>BEET</b> trio   goat cheese   mint   hazelnuts   citrus vinaigrette	11
add mary's <b>CHICKEN</b> to your salad	5
truffle <b>FRIES</b>   house ketchup   aioli	8
boon <b>BRUSSEL SPROUTS</b>   chili flakes   garlic   lemon   olive oil	9
moroccan roasted <b>CARROTS</b>   smoked yogurt   toasted seeds   cilantro	10
<b>BURRATA</b>   pea shoot + mint + pistachios   green garlic pesto   grilled bread	14
boon <b>MAC-N-CHEESE</b>   mycopia mushrooms   truffle breadcrumbs	13
shishito <b>PEPPERS</b>   arbequina olive oil   lemony crème friache   almonds   crunchy salt	9
grilled village bakery <b>BREAD</b>   olive oil	4
mycopia <b>MUSHROOM</b> panini   burrata   arugula   pesto aioli   garden salad	15
mary's <b>CHICKEN</b> panini   cheddar   chipotle aioli   arugula   grilled onions   truffle fries	16
polenta <b>LASAGNA</b>   mixed veggies   garlicky greens   spicy marinara   ricotta salata	19
5 dot ranch <b>BURGER</b>   aged cheddar   arugula + pickled onion   brioche   truffle fries	17
<b>VEGAN</b> bowl   sautéed farro + greens   chef's selection of seasonal vegetables	17
check out our daily <b>SPECIALS</b> board	AQ

*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**