



APRIL 2017

snacks

oysters on the half shell + mignonette – 6 for 18 | 12 for 36 (\$1 each on Wednesdays)

boltwood bread + butter, sea salt – 4

castelventrano olives + mama lil's pickled peppers - 6

boltwood pretzels + mac's beer cheese – 8

smoked whitefish toast + pickled cucumber, red onion, cream cheese - 12

la quercia + brunuusto cheese, raspberry jam, house cracker - 12

meat & fish

crispy phoenix tofu + broccoli, black pepper sauce, coconut rice - 14

boltwood burger + lettuce, cheddar cheese, house sauce - 14

crispy octopus + warm fingerling potato salad, cornichon, capers, dill - 16

turkey agnolotti + mushrooms, lemon, sweet herbs - 16

fisherman's stew + fennel, tomato, saffron, fumet - 16

bouchot mussels + chorizo, white beans, white wine, grilled bread- 18

grilled hanger steak + asparagus, onion puree, lemon, sartori - 24

alaskan halibut + spiced citrus, cucumbers, celery, avocado - 28

roasted half chicken + carrots, feta salsa rustica- 23

whole grilled branzino + peperonata, spinach - 28

vegetables

miso squash soup + coconut, lime, ginger – 7

crispy potatoes + garlic schmaltz – 7

shaved brussels sprouts + apples, bacon, mustard - 8

nichols' marinated beets, lemon cream, pistachio - 8

chopped salad + blue cheese, candied pecans, lemon - 8

citrus salad + endive, taleggio, breadcrumbs, walnuts, mint, sartori - 10

grilled asparagus + breadcrumb salsa, soft-boiled egg- 10

Please inform your server of any food related allergies or dietary restrictions
18% gratuity will be added to parties of 6 or more

sweets & cheese

banana-chocolate covered peanut ice cream – 5

orange-champagne sorbet – 5

apple crisp + oats, ginger frozen yogurt – 8

sticky toffee pudding, candied pecans, caramel, vanilla ice cream - 8

butterscotch pudding + caramel, pizelle, whipped cream - 8

coconut cake - 8

box carr, rocket's robiola, cow's milk cheese, cedar grove, north carolina - 8

coffee & tea

proudly serving passion house coffee and rare tea cellar

cup of coffee - 3

tea selection - 5

green dragonwell, darjeeling, mint meritage, lemon meritage, mallorca melon,
peach rooibos, jasmine blossom, chamomile

kids | \$6 children twelve and under (free on sundays!)

grilled cheese

macaroni and cheese

burger + crispy potatoes

grilled chicken breasts + carrots

cheese pizza

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Special thanks to the farmers and vendors who make us look good

Slagel Family Farm

Iron Creek Organic Farm

Spice House

Barbara Engelsen

Kinnikinnick Farm

Sue Buxton

ETHS Edible Acre

Mick Klug

Three Sisters Garden

Tekla

Nichols Farm

Ed Gast

Green Acres

Rare Tea Cellar

Will's Roadside

Henry's Farm

River Valley Ranch

La Quercia

Hewn

Seedlings