



AUGUST 2017

## snacks

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

boltwood bread + butter, sea salt – 4

pizza al taglio – 5

pickled summer squash - 4

castelvetrano olives + momma lil's pickled peppers – 6

boltwood pretzels + mac's beer cheese – 8

country pork terrine + currant jelly, toast - 10

fried lake michigan smelt fish + pickled okra, aioli - 12

la quercia + brunuusto cheese, morlock saffron melon, balsamic, house cracker - 12

## meat & fish

crispy phoenix tofu + nichols broccoli, chili, coconut rice - 14

boltwood burger + cheddar, lettuce, house sauce – 14

dandelion green tortellini + ricotta, sungold tomatoes, olives, basil - 16

bouchot mussels + new potatoes, sweet peppers, saffron, grilled bread - 18

grilled berkshire pork chop + green acres shishito, gast nectarine, ginger - 24

grilled marinated yellowtail + curry-coconut-melon, kohlrabi, lime - 21

grilled hanger steak + cranberry beans, sweet corn relish - 24

roasted half chicken + green acres carrots, feta salsa rustica- 25

whole roasted branzino + green acres green beans, almond-lemon butter- 32

## vegetables

gazpacho + tomato, cucumber, croutons - 6

crispy potatoes + garlic schmaltz – 7

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

henry beet salad + peaches, blackberries, quinoa, dukkah - 10

green acres tomato salad + cucumber, crispy pita, mint, feta - 10

grilled talking farm squash + burrata, pepitas, curry vinaigrette - 12

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

# sweets

house made strawberry sherbet – 5

house made blackberry sorbet - 5

cherry tart + vanilla ice cream – 8

ricotta cheese cake + blueberries - 9

dark chocolate mousse + blackberries, pizelle, whipped cream - 8

boxcarr rocket's robiola cow's milk cheese - 8

# coffee & tea

proudly serving passion house coffee and rare tea cellar

cup of coffee - 3

tea selection - 5

green dragonwell, darjeeling, mint heritage, lemon heritage, 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

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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