



OCTOBER 2017
snacks

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

boltwood pickle - 4

boltwood bread + butter, sea salt – 4

castelvetrano olives + momma lil's pickled peppers – 6

boltwood pretzels + mac's beer cheese – 8

rustic pork terrine + currant jelly, toast - 10

la quercia + brunuusto cheese, gast's fresh figs, balsamic, house cracker - 12

meat & fish

fried pheonix tofu + sauteed kimchi, gochujang, cucumber - 14

grilled octopus + cherry tomatoes, cauliflower, rosemary - 16

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

bouchot mussels + henry's fennel, tomatoes, saffron, grilled bread - 18

grilled berkshire pork chop + peaches, green beans, cashews, ginger vinaigrette - 23

grilled wild king alaskan salmon + shishito peppers, yellow tomato puree - 24

grilled hanger steak + fresh cranberry beans, zucchini, arugula pesto, hazelnuts - 24

roasted half chicken + talking farm's carrots, ground cherry salsa - 25

herb-marinated catalpa grove lamb chops + creamed corn, sweet peppers - 36

whole pan-roasted black bass - pickled trinidad peppers, new potatoes, mushrooms- 34

vegetables

tomato bisque - 6

crispy potatoes + garlic schmaltz – 7

green acres eggplant rigatoni + tomato, oregano, ricotta- 16

henry's szechuan green beans + sesame seeds, pink peppercorns - 7

b.l.t. salad + bacon, cherry tomatoes, buttermilk dressing, bread crumbs - 8

chopped salad + nichols' frost bite apples, blue cheese, candied pecans, lemon - 8

henry beet salad + peaches, raspberries, farro, arugula, dukkah - 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

house made raspberry sherbert – 5

house made lemon-blackberry sorbet - 5

late summer tart + vanilla ice cream – 8

chocolate mousse + hazelnuts - 8

ricotta cheese cake + strawberries - 9

boxcarr cotton bell 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

cheese pizza

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

Kinnikinnick Farm

Sue Buxton

Barbara Engelsen

Mick Klug

Three Sisters Garden

ETHS Edible Acre

Nichols Farm

Ed Gast

Tekla

Rare Tea Cellar

Will's Roadside

Green Acres

River Valley Ranch

La Quercia

Henry's Farm

Seedlings

Iron Creek Organic Farm

Spice House