



# BOONE'S

DATE:

- \$10 LOCAL MIXED GREENS**  
shaved radish, fennel, citrus vinaigrette (GF, DF, N, Ve)
- \$9 ORGANIC QUINOA**  
beets, heirloom tomato, goat cheese, pecans (GF, DF, N, Ve)
- \$12 GA GROWN BEEF MEATBALLS**  
lutenitsa, cumin yogurt, micro parsley and arugula (N)
- \$12 HERITAGE FARMS PORK BELLY GRIOT**  
bell pepper, citrus, cilantro, cabbage pickliz (GF, DF, N)
- \$14 SEAFOOD SHELLS AND CHEESE**  
gulf shrimp and crab, 3 local cheeses (N)
- \$14 GULF SHRIMP ROLL**  
eggplant mayo, brown butter, parsley, red shiso (N)
- \$16 B.L.FGT**  
pimento cheese, whole mustard aioli, Florida bay chips (DF, N, Vg)
- \$18 CLASSIC BURGER**  
lettuce, tomato, local cheddar, Duke's mayo, fries (N)
- \$20 CAULIFLOWER STEAK**  
wild rice "risotto," mushrooms, olive condiment (GF, DF, N, Ve)
- \$20 HOUSE MADE SAFFRON TAGLIATELLE**  
summer vegetables, basil, Georgia olive oil (DF, N, Vg)
- \$26 NC RAINBOW TROUT**  
fennel and dill marinade, blue corn grits, rapini (GF, N)
- \$26 GRILLED SPRINGER MOUNTAIN HALF CHICKEN**  
parsnip and yukon mash, snap peas, beech mushroom (GF, N)
- \$36 GA GROWN STEAK FRITES**  
market steak, heirloom tomato chimichurri, fries (GF, DF)

\*Gluten free (GF), dairy free (DF), nut free (N), vegan (Ve), vegetarian (Vg)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.