



BOONE'S

DATE:

- \$12** **SPICY KALE AND ARUGULA SALAD**
calabrian chiles, almonds, chickpeas, buttermilk dressing (GF, Vg)
- \$12** **CAESAR SALAD**
baby romaine, crouton, boquerones, parmesan (GF, N)
- \$12** **ROASTED BEET SALAD**
baby spinach, feta, maple pecans, balsamic fig dressing (GF, Ve)
- \$15** **BURRATA AND BABY ARUGULA SALAD**
persimmon, radish, sherry maple vinaigrette (GF, N, Ve)
- \$9** **CREAM OF MUSHROOM SOUP**
buttermilk fried shallots, green onion, crostini (N, Vg)
- \$15** **HERITAGE FARMS PORK BELLY GRIOT**
korean style sauce, grilled bok choy, scallions (GF, DF, N)
- \$16** **GULF CRABCAKE**
baby arugula, fried oyster mushroom, bearnaise (N)
- \$18** **CLASSIC BURGER**
lettuce, tomato, local cheddar, Duke's mayo, fries (N)
- \$20** **JUMBO STUFFED SHELLS**
spinach ricotta, oyster mushroom, tomato a la sake (N, Vg)
- \$24** **HOUSE MADE SAFFRON TAGLIOLINI**
gulf shrimp, broccolini, lemon parmesan sauce (N)
- \$24** **ATLANTIC SALMON**
stone ground yellow grits, broccolini, fried capers (GF, N)
- \$20** **GRILLED SPRINGER MOUNTAIN CHICKEN BREAST**
roasted potatoes, carrots, brussels sprouts, gravy (GF, N)
- \$39** **GA GROWN STEAK FRITES**
prime 8oz filet mignon, veal compound butter, BBQ 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.