

DINNER



BOONE'S

DATE:

- \$12** **BABY KALE SALAD**
almonds, chickpeas, peperoncini, buttermilk dressing (GF, Vg)
- \$12** **CAESAR SALAD**
romaine, crouton, boquerones, parmesan (GF, N)
- \$12** **SPINACH SALAD**
radish, feta, spiced sunflower seeds, cucumber vinaigrette (GF, N)
- \$12** **BABY ARUGULA AND FENNEL SALAD**
pickled green strawberry, cashews, apricot vinaigrette (GF, Ve)
- \$16** **SALMON CROQUETTE**
pickled mushroom, crispy shallot, arugula, remoulade (DF, N)
- \$18** **CLASSIC BURGER**
lettuce, tomato, local cheddar, Duke's mayo, fries (GF, DF, N)
- \$20** **MAPLE LEAF FARMS DUCK BURGER**
berkwood bacon, bleu cheese, smoked blueberries (GF, DF, N)
- \$22** **HOUSE MADE SAFFRON TAGLIOLINI**
english pea and sunflower seed pesto, burrata cheese (Vg, N)
- \$24** **ATLANTIC SALMON**
stone ground yellow grits, broccolini, fried capers (GF, N)
- \$20** **GRILLED SPRINGER MOUNTAIN CHICKEN BREAST**
oyster mushroom, carnival cauliflower, romesco sauce (DF, GF, N)
- \$24** **HERITAGE FARMS PORK TENDERLOIN**
3 chili spice rub, apple mostarda, broccoli rabe (GF, N)
- \$28** **CHILEAN LAMB RACK**
fingerling potatoes, pearl onions, romanesco, chimichurri (GF, N)
- \$36** **GA GROWN STEAK FRITES**
prime 8 oz filet mignon, sauce au poivre, BBQ fries (GF, DF)

*Can be prepared gluten free (GF), dairy free (DF), nut free (NF), vegan (Ve), vegetarian (Vg) by request.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



BOONE'S

- \$12** **HOUSE PIMENTO CHEESE FRITTERS**
red pepper jam (N, Vg)
- \$12** **FRIED ARTICHOKE HEARTS**
lemon pepper aioli (GF, N, DF, Vg)
- \$10** **BEER BATTERED SHIITAKE CAPS**
vegan horseradish aioli (DF, N, Ve)
- \$24** **FULL BOARD**
assorted cheeses and meats, olives, nuts
- \$10** **GA GROWN SLIDERS**
house cucumber and jalapeno pickles, cheddar (DF, N)
- \$8** **CHICKPEA HUMMUS**
pita, Georgia olive oil, parsley (GF, DF, N, Ve)
- \$10** **HOUSE PIMENTO CHEESE**
crackers (GF, N, Vg)