

boon supports local farms + businesses. we use primarily organic ingredients and hormone-free, antibiotic-free, sustainably-raised meats. we also grow a lot of our own produce and herbs – ask about the boon garden.

from the garden

wild arugula salad with fennel, lemon vinaigrette + shaved veda dry jack 8

organic mixed green salad with point reyes blue cheese, cherries, toasted pumpkin seeds + tarragon vinaigrette 7

radicchio salad with chèvre, strawberries, toasted hazelnuts + champagne vinaigrette 9

+ grilled organic chicken 5

small plates

flash-fried polenta sticks with marinara 8

truffle fries with house-made ketchup + garlic aioli 6

roasted broccolini with breadcrumbs, olive oil + garlic 8

burrata with beet pesto + grilled bread 9

chilled organic beet salad with redwood hills chèvre, toasted hazelnuts, fresh mint + citrus vinaigrette 9



panini

served on local bread from village bakery with house-made parmesan herb chips + pickled vegetables. substitute side salad \$1

house-cured coppa + salami, aged provolone, grilled fennel + whole grain mustard sauce 10.5

pork belly with shredded daikon + carrots, cilantro, mint + citrus ginger aioli 10.5

la quercia prosciutto, redwood hills pepato, wild arugula, fig jam 10.5

grilled organic chicken, mozzarella, wild arugula, red bell peppers, pesto mayo 10.5

grilled eggplant, red bell peppers, spinach, fresh mozzarella + basil 10.5

boon burger

grass fed beef, fiscalini aged white cheddar + wild arugula on a toasted milk bun with house-made parmesan herb chips + aioli 11

meat + cheese

see blackboard for current selection

artisan cheeses

three 15 five 22

salumi

one 7 three 18

chef owner
crista luedtke

sous chefs
eugene birdsall
steve sturgis

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lunch