



BOFFINS

PUBLIC HOUSE

THE LUNCH MENU



SALADS

ADD A 6 OZ. CHICKEN BREAST
OR GRILLED SHRIMP FOR \$5

NOUVEAU NIÇOISE (gf) Local smoked steelhead trout, layered over assorted greens, cucumbers, fresh tomato, tender baby potatoes, shallots, paired with a black olive vinaigrette and a sunny-side-up egg 17

SWEET 'N SPICY (v, gf, n) Camelina-roasted sweet potato wedges, fresh scallions, red Fresno chilies and charred shallots on a bed of assorted winter and micro greens with a fig and balsamic dressing dotted with a lemony vegan chèvre 14

AUTUMN SHADE (gf, n) Herbed chicken, pickled red onions, cooked and seasoned quinoa, toasted hemp seeds, roasted walnuts, grapefruit segments, dried cranberries and fresh apple over a mixture of winter lettuces and kale drizzled with a pomegranate-molasses and Dijon dressing 16

HIBERNA CAESAR (vg) A wintery blend of greens, with charred broccoli and roasted, marinated artichokes, topped with fresh rye toasts and a creamy Greek yogurt and white bean dressing 15

BOURBON BLUE (vg, n, gf) Bourbon-glazed pear wedges, crumbled gorgonzola cheese, toasted pecans and fresh pomegranate arils layered delicately over a blend of spinach and greens topped with banana bread croutons and an apple cider vinaigrette 16

SOUP

PLEASE ASK FOR TODAY'S FRESH SELECTIONS

ENTRÉE SOUP

with freshly baked bread 8

CUP OF SOUP

with freshly baked bread 5

SOUP & SALAD

cup of soup with any half salad 13

MAINS

WEST AFRICAN PEANUT STEW (v, gf, n) Roasted sweet potato, mirepoix and fire-roasted tomatoes simmered in coconut-peanut broth until tender then served with basmati rice, toasted peanuts, cilantro and lime wedges 13 **ADD FRAGRANT BERBERE CHICKEN \$3**

ROASTED PORK LOIN (gf) Tender slices of roasted pork loin, ladled with a herb and white wine gravy, paired with buttery-onion mashed potatoes, sautéed winter mushrooms and roasted seasonal vegetables 16

HAWAIIAN POKE BOWL (gf) Pineapple-tamari marinated prawns, diced avocado, fresh cucumber, edamame beans, yellow bell peppers, red cabbage, julienne carrots, red Fresno chilies and pomegranate arils served atop mirin-seasoned jasmine rice 16 **TRY IT VEGAN \$13**

TROUT AND COUSCOUS (gf) Dijon-rosemary glazed local steelhead trout, dusted with a lemon-mint gremolata, served aside fluffy, seasoned couscous and topped with garlic and herb-charred tomatoes and onion 18

SANDWICHES

SERVED WITH YOUR CHOICE OF SOUP, LEMON-MINT SWEET POTATO FRIES, FRENCH FRIES
OR A SIDE SALAD — HIBERNA CAESAR OR AUTUMN SHADE

SAMURAI LOBSTER ROLL Delicate chunks of lobster meat and green onions, generously tossed in a ginger, chive and shallot aioli, stuffed into a soft, buttery Viennese brioche roll, topped with fried ginger 18

THE HAMBURG A 7 oz. grilled sirloin patty topped with braised red cabbage, house made mustard, tangy pickle relish and locally sourced microgreens piled high into a soft German ale bun 17

ADD \$1.50 TO MAKE IT GLUTEN FREE

OPTIMAL PRIME Tender, roasted prime rib, tossed with in a tangy garlic and lemon aioli, nestled in a fresh, buttery brioche roll with microgreens and side beef jus for dipping 17

TURKEY 'N FIG Roasted turkey layered with an autumn fig and ginger preserve, Brie cheese and fresh microgreens on thick, toasted multigrain bread 16

COPPA CABANA Slices of lean capocola ham, creamy provolone cheese and a charred broccolini and feta pesto served between two slices of fresh, rustic ciabatta bread 15

STROMBOLI WRAP A fresh tortilla filled with tender roasted chicken, spicy marinated artichokes, gorgonzola cheese, roasted red onions and fresh mozzarella, with a sweet, fresh fig and balsamic vinegar glaze, baked until golden 15

NAKED B4 BURGER Our famous 7 oz. grilled sirloin patty topped with cheddar, lettuce, tomato and pickles all stacked into a toasted potato bun 15

ADD \$1.50 TO MAKE IT GLUTEN FREE

SALAD WRAP A salad of your choice in a wrap 12

DESSERT

PLEASE ASK FOR TODAY'S
PRICING AND AVAILABILITY

SEASONAL BROWNIE

SEASONAL CAKE

SEASONAL CRÈME BRÛLÉE

SEASONAL VEGAN OPTION