

• STARTERS •

Shrimp Croquettes

Shrimp cakes served with lemon aioli, petite salad 14

Butcher's Board -

Selection of cured meats & pickled veggies, Olive Bread 15

*Add cheese selection - 10

Chicken Curry Salad Wraps -

Onion, celery, yogurt, curry, romaine, pickled sweet peppers 12

Bruschetta -

Cured salmon with currant, caper aioli, slivered shallot, radish on toasted rye 8

Bavarian House-made Pretzel -

Cheddar-jalapeno or honey-mustard 6

• GREENS •

The Local -

Seasonal greens, cucumber, tomatoes, radish & goat cheese with red wine vinaigrette 8

Beets & Blues -

Roasted heirloom beets, blue cheese, arugula, candied walnuts 12

Caesar -

Romaine hearts, parmesan shavings, torn croutons & Caesar dressing 8



THE LOCAL

WINE • BEER • NOSH

5616 W. State Street Boise, ID 83703

208.412.3095

• DAGWOODS •

Turkey & Brie -

Roasted turkey breast, creamy brie cheese, arugula & strawberry jam on ciabatta roll 12

French Dip -

Roast beef, caramelized onions, provolone cheese & horseradish cream on a demi baguette 14

B.L.T -

Crisp romaine, bacon, tomato & basil aioli on grilled sourdough 12

Hot Ham & Cheese -

Ham & sharp cheddar on toasted sourdough 10

Veggie Delight -

Roasted peppers, cucumber, goat cheese, avocado, tomatoes, carrots & sprouts with basil aioli on ciabatta roll 12

• MAINS •

Flat Iron Steak -

Yam mash & roasted wild mushrooms 22

King Salmon -

Quinoa & local asparagus salad with orange emulsion sauce 20

Roasted Chicken -

Sautéed rainbow chard, local asparagus & herb chicken au jus 18

Crispy Polenta -

Wild mushroom ragu, parmesan, herbs 16

• SWEETS •

Pretzel Bread Pudding -

Salted caramel, vanilla gelato 8

Strawberries & Cream -

Fresh local strawberries marinated with red wine, homemade sponge cake and chantilly cream 8

Warm Brownie Cake -

Chocolate brownie, scoop of gelato, salted caramel & candied walnuts 8

Crème Brulee-

Ask your server for current selection 6

Gelato -

Assortment of local gelato flavors 5