



DINNER

TO START

Tomato Basil Soup <i>san marzano tomatoes + basil + cream</i>	6 / 10
Clam & Artichoke Bisque <i>lemon chive crème fraîche</i>	8 / 12
Squash Noodles <i>arugula pesto + golden beets + parmesan</i>	8
BOKA Greens <i>cranberries + cashews + cucumber + pear + balsamic</i>	10
Beet Salad <i>kefir cheese + fresh cherries + frisée pistachio dust + avocado</i>	14
Romanesco Salad <i>malt vinaigrette + oven dried tomato + toasted almonds bulgarian feta</i>	13
Caesar Salad <i>romaine + croutons + boquerones + parmesan crisp</i>	13

TO SHARE

BOKA Bruschetta <i>black garlic aioli + piquillo peppers + blue cheese + arugula</i>	12
Squash Noodles <i>arugula pesto + golden beets + parmesan</i>	8
Buttermilk Fried Cauliflower <i>chimichurri crema + golden raisins + almonds Preserved lemon</i>	10
Truffle Cheese Fries <i>truffle pecorino mornay + mushrooms + gremolata</i>	14
Pork Sugo <i>creamy polenta + onion sofrito + gremolata</i>	16
Citrus Cured Salmon Belly Tartare <i>grilled pineapple + jalapeño bacon gel crème fraîche</i>	16
Catalan Shrimp <i>fines herbes + chili + saffron + lime + grilled baguette</i>	16

CHEESE & CHARCUTERIE, 26

*artisanal cheese + cured meat + homemade mustard + smoked olives
pickled vegetables + mama lil's peppers + fruit conserve + nuts*

TO INDULGE

Seared Scallops <i>mint & nettle pistou + grilled ramps + fiddlehead ferns + kumquat</i>	28	The Chef's Burger <i>grass fed beef + oma cheese + port aioli onion sofrito + brioche bun add bacon or fried egg, 2/each</i>	18
Pan Roasted Salmon <i>creamy polenta + piquillo relish + grilled baby corn sea beans + carrot reduction</i>	32	Grass Fed Beef Tenderloin <i>horseradish hash torched tomato conserva + demi</i>	36
Ricotta & Parmesan Gnocchi <i>sweet peas + arugula + asparagus torched tomato conserva + lemon & brown butter emulsion</i>	24	Jidori Chicken <i>salt roasted potatoes + garden pico</i>	23
Garden Bounty <i>marble potatoes + fava beans + baby corn white asparagus + pea tendrils + carrot coulis</i>	22	12oz Charred Veal Chop <i>apricot mostarda + grilled green beans</i>	38

TO ADD

French Fries <i>garlic aioli + ketchup,</i>	6
Mashed Potatoes,	6
Creamy Polenta,	6
Roasted Seasonal Vegetables,	8
Sauteed Mushrooms <i>white wine + butter + herbs,</i>	11

Executive Chef Scott Mickelson

18% service fee may be added to parties of 6 or more
*consuming raw or undercooked products
may increase the risk of food borne illness