

boltwood

Thursday June 12, 2014

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East & West Coast Oysters – 3 ea / 6 for 15

Cheese selection – 5 ea/3 for 12

Grilled nuts – 5

Cauliflower piccalilli – 5

Castelvetrano olives + Momma Lil's pickled peppers – 6

Spinach brandade – 10

House Bratwurst + Cipollini onions and rhubarb mustard – 12

Grilled La Quercia wrapped Bruun-uusto + date vinegar – 13

Peppered sweetbreads + rice bowl – 15

Boston mackerel + almonds and honey – 16

Grilled lamb riblets + harissa, yogurt and radish – 18

East coast halibut + vermouth carrots and dill – 23

Tri tip + ranchero beans – 21

Half chicken adobo + summer squash escabeche – 23

Whole black bass + romesco and spring onions – 32

Crispy Potatoes + garlic schmaltz – 6

Asparagus + beet vinaigrette, skordalia and pistachio – 9

Baby kale salad + peanut vinaigrette - 8

Market chopped salad – 8/14

Mushroom dashi + farro and snap peas – 11

Grilled whole artichoke + chili, anchovy and lemon - 12

Fried green tomatoes + remoulade – 12

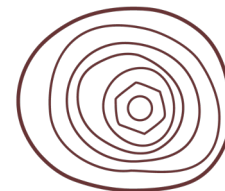
Spring pea gnudi – 14

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~House made bread + butter available upon request~

~Please inform your server before ordering of any allergies or dietary restrictions~

~Consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness~



sparkling

CASTELL D'AGE CAVA BRUT NATURE, NV - PENEDES, SPAIN - 9 / 36
BORTOLOTTI LAGREIN ROSATO BRUT, NV - VENETO, ITALY - \$13 / \$52
SORELLE BRONCA PROSECCO EXTRA DRY, NV - VENETO, ITALY - \$45
CLOTILDE-DAVENNE CRÉMANT DE BURGOGNE BRUT EXTRA, NV - BURGUNDY, FRANCE - \$50
LASSAIGNE CHAMPAGNE "VIGNES DE MONTGUEUX" EXTRA BRUT BLANC DE BLANCS, NV - CHAMPAGNE, FRANCE - \$88
CÉDRIC BOUCHARD CHAMPAGNE "INFLORESCENCE - VAL VILAINE" BLANC DE NOIRS, '11 - CHAMPAGNE, FRANCE - \$125

rosé

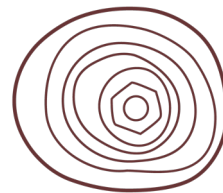
CHÂTEAU DU ROUET CÔTES DE PROVENCE ROSÉ, '13 - PROVENCE, FRANCE - \$11 / \$44
CATALDI MADONNA CERASUOLO D'ABRUZZO, '12 - ABRUZZO, ITALY - \$9 / \$36

white

CAVE SPRING CELLARS RIESLING, '12, NIAGARA PENINSULA - CANADA - \$11 / \$44
CAVE DE SAUMUR "LES POUCHES" SAUMUR BLANC, '12 - LOIRE VALLEY, FRANCE - \$9 / \$36
ÁLVARO CASTRO DÃO BRANCO, '11 - DÃO, PORTUGAL - \$11 / \$44
BISHOP'S PEAK CHARDONNAY, '12 - EDNA VALLEY, CALIFORNIA - \$11 / \$44
DOMAINE DE VILLARGEAU COTEAUX DU GIENNOIS BLANC '12 - LOIRE VALLEY, FRANCE - \$46
MUROS ANTIGOS VINHO VERDE "ESCOLHA" '12 - VINHO VERDE, PORTUGAL - \$35
PATTES LOUP CHABLIS, '12 - BURGUNDY, FRANCE - \$68
EDMOND VATAN SANCERRE, '11 - LOIRE VALLEY, FRANCE - \$120
DORO PRINCIC FRIULANO, '12 - COLLIO, ITALY - \$60
XAVIER CLUA TERRA ALTA BLANCO, '13 - CATALUNYA, SPAIN - \$42
ANDRÉ ET MIREILLE TISSOT ARBOIS TRAMINER '11 - JURA, FRANCE - \$57
MATTHIASSEN NAPA WHITE, '12 - NAPA VALLEY, CALIFORNIA - \$90
VIÑA MEIN RIBEIRO BLANCO "EN BARRICA," '11 - GALICIA, SPAIN - \$50
TRIENNES VIOGNIER "SAINTE FLEUR," '12 - AIX EN PROVENCE, FRANCE - \$40
INMAN FAMILY CHARDONNAY, '11 - RUSSIAN RIVER VALLEY, CALIFORNIA - \$65

red

VALLE DELL'ACATE "IL FRAPPATO," '12 - SICILY, ITALY - \$12 / \$48
LUBERRI "SEIS" RIOJA, '10 - RIOJA, SPAIN - \$9 / \$36
OLLIEUX ROMANIS CORBIÈRES CLASSIQUE, '12 - LANGUEDOC, FRANCE - \$10 / \$40
THE BROADSIDE CABERNET SAUVIGNON, '11 - PASO ROBLES, CALIFORNIA - \$15 / \$60
CHERMETTE BROUILLY, '09 - BEAUJOLAIS, FRANCE - \$42
CHANDON DE BRIAILLES SAVIGNY-LÈS-BEAUNE "LES LAVIÈRES," '10 - BURGUNDY, FRANCE - \$110
J. CHRISTOPHER PINOT NOIR, DUNDEE HILLS, '11 - WILAMETTE VALLEY, OREGON - \$78.
KNEZ WINERY PINOT NOIR, '10 - ANDERSON VALLEY - \$60.
VELENOSI LACRIMA DI MORRO D'ALBA, '12 - MARCHE, ITALY - \$40
MAS DOIX "SALANQUES" PRIORAT, '10 - CATALUNYA, SPAIN - \$75
CASAEDA SYRAH, '11 - RUSSIAN RIVER VALLEY - \$48
MUXAGAT VINHO TINOTO, '09 - DOURO, PORTUGAL - \$55
MARCoux CHÂTEAUNEUF-DU-PAPE, '10 - SOUTHERN RHÔNE, FRANCE - \$125
WOLF FAMILY VINEYARDS CABERNET SAUVIGNON "PHAEDRUS," '11 - NAPA VALLEY, CALIFORNIA - \$85
WOODWARD CANYON "OLD VINES" CABERNET SAUVIGNON, '09 - WALLA WALLA, WASHINGTON - \$130



cocktails

BARREL AGED MANHATTAN - \$10

VERY OLD BARTON, COCCHI TORINO, CYNAR

EVANSTON SAZERAC - \$10

RITTENHOUSE RYE, DEMARARA, ABSINTHE, FEW MALORT

EL MESCALERO DEL NORTE - \$10

DEL MAGUEY VIDA, GRAPEFRUIT, CAMPARI

HOME-MADE HIGHBALL - \$10

CH VODKA WITH CHOICE OF HOUSE MADE STRAWBERRY OR LEMON LIME SODA

HERB COLLINS - \$10

CITY OF LONDON GIN, BLACKBERRY ROSEMARY SYRUP, SODA

MAI TAI - \$10

BOTRAN AND EL DORADO RUMS, CURACAO, ORGEAT

taps

SCRIMSHAW - NORTH COAST BREWING (PILSNER) - \$6

SIDEKICK - TWO BROTHERS (EXTRA PALE ALE) - \$6

AKARI SHOGUN - HALF ACRE (AMERICAN WHEAT ALE) - \$6

SUMMER CIDER - FARNUM HILL - \$9 (6 OZ)

bottles/cans

MAMAS 'LIL YELLA PILS - OSKAR BLUES GRILL AND BREW (PILSNER) - \$6

KROMBACHER PILS - KROMBACHER BRAUEREI (PILSNER) - \$5

KRANKSHAFT - METROPOLITAN BREWING (KOLSCH) - \$6

GATECRASHER - TEMPERANCE (ENGLISH IPA) - \$6

CRYSTAL HERO - REVOLUTION (IPA) - \$12 (22 OZ)

TANK 7 - BOULEVARDE BREWING (SAISON/FARMHOUSE ALE) - \$6

LOST ABBEY DEVOTION - THE LOST ABBEY (ALE) - \$13 (22 OZ)

TROUBLETTE - BRASSERIE CARACOLE (BELGIAN WHEAT) - \$9

MORNING WOOD - LOCAL OPTION (AMBER ALE) - \$7 (16.9 OZ)

LEFFE BRUNE - ABBAYE DE LEFFE S.A. (BELGIAN DARK ALE) - \$5

VANDERGHINSTE OUD BRUIN - BROUWERIJ BOCKER N.V. (SOUR ALE) - \$9

FOUNDERS PORTER - FOUNDERS BREWING (PORTER) - \$7

PABST BLUE RIBBON FOR THE KITCHEN (THANK YOU!) - \$10 (6 PACK)

fortified & dessert wines

LA TOUR VIEILLE "CAP DE CREUS" RANCIO SEC, NV - VDP DE LA CÔTE VERMEILLE, FRANCE - \$9 / \$97

TIRECUL LA GRAVIÈRE "LES PINS," '12 - MONBAZILLAC, FRANCE - \$8 / \$58 (500ML)

QUINTA DO INFANTADO 10-YEAR TAWNY PORT - COVAS DO DOURO, PORTUGAL - \$8 / \$85

EL MAESTRO SIERRA PEDRO XIMÉNEZ - JEREZ DE LA FRONTERA, SPAIN - \$7 / \$44