

FICTION @

J. Bookwalter

Inspired, Stylish, Local

SHARE

Chili Lime Steak Tacos- Three House Made White Corn & Flour Tortillas, Cabbage, Pico de Gallo, Avocado Dressing.....14

Bacon Wrapped Dates (GF)-Stuffed with Chevre Cheese & Marcona Almond with House Made Bookwalter Red Wine Jelly.....10

Avocado Fries- Served with Sriracha & Spicy Remoulade Sauce.....12

Shrimp Mornay- Prawns, Bacon, Gruyere Cream, Grilled Baguette.....17

Chevre and Honey- Gelatinized Foam, Honey, Fresh Oregano, Grilled Bread.....10

GARDEN

JW's French Onion Soup- Cup.....6

Chef's Soup of the Moment-Cup...6-Bowl...8

House Salad- Fried Goat Cheese, Mixed Greens, Apple and Candied Pecans with a Raspberry Vinaigrette.....9

Caesar Salad- Crisp Gem Romaine, Parmesan, House Made Crouton with Chimichurri.....8

*Add Sunnyside up Egg.....9

*Add Steelhead.....20

Add Grilled Chicken.....16

***Steelhead Salad (GF)**- Arugula, Cilantro, Marinated Tomato, Pine Nuts, Aioli, Lemon Vinaigrette.....20

Duck Confit Salad (GF)- Spring Mix, Apples, Almonds, Blackberry Mustard, Vinaigrette.....16

Wedge Salad (GF)-Romaine Lettuce, Tomatoes, Blue Cheese Crumbles, Buttermilk Blue Cheese Dressing, Chimichurri, Bacon.....9
Add *6oz Snake River Wagyu Sirloin.....19

HAND CRAFTED PIZZA

Thai Chicken Pizza- Spicy Peanut Sauce, Provolone, Cilantro, Crushed Peanuts, Sriracha.....15

Veggie Pizza- Seasonal Vegetables, Parmesan Béchamel Sauce14

Fennel Sausage Pizza-Marinara, Mushrooms, Pepperoncini, Provolone.....15

Chicken Bacon Ranch Pizza- Roasted Chicken, Bacon, Tomatoes, Provolone and Mozzarella, Green Onions, Ranch.....15

Pizza of the Moment- ask your server for today's special.....15

HOUSE SPECIALTIES

Add a Cup of Soup, Caesar or House Salad for \$6
Add any side sauce for .50

***Upper Dry Creek Ranch Lamb Butterfly Chop** - Green Garbanzo, Mint Quinoa, Skordalia, Toasted Marcona Almonds.....30

Carbonara-House made Pasta, Anchovy Dust, Basil, Pork Belly, Parmesan Cheese, Tomatoes.18

Wild Mushroom & Herb Risotto (GF)- Wild Mushrooms, Garlic, Shallots, Lemon-Arugula Salad, Toasted Pecans.....18

*Add Steelhead.....28

Add Grilled Chicken.....26

***6oz Snake River Flat Iron Steak (GF)**- Fingerling Potatoes, Balsamic Glazed Grilled Veggies, B-2 Steak Sauce.....29

Wagyu Short Ribs (GF)-White Bean Puree, Grilled Scallion Stalks, Pickled Peppadew Pepper Salad.....35

Wagyu Bavette Steak (GF)- Mashed Sweet Potatoes, Grilled Peppers, Red Wine Reduction, Chimichurri.....29

***Pan Seared Duck Breast (GF)**- Sautéed Radishes, White Bean Puree, Agave Nectar.....27

Lobster Mac 'N' Cheese-Orecchiette Pasta, Roasted Tomatoes, Peppers, Scallions, Toasted Crumb Topping.....28

Pan Roasted Kurobuta Pork Tenderloin (GF)- Pancetta, Glazed Brussels Sprouts, Parsley Puree, Toasted Pine Nuts.....26

Pork and Pancetta- Stewed with Root Vegetables, Mushrooms, Herbs, Garlic, Lots of Wine, House made Pappardelle Pasta, Romano.26

***Lamb Burger**- Rosemary Chevre, Pickles, Tomato, Red Onion, Mustard Aioli, Mixed Greens, House Made Bun.....17

***Mushroom Burger**- House Ground Wagyu-Bacon Pattie, Cremini's, Stoneground Mustard Aioli, Bacon, Chiffonade, Romaine.....17

***Smoked Gouda Burger**- House Ground Wagyu-Bacon Pattie, Grilled Onion, B2 Sauce, Mustard Aioli, Bacon, Chiffonade Romaine.....16

CHARCUTERIE & CHEESE PLATE

3 Cheeses hand selected by our Chefs, House made Charcuterie, Warmed Bread, Bookwalter Cabernet Jelly, Honey, Almonds & Fresh Fruit.....24

Menu by Chefs Francisco Mendoza & Justin Webb

*All Meats are cooked to order. Consuming raw or undercooked food may cause food borne illness.

We appreciate your patience. We are a small kitchen & our menu is handcrafted & made to order... it's worth the wait!