

FICTION



J.C. 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.....10

The Trio- Hummus, Pimiento Spread, Tomato Jam with Hand Crafted Flatbread9

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 (GF)- Organic Arugula, Cilantro, Feta, Red Peppers, Candied Pecans, Balsamic Vinaigrette.....7

Caesar Salad- Crisp Gem Romaine, Parmesan, House Made Crouton with Chimichurri.....8
*Add Sunnyside up Egg.....9
*Add Steelhead.....20
Add Grilled Chicken.....15

***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

Beer-BQ Chicken Pizza- Pineapple, Provolone, Red Onion, Serrano Peppers, Roasted Chicken.....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 \$5

***Lamb Loin Chop (GF)**- Romesco, Marcona Almonds, English Peas, Preserved Lemon Oil... 28

Draper Valley Chicken & Mushrooms-Airline Chicken Breast, Parsnip Puree, Criminis.....25

Butterkin Squash & Herb Risotto- Roasted Local Squash, Lemon-Arugula Salad, Toasted Pecans.....16
*Add Steelhead.....26
Add Grilled Chicken.....24

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

***Pan Seared Duck Breast**- Roasted Fingerling Potatoes, Melted Cabbage, Fruit Mustard.....26

Wild Mushroom Ravioli- Pancetta, Creminis, Garlic Cream, Grilled Bread.....22

Duck Confit Stroganoff- House made Noodles, Creminis, English Peas, Crème Fraiche.....22

Pan Roasted Kurobuta Pork Tenderloin- Pancetta, Glazed Brussels Sprouts, Creamed Celery Root, Toasted Pine Nuts.....24

***Lamb Burger**- Rosemary Chevre, Pickles, Arugula, Red Remoulade, House Made Bun.....16

***Mushroom Burger**- House Ground Wagyu-Bacon Pattie, Crimini'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!