

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

The Trio- Lemon-Garlic Hummus, Spiced Carrot Hummus, Baba Ganoush with Hand Crafted Flatbread10

Liver & Onions- Duck Liver Pate with Sweet Onion Jam, Cornichons, Bread Loaf.....10

Wagyu Sliders-White Cheddar, Sautéed Onions, Pickles, House Made Ketchup.....8

GARDEN

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

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

Add any side sauce for..... .50

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.....18

Add Grilled Chicken.....15

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

Wedge Salad (GF)-Romaine Lettuce, Tomatoes, Blue Cheese Crumbles, Buttermilk Blue Cheese Dressing, Chimichurri, Bacon.....9

Add *6oz Snake River Wagyu Sirloin.....19

***Wagyu Beef Salad**- Quick seared, Spicy Lime Dressing, Crispy Shallots, Mixed Greens.....18

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

CHARCUTERIE & CHEESE PLATE

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

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

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

LUNCH SPECIALS

With your choice of a cup of Soup, House Salad or Fries

Fried Chicken Sandwich- Pancetta, Blue Cheese Dressing, Romaine Slaw, Chimichurri, Tomato, Ciabatta Bun.....14

Mushroom Melt- Variety of Mushrooms, Provolone, Balsamic Glaze, Arugula, Sourdough.....11

Add Steak.....16

Add Chicken.....15

Sausage Sandwich- House Made Fennel Sausage, Marinara, Pepperoncini's, Pepperonata, Provolone, Hoagie Roll.....16

Pig & Pickle- Slow Roasted Pork, Bacon, Aioli, Arugula, pickled Shishito Peppers, Blue Cheese, Apple Preserves, Toasted Baguette.....15

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

***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

Grilled Cheese with Beer Cheese Sauce- Gruyere, Provolone, Prosciutto De Parma on Sourdough.....14

Menu by Chefs Francisco Mendoza & Justin Webb

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