

FICTION @

J. Bookwalter

SHARE

Chili Lime Steak Tacos- Three House Made White Corn & Flour Tortillas, Cabbage, Pico de Gallo, Avocado Dressing.....14.25

Bacon Wrapped Dates (GF)-Stuffed with Chevre Cheese & Marcona Almond with House Made Bookwalter Red Wine Jelly.....10.50

Avocado Fries- Served with Sriracha & Spicy Remoulade Sauce.....12.25

Liver & Onions- Duck Liver Pate with Sweet Onion Jam, Cornichons, Bread Loaf.12.25

Wagyu Sliders-White Cheddar, Sautéed Onions, Pickles, House Made Ketchup.....9.00

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.....9.25

*Add Sunnyside up Egg.....10.25

*Add Steelhead.....20.00

Add Grilled Chicken.....16.00

***Steelhead Salad (GF)**- Arugula, Cilantro, Marinated Tomato, Pine Nuts, Aioli, Lemon Vinaigrette.....21.25

Wedge Salad (GF)-Romaine Lettuce, Tomatoes, Blue Cheese Crumbles, Buttermilk Blue Cheese Dressing, Chimichurri, Bacon.....10.50

Add *6oz Snake River Wagyu Sirloin.....19.50

***Wagyu Beef Salad**- Quick seared, Spicy Lime Dressing, Crispy Shallots, Mixed Greens....18.50

Duck Confit Salad- Spring Mix, Apples, Almonds, Blackberry Mustard Vinaigrette...16.50

CHARCUTERIE & CHEESE PLATE

3 Cheeses hand selected by our Chefs, House made Charcuterie, Warmed Bread, Bookwalter Cabernet Jelly, Honey, Almonds & Fresh Fruit.....25

*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.....15.50

Veggie Pizza- Seasonal Vegetables, Parmesan Béchamel Sauce14.50

Fennel Sausage Pizza-Marinara, Mushrooms, Pepperoncini, Provolone.....15.50

Chicken Bacon Ranch Pizza-Roasted Chicken, Bacon, Tomatoes, Provolone and Mozzarella, Green Onions, Ranch.....15.50

Pizza of the Moment- ask your server for today's special.....15.50

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.....14.25

Mushroom Melt- Variety of Mushrooms, Provolone, Balsamic Glaze, Arugula, Sourdough.....11.25

Add Steak.....18.25

Add Chicken.....15.25

Sausage Sandwich- House Made Fennel Sausage, Marinara, Pepperoncini's, Pepperonata, Provolone, Hoagie Roll.....16.25

Pig & Pickle- Slow Roasted Pork, Bacon, Aioli, Arugula, pickled Shishito Peppers, Blue Cheese, Apple Preserves, Toasted Baguette.....15.25

***Lamb Burger**- Rosemary Chevre, Pickles, Tomato, Red Onion, Mustard Aioli, Mixed Greens, House Made Bun.....17.25

***Mushroom Burger**- House Ground Wagyu-Bacon Pattie, Crimini's, Stoneground Mustard Aioli, Bacon, Chiffonade Romaine.....17.00

***Smoked Gouda Burger**- House Ground Wagyu-Bacon Pattie, Grilled Onion, B2 Sauce, Mustard Aioli, Bacon, Chiffonade Romaine.17.00

Grilled Cheese with Beer Cheese Sauce- Gruyere, Provolone, Prosciutto De Parma on Sourdough.....15.00

Menu by Chefs Francisco Mendoza & Justin Webb

Inspired, Stylish, Local

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