

# FICTION @

*J. Bookwalter*

## SHARE

<b>CHILI LIME WAGU STEAK TACOS</b> .....	14.25
Three House Made White Corn & Flour Tortillas, Cabbage, Pico de Gallo, Avocado Dressing	
<b>APPLEWOOD SMOKED BACON WRAPPED DATES(GF)</b> .....	10.50
Stuffed with Chevre Cheese & Marcona Almond with House Made Bookwalter Red Wine Jelly	
<b>AVOCADO FRIES</b> .....	12.25
Served with Sriracha & Spicy Remoulade Sauce	
<b>WAGYU SLIDERS</b> .....	9.00
White Cheddar, Sautéed Onions, Pickles, House Made Ketchup	

## GARDEN

<b>JW'S FRENCH ONION SOUP- CUP</b> .....	6.00
<b>CHEF'S SOUP OF THE MOMENT-CUP/BOWL</b> .....	6.00/8.00
<b>HOUSE SALAD</b> .....	9.00
Fried Goat Cheese, Mixed Greens, Apple and Candied Pecans with a Raspberry Vinaigrette	
<b>CAESAR SALAD</b> .....	9.95
Crisp Gem Romaine, Parmesan, House Made Crouton with Chimichurri	
<b>*ADD SUNNYSIDE UP EGG</b> .....	10.25
<b>*ADD GRILLED CHICKEN</b> .....	16.00
<b>*ADD STEELHEAD</b> .....	20.00
<b>CHOPPED SALAMI SALAD</b> .....	15.50
Soppressata, Capicola, Pepperoni, Provolone, Gem Romaine Tomato, Red Onion, Giardiniera Dressing, Red Wine Vinagrette,	
<b>WEDGE SALAD (GF)</b> .....	10.50
Romaine Lettuce, Tomatoes, Blue Cheese Crumbles, Buttermilk Blue Cheese Dressing, Chimichurri, Bacon	
<b>ADD *6OZ SNAKE RIVER WAGYU SIRLOIN</b> .....	19.50

## LUNCH SPECIALS

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

<b>FRIED CHICKEN SANDWICH</b> .....	14.25
Pancetta, Blue Cheese Dressing, Romaine Slaw, Chimichurri, Tomato, Ciabatta Bun	
<b>MUSHROOM MELT</b> .....	11.25
Variety of Mushrooms, Provolone, Balsamic Glaze, Arugula, Sourdough Bread	
<b>ADD CHICKEN</b> .....	15.25
<b>PIG &amp; PICKLE</b> .....	15.25
Slow Roasted Pork, Bacon, Aioli, Arugula, pickled Shishito Peppers, Blue Cheese, Apple Preserves, Toasted Baguette	
<b>*LAMB BURGER</b> .....	17.25
Rosemary Chevre, Pickles, Tomato, Red Onion, Mustard Aioli, Mixed Greens, House Made Bun	
<b>*SMOKED GOUDA BURGER- HOUSE GROUND WAGYU</b> .....	17.00
Bacon Pattie, Grilled Onion, B2 Sauce, Mustard Aioli, Bacon, Chiffonade Romaine	
<b>SMOKED TRI TIP</b> .....	14.50
Marinated, Slow Smoked Angus Tri Tip, Blistered Shishito Pepper Salsa Verde, Shaved Red Onion, Serrano Peppers, and Garlicky White Sauce Piled on Stoneground Bakery Sourdough Ciabatta	
<b>T.B.C.T.</b> .....	14.00
Slow Roasted Turkey, Bacon, Cucumber, Red Onion, Spinach, Tomato, Pesto, Gruyere, Great Harvest Bread Co. "Popey" Herb and Spinach	
<b>SALAMI SANDWICH</b> .....	15.00
Soppressata, Capicola, Pepperoni, Tomato, Shaved Red Onion, Giardiniera Aioli, Gem Romaine, Stoneground Bakery Sourdough Ciabatta	
<b>*CHICKEN CAPICOLA</b> .....	14.50
Pan Roasted Chicken Breast, Capicola Ham, Roasted Red Pepper, Smoked Gouda, Roasted Red Pepper-Cilantro Aioli, Stoneground Bakery Sourdough Ciabatta	

MENU BY CHEFS FRANCISCO MENDOZA & JUSTIN WEBB

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