

# boar café menu

## starter

warm pretzel stick, cheese sauce \$3

#### brunch

challah french toast, 2 eggs, choice of bacon, lamb sausage *or* maple tempeh, fruit, maple syrup \$17

#### sandwiches

choice of house made fries or side salad

deli turkey *or* chicken breast club, whole grain mustard-garlic aioli, pepperjack, crispy bacon, lettuce, tomato, pickles

curry chicken salad \$16

veggie, anasazi tempeh, roasted tomato, fresh mozzarella, balsamic reduction \$16

> grilled cheese naked \$12 *or* ham & cheese \$14 roast beef & cheddar, lettuce, tomato, pickles, onion, herb aioli \$16

#### soups

served with bread

pork green chili, cheese, scallion

chicken noodle

vegetable minestrone, pastina, parmesan cheese

vegan lentil curry, veggies

beef, wheat berry, vegetable, mushroom

\$12

gf pasta available \$1 extra

# artisan greens salad

pickled shallot, chives, candied pecans, choice of gouda, goat *or* blue cheese, light sherry-raspberry vinaigrette

\$10

add chicken (+ \$4) deviled eggs (+ \$3) tempeh bacon (+ \$4)

## boar's larder bento

local cheese, local meats, house fermented pickles, olives, crispbreads, crudites, hummus, caponata, guava membrillo, dry & fresh fruit

\$17