



LUNCH

STARTERS

Chorizo Empanada , potato, sour cream, cilantro	2 each	8
Ratatouille Empanada , zucchini, eggplant, tomatoes, olives, sheep's feta	2 each	8
Basket of 4 Empanadas		15
Crispy Calamari , lemon, garlic-basil aioli		14
Gambas al Ajillo , wood oven roasted prawns, cilantro, butter, jalapeño vinaigrette ^{GF}		14
Roasted Bone Marrow , parsley and caper salad, balsamic caramelized onions, garlic confit, grilled peasant bread ^{GF+}		15
Fried Risotto Balls , oxtail ragu, mozzarella, spicy tomato sauce	3 each	12
Wood Oven Charred Shishito Peppers , lime, tarragon crema ^{GF}		8
Foie Gras , toasted brioche, winter huckleberry sauce ^{GF+}		18
Mussels & Chorizo , smoked tomato broth, grilled peasant bread ^{GF+}		14
Bigeye Tuna Poke , coriander salt, Napa cabbage, lime wasabi crème fraiche, toast points ^{GF *}		15
Oysters on the Half Shell , spicy cucumber and tomato gazpacho, Cabernet mignonette ^{GF *}	6 each	18
Assorted Cheeses , Cana de Cabra (goat), Idiazabal (sheep), Valdeon blue cheese (cow) ^{GF} fig jam, toasted Marcona almonds, crostini		
One Cheese	8	
Two Cheeses	15	
Three Cheeses	20	

SOUPS / SALADS

Creamy Clam Chowder	Cup 6	Bowl 9
Lentil Bisque , thyme oil, herbed croutons ^{GF+}	Cup 5	Bowl 8
Field Greens , candied walnuts, d'Anjou pears, sherry vinaigrette ^{GF}		10
Roasted Baby Beet Salad , Laura Chenel goat cheese, toasted pistachios, lemon buttermilk dressing ^{GF}		13
Classic Caesar , Parmigiano-Reggiano, herbed garlic croutons, anchovies ^{GF+*}		12
Baby Iceberg , crispy bacon, heirloom cherry tomatoes, Point Reyes blue cheese ^{GF}		12
Cobb Salad , grilled chicken breast, heirloom cherry tomatoes, Point Reyes blue cheese, soft-boiled egg, avocado, bacon, lemon-herb vinaigrette ^{GF}		16
Salmon Niçoise , grilled Verlasso salmon, pole beans, soft-boiled egg, Niçoise olives, saffron potatoes, Dijon vinaigrette ^{GF}		17

Add

salmon 8. chicken 6. shrimp 7. hanger 8.

SANDWICHES

served with duck fat fries or a petite mixed green salad

Grilled Chicken Breast BLT , Hobbs bacon, lettuce, tomatoes, avocado, basil spread, ciabatta	13
Roast Beef French Dip , tender slices of ribeye, creamy horseradish, au jus	13
Triple-Decker Turkey Club , honey roasted turkey, Hobbs bacon, avocado, lettuce, tomatoes	13
Vegetarian Ciabatta , roasted and marinated portobello mushrooms, NY white cheddar, caramelized onions, basil aioli	12
Boca Burger House Blend , ½ lb., bacon jam, famous Boca pickles, NY white cheddar, lettuce, tomatoes, duck fat fries	16
Fish and Chip Sandwich , lettuce, tomatoes, tartar sauce, coleslaw, brioche bun	13
Banh Mi Sandwich , grilled chicken, cilantro, pickled vegetables, sriracha pepper aioli	13

MAIN COURSE

Seafood Linguine , prawns, clams, mussels, calamari, garlic, basil, roasted smoked tomato sauce	17
Casarecce Pasta , braised oxtail sugo, wild mushrooms, Parmigiano-Reggiano	17
Bouillabaisse , clams, mussels, cod, salmon, prawns, saffron-tomato broth	19
Marinated Mary's Organic Chicken , Yukon mashed potatoes, seasonal vegetables, basil oil ^{GF}	24
Fish & Chips , malt vinegar, tartar sauce, duck fat fries	16
Hanger Steak , 6 oz., baked potato, seasonal vegetables	19
Beef Brochette , 8 oz., roasted vegetables, rosemary Yukon potatoes	18

**ALL OF OUR PREMIUM STEAKS ARE AVAILABLE FOR LUNCH.
PLEASE ASK YOUR SERVER FOR DETAILS.**

SIDES

Duck Fat Fries	6	Roasted Portobello Mushroom	8
Potato Purée	6	Creamed Spinach	8
Loaded Baked Yukon Potato	8	Glazed Organic Baby Carrots	8
Potato Croquettes	7	Rosemary Roasted Potatoes	7
Potato Gratin	7	Lima Bean and chorizo Cassoulet	7

GF/GF+= Gluten Free

1-Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses.
2-Served raw or under cooked or contain raw or under cooked ingredients *