

eggs

SCRAMBLED EGG SANDWICH with tomato, spinach, gruyère, mayo & sriracha on house-made focaccia 12.00
add prosciutto 2.50 • add black pepper bacon 2.50 • add ham 2.50

CAPITOL BREAKFAST 2 eggs, red potatoes, roasted tomato aioli, with acme bakeshop baguette
choice of: black pepper bacon or house-made pork sausage patty 12.00

BENEDICT house-made english muffins, poached eggs, hollandaise, red potatoes
choice of: honey-smoked ham or salmon lox 14.00 • crab benedict 18.00

SHAKSHUKA 2 eggs baked in spicy tomato sauce, with green peppers & caramelized onions,
topped with feta, with grilled house-made focaccia 14.00

not eggs

BANANA BREAD FRENCH TOAST house-made banana bread, rum whipped cream, chocolate sauce
choice of: bacon or house-made pork sausage patty 14.00

CHICKEN & BISCUIT SANDWICH fried chicken breast, house-made biscuit, new orleans-style remoulade
choice of: breakfast potatoes or truffle chips 14.00 • add a fried egg 2.00

RICHARD’S BURGER american kobe-style beef, warm gorgonzola-garlic spread, lettuce, tomato, mustard
on an acme bakeshop brioche bun; choice of: breakfast potatoes or truffle chips 16.00 • add a fried egg 2.00

BISCUITS & GRAVY house-made biscuits, smoked turkey gravy 8.50 • add egg(s) 2.00 each

BUTTERMILK PANCAKES whipped orange mascarpone, toasted pecans, maple syrup 11.00

RICHARD’S GRANOLA toasted oats, dried fruit, toasted nuts & seeds with milk 8.00 • sub yogurt 2.00

OATMEAL bob’s red mill rolled oats, with dried fruit, toasted nuts & seeds, brown sugar, milk 7.00

GRILLED SHRIMP & RISOTTO CAKES basil cream sauce 13.50

FIG FLATBREAD gorgonzola, prosciutto, honey & basil 12.00

BLOODY MARY vodka, house bloody mary mix, pickled vegetable garnish, celery salt rim 8.00

MYRTLE MIMOSA prosecco, orange juice • glass 7.00 • bottomless 13.00

starts & sides

BRUNCH BREAD white cheddar-bacon bread with chili-honey butter (serves 2 - 4) 6.00

HAND-CUT POTATO CHIPS truffle salt, roasted tomato aioli 6.50

HOUSE SALAD mixed lettuces, creamy green olive dressing, feta 8.00

CAESAR SALAD hearts of romaine, house-made dressing, anchovies, parmesan, croutons 8.25

TOMATO BASIL SOUP small 4.50 • large 7.00

SAUTÉED SPINACH 4.00

RED POTATOES with roasted tomato aioli 6.00

LOCAL EGG poached, fried or scrambled 2.00 each

BLACK PEPPER BACON 1.00 each slice

HOUSE-MADE PORK SAUSAGE PATTIES 4.00

ACME BAKESHOP TOAST sliced baguette with butter & jam 3.50

GREEK YOGURT 4.00 **CHEF’S CHOICE FRUIT** 6.00

PICO DE GALLO 1.50

coffee & such

DAWSON TAYLOR RICHARD’S BLEND COFFEE regular or decaf 3.50

ESPRESSO 4.00 **CAPPUCCINO** 4.25 **LATTE** 4.50

STEVEN SMITH TEAMAKER ASSORTED ARTISAN TEAS 3.50

JUICE small 3.00 • large 6.00
orange, cranberry, apple, grapefruit, tomato, pineapple

GF = GLUTEN-FREE ITEMS ARE PREPARED IN AN OPEN KITCHEN THAT CONTAINS WHEAT PRODUCTS
OUR EGGS ARE LOCALLY SOURCED & UNGRADED. CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS • FOR YOUR CONVENIENCE, AN OPTIONAL
20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE • WE’RE HAPPY TO SPLIT CHECKS INTO
EQUAL AMOUNTS • A \$1.50 SPLIT PLATE CHARGE AND A \$2.00 SUBSTITUTION CHARGE WILL BE APPLIED.

RICHARDSBOISE.COM • 500 S CAPITOL BLVD, BOISE, ID 83702 • (208)472-1463