

mostly breakfast

not eggs

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

RICHARD'S GRANOLA ^{GF} toasted oats, dried fruit, toasted nuts & seeds with milk 8.00 • sub yogurt 2.00

OATMEAL ^{GF} bob's red mill rolled oats, with dried fruit, toasted nuts & seeds, brown sugar, milk 7.00

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

BISCUITS & GRAVY house-made biscuits, smoked turkey gravy 9.50 • add egg(s) 2.00 each

eggs

FRIED EGG SANDWICH with tomato, spinach, gruyère, mayo & sriracha on house-made focaccia 10.00
add black pepper bacon 3.00 • house-made pork sausage patties 4.00 • honey-smoked ham 3.00 • salmon lox 5.00

FARMER'S MARKET HASH 2 eggs, seasonal vegetable hash, choice of toast: sourdough, multi-grain or baguette 10.00

CREATE-YOUR-OWN OMELET with choice of toast: sourdough, multi-grain or baguette 12.00
choose 3 items: mushrooms, roasted tomatoes, roasted red peppers, caramelized onions, spinach, bacon, ham, white cheddar, goat cheese, parmesan • additional items 1.50 each • egg whites only add 2.00

CAPITOL BREAKFAST 2 eggs, red potatoes, choice of toast: sourdough, multi-grain or baguette
choice of: black pepper bacon or house-made pork sausage patty 12.00 • add roasted tomato aioli 2.00

BENEDICT house-made english muffins, poached eggs, hollandaise, red potatoes,
choice of honey-smoked ham or salmon lox 13.00

SHAKSHOUKA 2 eggs baked in spicy tomato sauce, roasted red peppers, roasted garlic, raita, pea shoot salad,
on grilled house-made focaccia 14.00

sides

ACME BAKESHOP TOAST sourdough, multi-grain or baguette; with butter & jam 3.50

HOUSE-MADE PASTRIES muffin, scone, english muffin, buttermilk biscuit 4.00

LOCAL EGG ^{GF} poached, fried or scrambled 2.00 each

RED POTATOES ^{GF} with roasted tomato aioli 6.00

HOUSE-MADE PORK SAUSAGE PATTIES ^{GF} (2) 4.00

BLACK PEPPER BACON ^{GF} 1.00 each

RISOTTO CAKES (2) with pesto cream 3.50

CHEF'S CHOICE FRUIT ^{GF} 6.00

GREEK YOGURT ^{GF} 4.00

PICO DE GALLO 1.50

SAUTÉED SPINACH ^{GF} 4.00

coffee & such

DAWSON TAYLOR RICHARD'S BLEND COFFEE regular or decaf 3.00

ESPRESSO 3.50 **CAPPUCCINO** 4.50 **LATTE** 4.50

STEVEN SMITH TEAMAKER ARTISAN TEAS 3.50
green, english breakfast, earl grey, hibiscus, chamomile, peppermint

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

mostly lunch

soup, salads & etc.

HAND-CUT POTATO CHIPS ^{GF} truffle salt, tomato aioli 6.00

TOMATO BASIL SOUP ^{GF} small 4.00 • large 6.75

HOUSE SALAD ^{GF} mixed lettuces, creamy green olive dressing, feta 7.50
add grilled chicken or shrimp 5.00 • add grilled salmon 7.00

CAESAR SALAD hearts of romaine, house-made dressing, anchovies, parmesan, croutons 7.50
add grilled chicken or shrimp 5.00 • add grilled salmon 7.00

SIRLOIN COULOTTE STEAK SALAD on spinach, gorgonzola dressing, tomatoes & walnuts 15.00

CREAMY CHEESE POLENTA ^{GF} sautéed garlicky greens, house-made pork sausage, red pepper flakes, tomato sauce, parmesan 14.00 • half order 9.00 • add an egg 2.00

GRILLED SHRIMP risotto cakes, basil cream sauce 14.00

FIG FLATBREAD gorgonzola, prosciutto, honey & basil 12.00

sandwiches all of our sandwich bread is made for us locally by acme bakeshop

choice of: small soup, house salad, red potatoes *or* hand-cut potato chips

GRILLED PORTABELLA fresh mozzarella, tomatoes, arugula, pesto aioli, balsamic vinegar, on rosemary walnut roll 14.00

GRILLED HAM & BRIE full 14.00 • half 9.00
fried sage, apple, fig mostarda, on sourdough

RBLT full 14.50 • half 9.50
bacon, tomato, fresh mozzarella, basil, marinated red onions, on toasted baguette

GRILLED CHICKEN BREAST gorgonzola, roasted red peppers, pesto aioli, on rosemary-walnut roll 14.25

RICHARD'S BURGER american kobe-style beef, warm gorgonzola-garlic spread, lettuce, tomato, mustard, on brioche bun 16.00

the latter available after 11:00am

SEARED SEA SCALLOP ^{GF} on mashed sweet potatoes, cilantro pesto 6.50 each

CANNELLONI pasta sheets rolled with ricotta, sausage & spinach 16.00

CHEESE RAVIOLI choice of: pesto cream *or* bolognese *or* brown butter sage 15.00

HOUSE-MADE FETTUCCINE tomato herb sauce, parmesan 14.00
add grilled chicken or shrimp 5.00 • add grilled salmon 7.00

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

RICHARD'S