

lunch

MONDAY through FRIDAY • 11:30AM to 1:30PM

starters, soup & salads

WHIPPED FETA ^V eden creamery goats milk feta, roasted pepper marmalade, grilled flat bread, EVOO 13.00

HAND-CUT POTATO CHIPS ^V truffle salt, roasted tomato aioli 7.00

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

TOMATO BASIL SOUP ^{GF+V} small 5.00 • large 7.00

HOUSE SALAD ^{GF+V} small 8.00 • shareable 14.00

mixed greens, toasted sunflower seeds, garbanzo beans, sweet peppers, tomatoes, red onion, feta
choice of: stone-ground mustard vinaigrette or creamy green olive dressing

CAESAR SALAD hearts of romaine, house-made dressing, anchovies, parmesan, croutons 9.00

add protein to any dish

CHICKEN BREAST (5oz) 6.00

SCALLOP (1) 6.00

SOCKEYE SALMON (3oz) 8.00

GRILLED SHRIMP (2) 6.00

sandwiches with choice of a small house salad or small soup

RICHARD'S BURGER american kobe-style beef, warm gorgonzola-garlic spread, lettuce, tomato, mustard, on an acme bakeshop brioche bun 18.00

RBLT bacon, tomato, mozzarella, basil, marinated red onions, pesto aioli, on acme bakeshop baguette 12.50

GRILLED CHICKEN SANDWICH 5 oz. chicken breast, roasted red peppers, gorgonzola, tomato, lettuce, pesto aioli, on an acme bakeshop walnut rosemary roll, 12.00

entrées & pasta with choice of a small house salad or small soup

FIG FLATBREAD gorgonzola, prosciutto, honey & basil 13.50

GRILLED SHRIMP risotto cakes, basil cream sauce 16.00 (4 shrimp, 3 risotto cakes)

WILD SOCKEYE SALMON ^{GF} roasted beets & potatoes, horseradish crème fraîche, orange gastrique 20.00

PASTA WITH CLAMS manila clams, house-made pasta, saffron, chorizo, tomatoes, white wine, roasted garlic 23.00

POTATO GNOCCHI ^V chèvre, roasted red peppers, cream 20.00

CHEESE RAVIOLI choice of: pesto cream ^V or bolognese or brown butter sage ^V 18.50

CANNELLONI pasta sheets rolled with ricotta, sausage & spinach 19.50

sides

FRIED POLENTA (3) strained bolognese 6.00

SAUTÉED KALE ^{GF+V} roasted garlic, balsamic 5.00

SEASONAL VEGETABLES ^{GF+V} 5.00

RISOTTO CAKES (2) with pesto cream 6.00

FINGERLING POTATOES ^{GF+V} 6.00

GORGONZOLA-GARLIC SPREAD ^{GF+V} 4.00

GF = GLUTEN-FREE • V = VEGETARIAN • 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

beverages

RICHARD'S BLEND COFFEE BY DAWSON TAYLOR regular or decaf 3.50
ICED TEA 3.00 ASSORTED HOT TEA 3.50
SODA coca-cola, diet coke, sprite 3.00
SAN PELLEGRINO original sparkling water • bottle 6.00 / flavored • can 5.00
JUICE orange, cranberry, apple, grapefruit, tomato, pineapple • small 3.00 • large 6.00

wines by the glass

SPARKLING

Adami "Garbel" Prosecco Brut, Veneto, Italy NV • 10.25
Wolfberger Cremant d'Alsace, France NV • 15.75

WHITE

Nautilus Sauvignon Blanc, Marlborough, New Zealand 2020 • 11.25
Domaine Thèvent & Fils Chardonnay, Burgundy, France 2018 • 14.75
Buehler Vineyards Chardonnay, Russian River Valley, CA 2018 • 13.50
Alois Lageder Pinot Grigio, Alto Adige, Italy 2020 • 10.75
Laxas Albariño, Rias Baixas, Spain 2019 • 11.25

RED

Patton Valley Pinot Noir, Willamette Valley, OR 2018 • 14.50
Split Rail Winery, Tempranillo, Wahluke Slope, WA 2017 • 14.00
Giovanni Rosso Barbera d'Alba "Donna Margherita," Italy 2017 • 13.50
Selvapiana Chianti Rufina, Tuscany, Italy 2019 • 12.00
Pine Ridge Vineyards Cabernet, Napa Valley, CA 2018 • 23.00
Dunham Cellars "Trutina" Red Blend, Columbia Valley, WA 2018 • 18.00
Château de Ribebon Bordeaux Supérieur, France 2016 • 12.00
Weinert Malbec, Mendoza, Argentina 2010 • 16.00

beer & cider

ROTATING LOCAL DRAFT BEER & CIDER a.q.

HUCKLEBERRY CIDER edge brewing, boise, id • abv 6.0% • 8.00
ANCHOR STEAM ALE anchor brewing, san francisco, ca • abv 4.9% • 5.50
SWEETGRASS APA grand teton brewing, victor, id • abv 6.0% • 5.00
RECOIL IPA payette brewing, boise, id • abv 6.5% • 5.50
TETON AMBER ALE grand teton brewing, victor, id • abv 4.7% • 5.50
FRANZISKANER HEFE-WEISSBIER 16.9 oz spaten-franziskaner-bräu, germany • abv 5.0% • 7.50
OLD RASPUTIN RUSSIAN IMPERIAL STOUT north coast brewing, fort bragg, ca • abv 9.0% • 8.00
PERONI PALE LAGER birra peroni industriale, roma, italy • abv 5.1% • 5.50
STELLA ARTOIS LAGER anheuser-busch, leuven, belgium • abv 5.2% • 5.50
BUDWEISER LAGER anheuser-busch, st. louis, mo • abv 5.0% • 4.50
BECK'S NON-ALCOHOLIC brauerei beck & co, germany • 4.50