

dinner

starters

CAPICOLA ^{GF} thin-sliced, cured spiced pork shoulder, arugula, lemon, extra virgin olive oil, pecorino romano, crushed pink peppercorns 7.00

HOUSE-MADE NDUJA spicy pork salumi spread, grilled herb focaccia 7.50

FRESH YUKON GOLD POTATO CHIPS ^{GF} hand-cut, truffle salt, tomato aioli 6.00

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

FIGS ^{GF} stuffed with gorgonzola, wrapped in basil & prosciutto with local honey 8.00

FRIED PACIFIC OYSTERS corn chowder relish 11.00

HOUSE-PICKLED VEGETABLES ^{GF} genoa salami, whole grain mustard 7.00

GRILLED SHRIMP risotto cakes, basil cream sauce 13.00

MIXED IMPORTED OLIVES ^{GF} rosemary, lemon zest 5.50

soup & salads

TOMATO BASIL SOUP ^{GF} small 4.25 • large 6.50

HOUSE SALAD ^{GF} mixed lettuces, creamy green olive dressing, feta 7.50

ROASTED BEETS ^{GF} citrus, arugula & herb salad, horseradish labneh dressing 7.50

CAESAR SALAD hearts of romaine, house-made dressing, anchovies, parmesan, croutons 7.75
add grilled chicken *or* shrimp 5.00 • add grilled salmon 7.00

sides

SAUTÉED SPINACH ^{GF} 4.00

FRIED POLENTA ^{GF} (3) with bolognese 3.50

SEASONAL VEGETABLES ^{GF} 4.50

RISOTTO CAKES (2) with pesto cream 3.50

FINGERLING POTATOES ^{GF} 5.00

GORGONZOLA-GARLIC SPREAD ^{GF} 3.00

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 EQUALAMOUNTS • A \$1.50 SPLIT PLATE CHARGE AND A \$2.00 SUBSTITUTION CHARGE WILL BE APPLIED.

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entrées & pasta

BUTTER-POACHED LOBSTER TAIL ^{GF} risotto, peas, micro greens, grana padano 26.50

PORTOBELLO MUSHROOM carrot-cumin mash, farro, spinach & tomato sauté 21.00

CHEESE RAVIOLI choice of: pesto cream or bolognese or brown butter sage 16.50

FETTUCCINE house-made tomato herb sauce, parmesan 14.00

IDAHO RED TROUT FILLET ^{GF}
pan-roasted, lemon-caper butter, baked cauliflower steak, peppers, parmesan 22.00

ROCK SHRIMP house-made fusilli, caramelized fennel, lemon, garlic, chili flakes, breadcrumb topping 18.50

SEARED AHI ^{GF} sesame seed crust, Calabrian chili sauce, olive tapenade, caperberries, seasonal vegetable 30.00

GRILLED SPANISH OCTOPUS & SNAKE RIVER FARMS KUROBUTA PORK BELLY ^{GF}
white bean cassoulet, wilted greens, tomatoes, smoked aioli 28.00

BISON & PORK MEATBALLS ^{GF}
turmeric rice, marinated mushrooms, winter squash, spanish red mojo sauce 22.00

CHICKEN WITH FORTY CLOVES OF GARLIC ^{GF}
leg & thigh quarter, garlic clove confit, fingerling potatoes, fennel arugula salad 19.00

PROSCIUTTO-WRAPPED CHICKEN BREAST ^{GF}
crispy polenta, golden raisin-grappa sauce, seasonal vegetables 26.00

CANNELLONI pasta sheets rolled with ricotta, sausage & spinach 17.50

GRILLED 12 OZ. RIBEYE ^{GF} swiss chard, gorgonzola, fingerling potatoes 42.00

GRILLED SIRLOIN COULOTTE ^{GF}
warm potato, grape & spinach salad, sherry vinaigrette, onion soubise 26.00

chef owner richard langston a graduate of the san francisco california culinary academy, has over 25 years' experience as a chef and has been an independent restaurant owner in boise for nearly 20 years. a 2014 james beard nominee for best chef northwest, he was chef owner of richard's café vicino in boise (2006-2016), as well as two hyde park locations: richard's bakery & café and richard's across the street (1996-2003). he was also the chef at amoré in downtown boise (1992-1996).

Executive Chef Richard Langston • Chef de Cuisine Kevin Nicolescu • General Manager Kathleen McQuinn

RICHARD'S