

brunch

WEEKENDS • 10:00AM to 1:30PM

coffee & such

RICHARD'S BLEND COFFEE BY DAWSON TAYLOR regular or decaf 3.50

ASSORTED HOT TEA green, english breakfast, earl grey, chamomile, peppermint 3.50

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

brunch cocktails

PEAR BELLINI belle de brillet pear cognac liqueur, prosecco, lemon, thyme • 9.00

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

BUILD-YOUR-OWN BLOODY MARY from 7.00

starts & sides

BLUEBERRY STREUSEL CREAM CHEESE COFFEECAKE ^v 6.00

BRUNCH BREAD white cheddar-bacon bread with chili-honey butter (serves 2 - 4) 8.00

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

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 • add a fried egg 2.00

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

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

BREAKFAST POTATOES ^v with roasted tomato aioli 6.00

LOCAL EGG ^{GF•V} poached, fried or scrambled 2.25 each

BLACK PEPPER BACON ^{GF} 1.00 each slice

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

ACME BAKESHOP TOAST ^v sliced baguette, whole grain or sourdough • butter & jam 3.50

GREEK YOGURT ^{GF•V} 4.25

CHEF'S CHOICE FRUIT ^{GF•V} 6.00

PICO DE GALLO ^{GF•V} 1.75

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

eggs

SCRAMBLED EGG SANDWICH

with tomato, spinach, gruyère, mayo & sriracha on acme bakeshop focaccia 14.00
add prosciutto 2.50 • add black pepper bacon 2.50 • add ham 2.50

CAPITOL BREAKFAST

2 eggs, red potatoes, with acme bakeshop baguette
choice of: black pepper bacon or house-made pork sausage patty 12.50

FRENCH OMELETTE

gruyère, chive crème fraîche, choice of bacon or sausage, with acme toast 13.00

BENEDICT

house-made english muffins, poached eggs, hollandaise, red potatoes
choice of: honey-smoked ham or salmon lox 15.00

SHAKSHUKA ^v

2 eggs baked in spicy tomato sauce, with green peppers & caramelized onions,
topped with feta, with grilled acme bakeshop focaccia 14.00

AVOCADO TOAST

mashed avocado, pico de gallo, fried egg, acme whole wheat toast 9.00

BREAKFAST SANDWICH STACK

ham, scrambled eggs, hashbrowns, lettuce, tomatoes, pickles, new orleans-style remoulade,
on acme sourdough 12.00 • add black pepper bacon 2.50 • add ham 2.50

not eggs

BISCUITS & GRAVY

house-made biscuits, smoked turkey gravy 8.50 • add egg(s) 2.25 each

BANANA BREAD FRENCH TOAST

house-made banana bread, whipped cream, chocolate sauce
choice of: black pepper bacon or house-made pork sausage patty 14.00

BUTTERMILK PANCAKES ^v

whipped orange mascarpone, toasted pecans, maple syrup
choice of: black pepper bacon or house-made pork sausage patty 13.00

RICHARD'S GRANOLA ^{GF • v}

toasted oats, dried fruit, honey, toasted nuts & seeds with milk 8.00 • sub yogurt 2.00

GRILLED SHRIMP & RISOTTO CAKES

basil cream sauce 13.50

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 18.00 • add a fried egg 2.25

FIG FLATBREAD

gorgonzola, prosciutto, honey & basil 12.50

RICHARD'S