

BOILERROOM RESTAURANT



house marinated olives

5

house charcuterie

selection of house cured meats, pickles, mustard

15

agnolotti

mortadella, pickled mustard seeds, carrot tops

12

chilled sweet corn soup

marinated scallop, chili oil, fennel fronds

13

braised t.d. niche berkshire pork belly

roasted jalapeno aioli, hominy, marinated cucumber, shungiko sprouts

12

crispy stuffed squash blossoms

salsa verde, pork sugo, summer squash hash, radish sprouts

13

atlantic lemon sole crudo

peach and achiote aqua pazza, squid ink crumble, mint, bur cucumber

13



braised morgan ranch shortribs

heirloom ratatouille, blue corn polenta, roasted garlic, crispy kale

80 (for 2)

pan seared barramundi

roasted red pepper fumet, marinated freekah, sweet corn, broccoli, orange

30

roasted florida cobia

beet purée, sesame wild rice, house radish kimchi, royal red shrimp, parsley

30

braised dakota harvest lamb loin crêpinette

curry emulsion, sprouted lentils, scallion, roasted beets, eggplant

30

braised t.d. niche farm's berkshire pork shoulder

braised beans, cippolini onion, heirloom carrots, canederli, bacon & mulberry sauce

32

morgan ranch wagyu sirloin steak

tomato sauce, potato cake, shallots, roasted fennel, blistered cherry tomato

34



toma piemontese (semi-firm cow's milk, italy)

ogallala (washed rind goat's milk, nebraska)

natalie in grey (soft ashed rind goat's milk, nebraska)

manon (goat milk camembert, nebraska)

dolle mina (gouda style goat's milk, nebraska)

landaff (firm raw cow's milk, vermont)

cheese board with accompaniments

1pc/8

2pcs/10

3pcs/12

we proudly source local meats and produce whenever possible and would like to give special thanks to all of our local grower/producer partners: squeaky green organics, rhizosphere, burbach dairy, great plains beef, shadowbrook farms, nishnabotna naturals, bedford gardens, blooms organics, heartland organics, t.d.niche farm, morgan ranch, plum creek farms, rabbit farms, botna burrow, dakota harvest lamb. eating raw or undercooked food increases your chance of foodborne illness. **service charge added to parties of 5 or more. no split checks.** menu may change according to availability.