

BOILERROOM RESTAURANT



house marinated olives

4

house charcuterie

selection of house cured meats, pickles, mustard

15

cannelloni

smoked rabbit, ricotta, rosa maria fonduta, carrot tops

12

squeaky greens farm's mixed spring salad

soft boiled farm egg, pickled carrots, shaved fennel, green garlic vinaigrette

11

parsley & montegrappa sausage

carrot top pesto, braised greens, mustard greens, chili oil

12

grilled asparagus

anchovy aioli, sunchoke soil, shaved asparagus, radish, dill

13

beignets of brandade

lemon balm aioli, bacon lardons, pickled shallots, upland cress

12



faroe island salmon

piquillo emulsion, local wild rice, roasted kohlrabi, grapefruit, lovage

29

pan roasted black grouper

spicy tomato sauce, green lentils, radish, calabrese broccoli, chickpea panisse

30

seared florida swordfish

black barley, bok choy, daikon radish, butter poached bay scallops, spring nettle sauce

30

smoked plum creek farm's chicken confit

romesco, creamy blue corn polenta, heirloom carrots, sunchoke, roasted onions

28

t.d. niche farm's heritage pork

salsa verde, heirloom hominy, turnips, shiitake mushrooms, pork belly, pork jus

30

grilled morgan ranch wagyu flank steak

asparagus purée, braised heirloom beans, napa cabbage, potato gratin, steak sauce

34



rosa maria (aged goat's milk, nebraska)

taleggio (soft ripened cow's milk, italy)

saint nectaire laitier (washed rind cows's milk, france)

paški sir (aged sheep's milk, croatia)

prairie breeze (white cheddar cow's milk, iowa)

red rock (cellar aged blue cheddar, wisconsin)

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, rabbit³ 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.