

BAR BITES

House Marinated Olives

Jidori Chicken Wings

Grilled Pizza of the Day

Pan Bagnat grilled veggies, fries or salad 12

Chicken Club fries or salad

Smoked Brisket Reuben fries or salad

Salt and Pepper Beef Ribs ginger coleslaw and peppercorn gastrique

Tasty Burger jack cheese, fries or salad

RAW

Tuna Rolls sea beans, crab, and jalapeños

Hamachi asian pear, cilantro, ginger, walnut oil

Smoked Salmon citrus, black olive, fennel

Totten Inlet Oysters

CURED AND SMOKED

Fra'mani Mortadella Toscana Salumi La Quiercia Proscuitto Salummetto Picante

Choice of 1...

Choice of 2...

Choice of 3...

DOMESTIC CHEESES

Mobay sheep/goat Shaft's Blue cow
Billy Blue goat Carmody cow
Triple Cream cow Truffle Tremor goat
Gran Canaria cow Fiscalini Cheddar cow

Choice of 1...

Choice of 2...

Choice of 3...

FOR THE TABLE serves 3 to 5 guests

Charcuterie Platter

Cheese Board

"Bento Box" chefs garnishes

STARTERS AND SOUPS

Organic Butternut Squash Soup

Clam and Oyster Chowder

Fried Calamari pickled jalapenos, fennel, pepper jelly aioli

Garlic Clams parsley, white wine and grilled crouton

Crispy Beef Cheeks mashed sweet potatoes, ginger braised celery and star anise broth

FROM THE GARDEN

House Salad golden raisins, sunflower seeds, meyer lemon

Caesar Salad add chicken

Butter Lettuce buttermilk dressing, avocado and pepitas

Beet Salad citrus vinaigrette and pistachios

Chopped Salad bitter greens, currants, blue cheese, bacon, chopped egg, chicken, walnut and tarragon vinaigrette

PASTAS AND GRAINS

Orecchiette wild mushrooms

Risotto white shrimp and sugar snap peas

Mac and Cheese goat cheese and rosemary

SUSTAINABLE, ALL NATURAL, FREE RANGE

Striped Bass orange braised fennel, black olives and fingerling potatoes

Scottish Salmon brussel sprouts, bacon and rosti potato

Bistro Filet arugula, blue cheese, pears, aged balsamic

Ribeye Cap slow roasted potato, cipolini onions, mushrooms

Pot Roast root vegetables and horseradish potatoes

Chicken & Dumplings black trumpet mushrooms, sweet potato dumplings and consommé

DESSERTS

Pear Crostata

winter spiced pears and vanilla ice cream

Vanilla Bean Crème Brûlée

short bread cookies and candied orange

Cherry and Chocolate Cannolis

blood orange and pistachios

Chocolate Terrine

hazelnuts, rosemary tangerines, goat cheese gelato

Pumpkin Cake

orange frosting, with ginger and cranberry compote

Assorted Gelatos and Sorbets

changes seasonally

SIDES

Sugar Snap Peas with orange zest and almonds

Risotto parmesan cheese

Smashed Fingerling Potatoes

Sautéed Spinach garlic olive oil

Roasted Mushrooms seasonal wild mushrooms

Blvd 16 Roof-Top Herb Fries

"The staff at BLVD 16 is proud to create these dishes with ingredients from farms, fisheries, and ranches that embrace sustainable and eco conscious practices. We use local, sustainable, and organic products whenever possible."

EXECUTIVE CHEF: SIMON DOLINKY