



RECESS MENU

FIRST READING

PINNEY'S POTATO CROQUETTES

Breaded & fried crisp, Idaho potato, pancetta, fontina with pesto & charred tomato coulis 9

HALLOUMI FRIES- *Fried Ballard Farms Halloumi cheese served with house made spiced apple jam 10*

CHEESE & CHARCUTERIE

Choice of three artisan or local cheeses along with two charcuterie meats served with a spread of accoutrements 20.43

SECOND READING

"HOUSE"- *Mixed local greens, Ballard Farms Parmarono, croutons, tomatoes & Champagne vinaigrette 7.43*

W. WALLACE FRENCH ONION SOUP

ID onions, Swiss & crostini 8

HARVEST SALAD- *Spinach, roasted*

Idaho sweet potato, Granny Smith apple, Ballard Farm's White Cheddar, dried cranberries, candied walnuts & apple cider vinaigrette 8.43

THIRD READING
FORT BOISE BURGER

*Idaho Kobe beef, black pepper aioli,
white cheddar & arugula on an Acme
brioche bun 16.43*

WAYS AND MEANS

*Ferranti's linguini pasta served with
a choice of: four cheese sauce or
sauce Amatriciana 19*

pasta additions:

grilled chicken 5 grilled salmon 7
grilled shrimp 7 house lamb
sausage 7 seasonal vegetable 4

STEUNENBERG SALMON

*Vancouver Island cedar plank
salmon, mushroom risotto &
seasonal vegetable 25*

*Mon-Sat, 2:00-5:00 P.M.

*"Consuming raw or undercooked meats, poultry,
seafood, shellfish or egg may increase your risk
of food borne ill-nesses, especially if you have
certain medical conditions. Capitol Cellars uses
ungraded, farm fresh eggs."*