

CAPITOL CELLARS



LUNCH

SINCE 2015

FIRST READING

HAWLEY'S HALLOUMI FRIES

Flash fried Ballard Farms Halloumi-style Swiss, served with a spiced apple & cranberry chutney 12.43

CONGRESSIONAL CHEESE & CHARCUTERIE

Three local cheeses along with two charcuterie meats served with a spread of accoutrements 20.43

BORAH BRUSSELS SPROUTS

Fried local brussel sprouts with SRF Kurobuta bacon, Ballard Farms Parmesan & a balsamic reduction 11.43

CHORIZO & GOAT CHEESE CROSTINI'S

Endive, sweet corn & tomato salsa with creme fraiche 11

FREEDOM FRIES

Crispy, Parmesan-truffle fries 8

SECOND READING

KAUFFMAN FARMS BARLEY SOUP

Locally grown barley with house prime rib 6.43

BETHINE'S BUTTERNUT SQUASH SOUP

Local butternut squash, apple & Sherry gastrique 8.43

ANTHEM APPLE & ENDIVE SALAD

Fuji apple & Belgian endive, Ballard Farms chevrre, candied walnuts & local cherry tomatoes with an apple vinaigrette 12

"HOUSE" SALAD

Wagner Farms spring mix, watermelon radish, fresh mozzarella, cucumber, Acme sourdough crumbs with a honey Dijon vinaigrette 6.43 / 11.43

THIRD READING

C. BEN ROSS CHICKEN CAESAR

Wagner Farms romaine, lemon, Ballard Farms Parmarono, garlic croutons, anchovies & Caesar dressing served with grilled chicken 14.43

STATEHOUSE SANDWICH

Slow roasted house prime rib, Ballard Farms white cheddar, caramelized onion & garlic aioli, served on toasted Acme sourdough 15.43

STEUNENBERG SALMON

Miso glazed Sockeye salmon, roasted butternut squash risotto & seasonal vegetables 16.43

OLD FORT BOISE BURGER

SRF Kobe Beef, caramelized jalapenos, Ballard Farms pepper cheddar, crispy fried onions, garlic aioli, served on a toasted Acme brioche bun 16.43

PARMA PASTA

Ferranti's linguini pasta in a fire roasted tomato cream sauce with Ballard Farms Parmarono, Moody Bleu & chevre 21.43

1/2 STATEHOUSE SANDWICH & "HOUSE," OR CAESAR SALAD 10.43

Sub Apple & Endive Salad 3.43

Sub Barley Soup 2.43

Sub Butternut Squash Soup 3.43

ATTACHES

*Wilted Spinach 4 Sauteed Mushrooms 4
Grilled Chicken Breast 6 Grilled Shrimp 7
Miso Glazed Sockeye Salmon (3 oz) 7*

Executive Chef Mark Junge

"Consuming raw or uncooked meats, poultry, seafood, shellfish or egg, may increase your risk of foodborne illnesses, especially if you are pregnant or have certain medical conditions."

Please note that an automatic gratuity of 18% will be added to parties of eight or more. Thank you.