

The Bohemian

SOUP DU JOUR.

PLEASE CHECK WITH YOUR SERVER FOR OUR SOUP OF THE DAY- MARKET PRICE

DINNER

THE PARISIAN SALAD \$19 GF

CHICKEN, SPRING MIX, DEHYDRATED APPLES, HONEY WALNUTS, GOAT CHEESE, TOMATO, SHALLOT, WITH A FUJI APPLE SALAD DRESSING. NO PROTEIN \$14

LONDON (BEET ROOT AND SALMON SALAD) \$26 GF

HONEY GLAZED SALMON WITH PISTACHIO COATING, BEETS, IN A LAYER OF CREAMY GOAT CHEESE, PISTACHIO, DRIZZLED WITH A HONEY VINAIGRETTE AND GARNISHED WITH SLICED ORANGES AND ARUGULA. HONEY GLAZED SALMON WITH PISTACHIO COATING. NO PROTEIN \$16

ROMA (WARM BURRATA SALAD) \$23 GF

CHICKEN AND ROASTED CHERRY TOMATOES IN GARLIC, THYME, ROSEMARY AND OLIVE OIL, PARMESANO REGIANITO, TOASTED PINE NUTS, BURRATA CHEESE DRIZZLED WITH BALSAMIC GLAZE AND PESTO OIL. SERVED WITH CIABATTA BREAD. NO PROTEIN \$17

THE CAROLINA (TROUT) \$31

FRESH CAUGHT TROUT MARINATED IN HERBS AND CHARRED, SERVED IN A SHALLOT, WHITE WINE, CRÈME FRESH SAUCE, FRAGRANT RICE, BROCCOLINI, MARBLE ROASTED POTATOES AND RAINBOW CARROTS DRIZZLED IN A BROWN BUTTER, HONEY LEMON GLAZE SAUCE.

ISTANBUL (ADANA KEBAB) \$29 *

GROUND LAMB, IN MEDITERRANEAN SPICES, SERVED WITH A PICKLED VINAIGRETTE SALAD, SAFFRON RICE, AND A MEDITERRANEAN GARLIC DIP.

FLORENCE (FLORENTINE PASTA) \$29 *

SALMON, LINGUINI, IN A CREAMY CHEESE PARMESANO REGIANITO SAUCE WITH SPINACH, TOMATO, PORTOBELLO MUSHROOM. SERVED WITH GARLIC BREAD. NO PROTEIN \$19.

FRANKFORT (BONE-IN RIBEYE PORK CHOP) \$38 GF

21-DAY DRY AGE 12OZ PORK CHOP, TOPPED WITH A CREAMY GREEN CHARTREUSE SAUCE WITH CARAMELIZED APPLEWOOD BACON, BOURBON ONION, CAPERS. SERVED WITH A BEETROOT GOAT CHEESE MASHED POTATO AND BROCCOLINI.

PHUKET (SNAPPER FISH IN A SWEET CHILI SAUCE) \$31

RED SNAPPER FILET, IN A LIGHT PEANUT BREADING WITH A SWEET CHILI SAUCE, SERVED WITH A SIDE OF FRAGRANT RICE AND SAUTÉ BOK CHOY. (SPICE LEVEL MILD, MEDIUM, SPICY)

THE CAIRO (CHICKEN SHAWARMA) \$29 GF

CHICKEN SHAWARMA-MARINATED IN A YOGURT & MEDITERRANEAN SPICES, TOMATO BASE BULGUR, FRIES, PICKLED CABBAGE SALAD, PITA AND A GARLIC DILL SAUCE.

MARSEILLE (CORDON BLEU) \$27

BAKED BREADED CHICKEN BREAST STUFFED WITH EMMENTAL KABAŁCH AGED CHEESE, PORTOBELLO, PROSCIUTTO, IN A PORTOBELLO MUSHROOM SAUCE, SERVED ON A BED OF BUTTERY MASH POTATO AND A SIDE SALAD.

SANTORINI (TOUR OF GREECE) \$34 GF*

CHICKEN BREAST, LAMB CHOPS MARINATED IN HERBS AND SPICES, SERVED WITH A GREEK SALAD, PITA BREAD AND TZATZIKI SAUCE. ALL LAMB **\$41**

NAPLES (LASAGNA) \$26

LASAGNA, WITH MARINARA SAUCE, BLACK ANGUS BEEF SEASONED WITH A MIREPOIXE MIX, ITALIAN HERBS, BECHAMEL SAUCE AND TOPPED WITH PARMESAN AND MOZZARELLA CHEESE. SERVED WITH GARLIC BREAD AND A SIDE SALAD.

CASA BLANCA (MOROCCAN COUSCOUS) \$24

SEMOLINA, DRY RAISINS, CHICKPEA, CARROTS, MARBLE POTATO, ZUCCHINI, RED PEPPER, ONION, SEASONED IN MAGHREBIS SPICES, HONEY VEGETABLE STOCK. ADD CHICKEN **\$29**

STEAK DE FRANCE (STEAK FRITE) \$44 *

12 OZ CHOICE CERTIFIED BLACK ANGUS RIBEYE STEAK SEASONED WITH ROSEMARY SALT, TOPPED WITH A ROSEMARY, THYME, PARSLEY NUTTY BROWN BUTTER, SERVED WITH FRIES AND HOUSE SALAD. **16 OZ \$52**

MUMBAI (CHICKEN TIKKA MASALA BOWL) \$23

CHOICE OF CHICKEN OR CHICKPEAS MARINATED IN A SPICED YOGURT AND COOKED IN A MASALA SAUCE, CASHEW PASTE, SERVED IN A NAAN BOWL WITH A SIDE OF FRAGRANT RICE. EXTRA CHICKEN OR EXTRA CHICKPEA **\$29**

CORSICA BURGER (GOAT CHEESE BURGER) \$16*

10 OZ OF CERTIFIED BLACK ANGUS BEEF, WORCESTER, BRIOCHE BUN, DIJON, HONEY, GOAT CHEESE, LETTUCE, TOMATO, GRILLED ONION

MEDITERRANEAN (LAMB BURGER) \$18*

8 OZ LAMB PATTY- BRIOCHE BUN, SPRING MIX, TOMATO, RED ONION, LETTUCE, TZATZIKI, PEPPERONCINI

GENEVA BURGER (PORTOBELLO BACON SWISS BURGER) \$19*

10 OZ CERTIFIED BLACK ANGUS PATTY, CARAMELIZED APPLEWOOD BACON, BOURBON GRILLED ONION, SWISS CHEESE, LETTUCE, TOMATO, ONION, BRIOCHE BUN TOPPED WITH A GOAT CHEESE, SIRACHA CRÈME FRESH SAUCE. SERVED WITH FRIES.

KIDS MENU

PETIT GARCON BURGER (KIDS' CHEESEBURGER) \$9 *

6 OZ PATTY SERVED WITH CHEDDAR, MAYO, LETTUCE, TOMATO, ONION

WELL ROUNDED (KIDS GRILLED CHICKEN) \$11

GRILLED CHICKEN, RICE, ASPARAGUS

ITSAPASTA! (KIDS ALFREDO) \$9.00

LINGUINI COOKED IN A CREAMY ALFREDO SAUCE. CHICKEN **+\$1.00**

DESSERT

PLEASE ASK YOUR SERVER FOR DESSERTS OF THE DAY

GF GLUTEN FREE OPTION

VEGETARIAN OPTION 

* ITEMS MARKED WITH AN ASTERISK* MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE INLLESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

FOOD IN OUR RESTAURANT MAY CONTAIN THE FOLLOWING INGREDIENTS: SHELLFISH, MILK, EGGS, WHEAT, PEANUTS, AND TREE NUTS. IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER.