

BOSWORTH

Ask your server about our weekly happenings & specials

DINNER

STARTERS

Baked Potato Velouté · 17

Leeks, Baked Potato, Parmesan, Crouton, Crème Fraîche

Burrata Forest Harvest · 21

Wild Mushroom, Focaccia, Black Olive, Herb Oil, Cauliflower Purée, Lemon

Warm Carrot & Beet Salad · 18

Feta Labneh, Pine Nuts, Orange & Fennel Herbs, Yuzu Dressing

Chicken Truffle Caesar Salad · 21

Parmesan, Truffle Oil

Levantine Mezze Board · 20

Hummus, Syrian Eggplant Dip, Beet Labneh, Za'atar, Naan Bread

Honey-Garlic Brussels Sprouts · 19

Soy, Chili Flakes, Crispy Onion

Caramelized Onion + Bacon Flatbread · 22

Housemade Cheese Spread, Chili Pepper, Arugula

Mediterranean Spiced Potato · 18

Cherry Tomato, Chili Pepper, Lemon, Cilantro, Lime Aioli

Shrimp Provençale · 22

Cherry Tomato, Cilantro, Sriracha Aioli

Salad Enhancements

Grilled Chicken · 9 | Grilled Shrimp · 11 | Focaccia Bread · 6

MAINS

Cauliflower Steak · 26

White Bean Purée, Chimichurri, Parmesan, Truffle Oil

Korean Style Beef Tacos · 29

Caramelized Skirt Steak, Cabbage & Cilantro Slaw, Gochujang Crema

Pistachio Crusted Chilean Seabass · 51

Roasted Red Pepper & Tomato Sauce, Sautéed Baby Gem, Peas

Filet Mignon · 59

Parsnip Purée, Charred Rainbow Carrot, Potato Pavé, Lime Zest Crumble, Thyme Jus

Southwest Chicken Brioche Sandwich · 23

Swiss Cheese, Jalapeño, Pickle, Corn Slaw, Fries

Smashed Burger · 25

Cheddar Cheese, Harissa Aioli, Bacon Jam, Caramelized Onion, Pickles, Gem Lettuce, Housemade Fries

Burrata & Artichoke Risotto · 30

Lemon, Basil, Parmesan

Ricotta Gnocchi · 26

Sage Brown Butter, Peas, Parmesan, Lemon

*Most dishes can be tailored to dietary restrictions. Kindly inform your server of any allergies or special requirements.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy. your server if anyone in your party has a food allergy.

