

# *lunch @ richard's*

## *beverages*

ICED TEA 3.00 • SODA Coke, Diet Coke, Sprite 3.00  
SPARKLING WATER St. Aniol (bottle) 6.00  
RICHARD'S BLEND COFFEE by DAWSON TAYLOR 3.50  
ESPRESSO 4.00 • CAPPUCCINO 4.25 • LATTE 4.50

## *starters*

HAND-CUT POTATO CHIPS <sup>V</sup> truffle salt, roasted tomato aioli 8.00  
SEARED SEA SCALLOP <sup>GF</sup> mashed sweet potatoes, cilantro pesto MP  
FIG FLATBREAD gorgonzola, prosciutto, honey & basil 15.00

## *soup & salads*

TOMATO BASIL SOUP <sup>GF·V</sup> small 6.00 • large 8.00

RICHARD'S HOUSE SALAD <sup>GF·V</sup> mixed greens, toasted sunflower seeds, seasonal vegetables, feta;  
choice of: stone-ground mustard vinaigrette *or* creamy green olive dressing . small 9.00 • shareable 16.00

GRILLED PEAR & ARUGULA SALAD <sup>GF·V</sup> candied walnuts, dried cranberries, Grana Padano, Dijon vinaigrette 11.00

SEARED AHI TUNA <sup>GF</sup> sugar snap peas, Calabrian peppers, carrots, soy & sesame salad 18.00

SIRLOIN COULOTTE STEAK SALAD <sup>GF</sup> spinach, tomatoes, toasted walnuts, gorgonzola dressing 17.00

## *sandwiches*

choice of: small house salad • small soup • hand-cut potato chips

RICHARD'S BURGER American Kobe-style beef, gorgonzola-garlic spread, lettuce, tomato & mustard,  
on an Acme Bakeshop brioche bun 16.00

MEATBALL beef & pork meatballs, sautéed peppers & onions, herb tomato sauce, mozzarella,  
on Acme Bakeshop baguette 15.00

GRILLED CHICKEN BREAST roasted red peppers, gorgonzola, tomato, lettuce, pesto aioli,  
on an Acme Bakeshop walnut rosemary roll 13.00

RBLT bacon, tomato, mozzarella, basil, marinated red onions, pesto aioli, on Acme Bakeshop baguette 13.50

GRILLED MARINATED EGGPLANT <sup>VEG</sup> chermoula sauce, arugula, radicchio, radish, olive oil & toasted almonds,  
served open faced on focaccia 13.00

TUNA MELT house-poached ahi, celery, peppers, red onion, mayo, Swiss, on house-made English muffin 14.00

## *entrées & pasta*

add small house salad 4.50 • add small soup 3.00

GRILLED SHRIMP & RISOTTO CAKES basil cream sauce 18.00

CHEESE RAVIOLI choice of: pesto cream <sup>V</sup> • Bolognese meat sauce • brown butter sage <sup>V</sup> 20.00

CANNELLONI pasta sheets rolled with ricotta, sausage & spinach 21.00

## *add a protein to any dish*

CHICKEN BREAST 7.00 • SALMON FILLET 10.00 • SIRLOIN COULOTTE 10.00 • GRILLED SHRIMP 7.00 • SCALLOP MP



## wines by the glass

### SPARKLING & ROSÉ

Adami “Garbel” Prosecco Brut, Veneto, Italy NV 11.75  
Tavel Les Lauzeraies Rosé, Rhône Valley, France 2020 13.50

### WHITE

Land of Saints Sauvignon Blanc, Santa Barbara, CA 2020 13.75  
Domaine Thevent & Fils Chardonnay, France 2020 14.75  
Buehler Vineyards Chardonnay, Russian River Valley, CA 2018 13.50  
Alois Lageder Pinot Grigio, Alto Adige, Italy 2020 11.00  
Zeni Lugana Trebbiano, Veneto, Italy 2021 13.00  
Sawtooth Viognier, Snake River Valley, ID 2021 11.50

### RED

Montinore Estate Red Cap Pinot Noir, Willamette Valley, OR 2019 13.50  
Split Rail Winery Tempranillo, Wahluke Slope, WA 2018 18.00  
Giovanni Rosso Barbera d’Alba, Piedmont, Italy 2017 13.50  
Salcheto Vino Nobile di Montepulciano (organic), Tuscany, Italy 2018 15.25  
Hedges Family “Descendants Liegeois Dupont” Estate Syrah, Red Mountain, WA 2016 18.75  
Caprio Cellars “Eleanor” Estate Red Blend, Walla Walla Valley, WA 2019 17.50  
Château de Ribebon Bordeaux Supérieur, France 2016 12.00  
Weinert Malbec, Mendoza, Argentina 2010 16.00

## beer & cider

Rotating Local Draft Beer & Cider: ask your server • a.q.  
Huckleberry Cider, Edge Brewing, Boise, ID • abv 6.0% • 8.00  
Sweetgrass APA, Grand Teton Brewing, Victor, ID • abv 6.0% • 5.00  
Hipcheck IPA, Boise Brewing, Boise, ID • abv 7.6% • 5.50  
Alaskan Amber Ale, Alaskan Brewing, Juneau, AK • abv 5.3% • 6.00  
Widmer Brothers Hefe (16.9 oz.), Widmer Brothers Brewing, Portland, OR • abv 4.9% • 7.00  
Irish Stout, White Dog Brewing, Boise, ID • abv 6.8% • 7.00  
Stella Artois Lager, Anheuser-Busch, Leuven, Belgium • abv 5.2% • 5.50  
Budweiser Lager, Anheuser-Busch, St. Louis, MO • abv 5.0% • 4.50  
Beck’s Non-Alcoholic, Brauerei Beck & Co, Germany • abv 0.5% • 4.50

Vintages & availability subject to change without notice.

### *the fine print*

GF = GLUTEN-FREE • V = VEGETARIAN • VEG = VEGAN • ITEMS ARE PREPARED IN AN OPEN KITCHEN THAT CONTAINS WHEAT PRODUCTS.  
OUR EGGS ARE LOCALLY SOURCED & UNGRADED • CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS  
MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. FOR YOUR CONVENIENCE,  
AN OPTIONAL 20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE.  
WE’RE HAPPY TO SPLIT CHECKS INTO EQUAL AMOUNTS • A 1.50 SPLIT PLATE CHARGE & 2.00 SUBSTITUTION CHARGE WILL BE APPLIED.

EXECUTIVE CHEF RICHARD LANGSTON • AM SOUS CHEF AVERY WILLIAMSON  
GENERAL MANAGER JIM BORTON • ASSISTANT GENERAL MANAGER MATTHEW VARBEL