



F U N B I T E S

Crispy Fried Calamari

serrano aioli

8

Vegetable Spring Rolls

house plum sauce, chinese mustard sauce

8

Maryland Crab Cake

rémoulade

8

Spicy Boheme Wings

housemade ranch dressing

8

Bacon Wrapped Dates

blue cheese pecan stuffing

6

Grilled Lamb Skewers

cucumber mint tzatziki

10

Wagyu Beef Sliders (3)

10

Filet Mignon Tacos (3)

12

Steamed Mussels

white wine, garlic, shallots, chili flakes

10

Chicken Potstickers

spicy ponzu

9

Barbecue Duck Quesadilla

crema, guacamole

12

Chicken Kara Age

japanese style fried chicken

8

Shoestring Fries

herbed or spicy

6

Four Cheese Mac & Cheese

8

Charcuterie Platter or Cheese Board

14

Charcuterie & Cheese Platter

22



STARTERS

Tuna Tataki 16

tuna tartare, avocado, cucumber, wasabi mayonnaise

Chicken Liver Pâté 8

rosemary garlic crostini, onion confit

Roasted Beets with Smoked Trout 11

watercress, horseradish crème fraîche,
champagne vinaigrette

Soup of the Day 8

ask your server for today's selection

SALADS

House Green Salad 7

radish, fennel, shaved ricotta salata, sherry vinaigrette

Asian Pear Salad 8

frisée, radicchio, arugula, blue cheese,
candied pecans, asian pear dressing

Grilled Calamari Salad 8

arugula, tahini mustard dressing,
garlic chips, spicy lemon vinaigrette

Café Caesar 7

sun dried tomato, herbed croutons,
parmesan garlic dressing

Grilled Shrimp Salad 10

market green lettuces, orange slices, avocado,
creamy herb dressing

Fuyu Persimmon Salad 10

prosciutto di parma, local burrata, arugula,
fig essence, tuscan olive oil

SANDWICHES

all sandwiches are served on our housemade focaccia roll with shoestring
fries or green salad

Bohème Burger 15

aged cheddar, applewood smoked bacon, caramelized onion,
leaf lettuce, horseradish mayo

Seared Ahi Sandwich 16

grilled onion, red pepper aioli, kalamata olive spread

Grilled Veggie Sandwich 10

eggplant, zucchini, red onion, roasted pepper, goat cheese, pesto



PASTA & RISOTTOS

- Japanese Pumpkin Ravioli 13**
brown butter sage sauce, candied pumpkin seeds
- Wild Mushroom Risotto 15**
lemon confit, fresh herbs, pecorino romano
- Braised Short Rib Pappardelle 18**
rich red wine sauce
- Bucatini with Turkey Meatballs 14**
red pepper tomato sauce, pecorino romano
- Penne with Pancetta and Chicken 16**
garlic, tomatoes, chili flakes, basil, parmesan cheese

ENTREES

- Pan Seared Scallops 24**
edamame, pea tendrils, yuzu orange beurre blanc
- Miso Glazed Salmon 24**
shiitake basmati rice, bok choy, spinach sauce
- Chilean Sea Bass 26**
farro, edamame, chopped kale, meyer lemon shallot relish
- Sesame Crusted Tofu Steak 15**
garlic broccolini, brown rice, ginger soy sauce
- Maple Leaf Farms Duck Breast 25**
chili honey glaze, butternut squash, black rice pilaf, house duck sauce
- Berkshire Pork Chop 24**
sautéed brussels sprouts, fresh corn polenta, cider jus
- Grilled NZ Lamb Rack 28**
seared beet greens, potatoes au gratin, red wine shallot sauce
- Veal Osso Bucco 30**
parsnip potato purée, parsley pesto
- Black Angus New York Strip 30**
herbed shoestring fries, arugula salad, pesto butter

SIDES

- steamed brown rice 3
- herbed or spicy fries 6
- potato purée 6
- sautéed spinach or broccolini 6
- grilled or steamed asparagus 6
- four cheese mac n cheese 8
- potatoes au gratin 6