

La Boca Dinnertime

Our to-go adaptation for feeding our community

Starters \$9

Roasted Beets & Chèvre

tossed in a balsamic & caper vinaigrette; crumbled Vermont goat cheese

Crispy Cauliflower

with harissa salt and served with sumac dipping sauce

Baby Spinach & Artichoke Dip

baked in the oven and served with sliced fresh bread

Provençal Fromage

a blend of warm soft cheeses, garlic and French herbes de Provence; served with bread

Organic Greens

balsamic vinaigrette, marinated feta cheese, bacon, roasted sunflower seeds & pickled red onion

Kale Caesar

finely chopped kale, crunchy croutons, zippy Caesar dressing with shredded Parmesan & white anchovy

side shoestring fries \$4

Procedure for Our Hands-Free Ordering

Please let us know when you place your order
if anyone in your party has **allergies** or **ingredients they avoid**.

Much of this menu can be prepared without gluten,
and we also have vegetarian and even some vegan options- just ask.

#1 Give us a ring BEFORE the night you want to order. Days in advance are great! Orders placed after 3pm may not be possible. We'll do our best to answer your call, but we're only two people ☺ and are trying to provide the best customer service we can.

#2 We are practicing what we call "HANDS-FREE" payment and pick-up/delivery. When you order we will - establish an invoice for you which you can pay securely – ...from the comfort of your own home computer, or mobile phone... this even takes care of tipping!

Please provide your EMAIL address when you place your order and complete this prior to pick-up or delivery...full instructions on our website menu page.

Entrées

Thai Red Curry

Traditional coconut milk sauce with red curry, lemongrass and ginger mushrooms, green peas and red pepper over jasmine rice and: julienne vegetables \$18 / shrimp \$21 / beef tenderloin \$23

please note: our sauce contains shrimp ingredients! This dish is not suitable for people allergic to shellfish

Roasted Half Chicken

from Common Wealth Poultry of Gardiner, Maine

Crispy skin, lemon thyme dipping sauce, with shoestring fries or side salad
\$20

Jambalaya

Marinated chicken thigh, and local North Country Smokehouse's Andouille sausage in rice seasoned with our own creole spice blend, sautéed onion & green pepper.
\$18

Bombay

Seasonal vegetables sautéed in a Tikka Masala sauce made of warming spices, tomato, and onion. Topped with our garlic cloud and fresh green herb oil.
Served over jasmine rice.....\$18.....add chicken \$19.....add shrimp \$21

Seared Salmon

Pan-seared salmon served over sautéed julienne carrots and zucchini and summer squashes, topped with a lemon caper butter sauce.
\$22

Beef with Basil

Thinly-sliced beef tenderloin sautéed with red peppers and fresh basil leaves in a brown pan sauce with soy, garlic & ginger. Served with white rice.
\$23

Spring Stew

Sautéed shrimp in a flavorful broth with leeks, green peas, asparagus, potatoes and a touch of cream
\$20

Desserts \$7

Chocolate Hazelnut Cake

Two layers of moist chocolate cake, with hazelnut buttercream, chocolate ganache and crushed hazelnuts

Key Lime Tart

Tangy lime custard on top of a crushed gingersnap crust

Milk Chocolate Mousse

Naturally gluten-free. We use only Belgian chocolate and a couple more ingredients...a chocolate-lover's dream