

# LA BOCA

## A p p e t i z e r s

**Soup du Jour** \$7

### **Nosh Plate**

house-made pickled veggies • spiced pecans • salami \$6

### **Pâté**

country pâté • La Boca crisps • Dijon mustard • cornichons • jam \$10

### **Provençal Fromage**

warm blend of soft cheeses • garlic • herbes de Provence • bread \$9

### **Prince Edward Island Mussels**

light and savory tomato soffrito broth • bread for dipping \$12

### **Crispy Brussels Sprouts**

vinaigrette • crispy prosciutto • parmesan \$8

### **Meze Plate**

hummus • La Boca pita chips • red pepper spread • garlic cloud • preserved lemon \$9

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## S a l a d s

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+ seared salmon (\$10), garlic shrimp (\$9) or herb & garlic chicken thigh (\$7)

### **Kale Caesar**

croutons • white anchovies  
\$9

### **Local Organic Greens**

marinated feta cheese • pickled red onion  
roasted sunflower seeds • herb vinaigrette • bacon  
\$9

Ⓢ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# Entrées

## Roasted Half Chicken

chermoula dipping sauce • shoestring fries

\$22

## Steak Frites<sup>Ⓢ</sup>

NY Strip • garlic parsley butter • shoestring fries

\$34

## Gnocchi

pesto sauce • crispy prosciutto • fresh mozzarella

\$17

## Seared Salmon<sup>Ⓢ</sup>

julienne vegetables • lemon caper sauce

\$23

## Chicken Provençal

crispy polenta • oven roasted tomatoes & artichoke hearts • herb pan sauce

\$18

## Parmesan Risotto<sup>Ⓢ</sup>

sautéed lobster • tomato coulis • fried capers

\$28

## Caldo<sup>Ⓢ</sup>

tomato sofrito broth • mussels • shrimp • chorizo • crusty bread

\$23

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