



MENU

Specials Served Daily

APPETIZERS

SOUP D' JOUR	MP
CANNELLINI BEAN HUMMUS	16
toasted flatbread, seasonal vegetables, pickled carrots, olive tapenade [GFA]	
GOAT CHEESE FRITTERS	12
apricot preserves, truffle honey, cabernet reduction	
GRILLED DRY RUBBED WINGS	17
hot honey buffalo, blue cheese, celery slaw	

SANDWICHES

all sandwiches are served with side salad.
upgrade to french fries 2.75 or truffle fries 5.00

THE JOEY	16
crispy chicken cutlet, provolone, baby arugula, tomato, pesto aioli, balsamic, semolina bread	
GRANDPAS	17
sopressata, roasted peppers, fresh mozzarella, balsamic, semolina bread	
THE GRANDPA JOEY	21
sopressata, roasted peppers, fresh mozzarella, chicken cutlet, provolone, arugula, tomato, pesto aioli, balsamic, semolina bread	
CHICKEN SALAD PITA WRAP	16
granny smith apples, walnuts, dried cranberries, mayonnaise, red onion, cheddar, balsamic reduction, baby greens	

BURGERS

all burgers are served with choice of side salad or french fries.
upgrade to truffle fries 2.00

CLASSIC ANGUS BURGER	22
tomato marmalade, onion relish, boursin cheese, horseradish aioli, lettuce, brioche bun	
CHICKEN VEGETABLE PATTY MELT	18
plum tomato, baby watercress, muenster cheese, avocado ranch, health bread	
FAROE ISLAND SALMON BURGER	23
grilled red onion, bibb lettuce, "b&b" pickles, lemon-caper aioli, multigrain bun	

SALADS

SALAD OF THE HOUSE	16/18
baby greens, seasonal vegetables, tomatoes, chickpeas, roasted beets [GF]	
choice of dressing	
citrus vinaigrette, balsamic, lemon-caper vinaigrette, tahini-ginger, blue cheese	
VEGAN BOWL	20
organic kale, beet hummus, squash, quinoa, spiced chickpeas, pickled red cabbage, tahini-ginger dressing [GFA]	
SOBA NOODLE	16/18
pickled cabbage, spiced cashews, mango, avocado, golden raisins, citrus vinaigrette	
CRISPY CALAMARI	22
chicory, oven roasted tomatoes, pickled red onion, shaved pecorino, lemon-caper vinaigrette	
salad additions:	
grilled free-range chicken 7 • chicken salad 7	
salmon 9 • grilled gulf shrimp 9 • hummus 5	

ENTREES

SPAGHETTI SQUASH "BOLOGNESE"	28
seasonal vegetable & tomato ragu, shaved pecorino	
RICOTTA GNOCCHI	28
pomodoro, shaved pecorino, basil	
CACIO E PEPE	29
pappardelle pasta, burrata, cracked pepper, pecorino butter sauce	
FAROE ISLAND SALMON	40
"carnaroli" risotto, grilled baby gem lettuces, citrus beet salad, blood orange reduction	
BIBB LETTUCE FISH TACOS	MP
lettuce cups, cabbage slaw, chipotle aioli, tortilla crisps, avocado, black bean and quinoa salad [GF]	
FISH D'JOUR	MP
chef's seasonal creation	

BEVERAGES

Apple Juice	4.5	French Press	3.5/7
Arnold Palmer	4	Americano	4/5
Boylans Bottle	4	Cappuccino	5.5
Boylans Fountain	4	Cold Brew	5.5
Cranberry	4.5	Double Espresso	7
Milk	4	Espresso	3.5
Pellegrino 500 ml	6	Herbal Hot Tea	3.5
Pellegrino 1L	12	Hot Chocolate	4/5
Saratoga Spring 500 ml	6	Latte	5.5
Saratoga Spring 1L	12	Macchiato	4.5
Citrus Green Iced Tea	4	Nitro	6.5
Mango Iced Tea	4	Almond/ Oat Milk	+1
Black Iced Tea	4		