

The Bohemian

TAPAS & SMALL PLATES

House Salad - small 6 Large 10

Mixed greens, red onions, tomato, corn, fresh parmesan drizzled with homemade Fuji apple dressing.

Caprice Toast Bites- 14

Toasted Ciabatta Bread in olive oil topped with tomato, olive oil, garlic, fresh basil, grated parmigiano regiano, balsamic vinegar, and fresh mozzarella cheese, drizzled in balsamic glaze.

Gambas Al Ajillo- 18 GF

Seven jumbo shrimp sauteed in olive oil, garlic, red pepper flakes, thyme, white wine, lemon juice, rosemary salt, paprika. Served with toasted ciabatta and garnished with fresh parsley.

Arrincini- 17

Two fried risotto balls stuffed with smock gouda parmesan mozzarella and breaded in an Italian seasoning panko. Served on a bed of marinara sauce, arugula, balsamic glaze and pesto oil.

Fried Green Tomatoes- 17

Slightly battered green tomatoes fried and served with caramelized applewood bacon, bourbon grilled onions and a goat cheese, sriracha crème fresh sauce.

Smoked Salmon Carpaccio- 21 GF

Smoked salmon, cherry capers, red onions, radish, lemon zest, paprika, dill cream, toasted ciabatta bread.

Picanah Bite- 17*

2 pieces of cap sirloin grilled, sliced and topped on a garlic ciabatta bread with a horseradish crème fresh sauce.

Lamb Chops-26 *

Four lamb chops cooked to temp, topped with Dijon and chives served with a side of tzatziki.

Cheese Stuffed Piquillo Peppers 18

4 pieces of fire roasted piquillo peppers, stuffed with a breaded Fried local goat cheese, drizzled with a honey, sage, lemon sauce.

Cheeseboard For One or Two GF 24 / 36

Chef's choice of 3 or 4 cheeses, 2 or 3 charcuterie meats, accompanied with seasonal sides, served with toasted ciabatta bread. One 24, Two 36

GLUTEN FREE OPTION GF

VEGETARIAN OPTION 

CONTAIN NUTS 

* ITEMS MARKED WITH AN ASTERISK* MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

FOOD IN OUR RESTAURANT MAY CONTAIN THE FOLLOWING INGREDIENTS: SHELLFISH, MILK, EGGS, WHEAT, PEANUTS, AND TREE NUTS. IF YOU HAVE FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER.

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SOUP DU JOUR

Please check with your server for our soup of the day- market price

DINNER

The Parisian Salad 21 GF 🌿 🥜

Chicken, Spring Mix, dehydrated apples, honey, walnuts, goat cheese, tomato, with a Fuji apple salad dressing. No protein 16

London (Beet Root and Salmon Salad) 29 GF 🌿 🥜

Honey glazed salmon with pistachio coating, beets, in a layer of creamy goat cheese, pistachio, drizzled with a honey vinaigrette and garnished with sliced oranges and arugula. No protein 18

Roma (Warm Burrata Salad) 25 GF 🌿

Chicken and Roasted Cherry tomatoes in garlic, thyme, rosemary and olive oil, parmesano regianito, arugula, burrata cheese, drizzled with balsamic glaze and pesto oil. Served with ciabatta bread. No protein 19

The Carolina (Trout) 35 GF

Fresh caught trout marinated in herbs and charred, served in shallot, white wine, crème fresh sauce, fragrant rice, broccolini, marble roasted potatoes and rainbow carrots drizzled in brown butter, honey lemon glaze sauce.

Istanbul (Adana Kebab) *32

Ground lamb, in Mediterranean spices, served with a pickled vinaigrette salad, saffron rice, and a Mediterranean garlic dip.

Florence (Florentine Pasta) *31 🌿

Salmon Linguini, in a creamy cheese Parmigiano Regianito sauce with Spinach, tomato, portobello mushroom, served with garlic bread. No protein 21.

Frankfurt (Bone-in Ribeye Pork Chop) 39 GF

21-day Dry age 12oz pork chop, topped with a creamy green, chartreuse sauce with caramelized applewood bacon, bourbon onion, capers. Served with beetroot goat cheese mashed potato and broccolini.

Phuket (Snapper Fish In A Sweet & Spicy Chili Sauce) 35 🥜

Red Snapper Filet, in a light peanut breading with a sweet and spicy chili sauce, served with a side of fragrant rice and sauté Bok choy. (Spice level mild, medium, spicy)

The Cairo (Chicken Shawarma) 29 GF

Chicken Shawarma-marinated in yogurt & Mediterranean spices, saffron rice, fries, pickled cabbage salad, pita and garlic dill sauce.

Marseille (Cordon Bleu) 28

Baked breaded chicken breast stuffed with Emmental kabalch aged cheese, portobello, prosciutto, in a portobello mushroom sauce, served on a bed of buttery mash potato and a house salad.

Santorini (Tour of Greece) *37 GF

Chicken breast, lamb chops marinated in herbs and spices, served with a Greek salad, pita bread and tzatziki sauce. All Lamb 45

Naples (Lasagna) 28

Lasagna, with marinara sauce, black Angus beef seasoned with a mirepoix mix, Italian herbs, béchamel sauce and topped with parmesan and mozzarella cheese. Served with garlic bread and a side salad.

Casa Blanca (Moroccan Couscous) 25

Semolina, dry raisins, chickpea, carrots, marble potato, zucchini, red peppers, onion, seasoned in Maghreb spices, honey vegetable stock. Add chicken 31

Steak De France (Steak Frite) *48 GF

12 oz choice certified black Angus ribeye steak seasoned with rosemary salt, topped with a rosemary, thyme, parsley, nutty brown butter, served with fries and house salad. 16 OZ 56

Mumbai (Chicken Tikka Masala Bowl) 25

Choice of chicken or chickpeas marinated in a spiced yogurt and cooked in a masala sauce, cashew paste, served in a naan bowl with a side of fragrant rice. Extra chicken or extra chickpea 31

Corsica burger (Goat Cheese Burger) *18

10 oz of certified black Angus beef, Worcester, Brioche bun, Dijon, honey, goat cheese, mixed greens, tomato, grilled onion. Served with fries.

Mediterranean (Lamb Burger) *19

8 oz lamb patty- brioche bun, spring mix, tomato, red onion, lettuce, tzatziki, pepperoncini. Served with fries.

Geneva burger (Portobello Bacon Swiss Burger) *19

10 oz certified black Angus patty, caramelized applewood bacon, bourbon grilled onion, portobello mushrooms, Swiss cheese, mixed greens, tomato, onion, brioche bun topped with a goat cheese, sriracha crème fraîche sauce. Served with fries.

KIDS MENU (under 12 years of age)

Petit garçon Burger (Kids' Cheeseburger) *12

6 oz Patty served with cheddar, mayo, lettuce, tomato, onion

Well rounded (Kids Grilled Chicken) 13

Grilled chicken, rice, broccolini

Itsapasta! (Kids Alfredo) 10

Linguini cooked in a creamy Alfredo sauce. Chicken +5.00

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