

# RED FEATHER LOUNGE

DATE: 5/10/2019  
KITCHEN HOURS:  
Su - Th 5-10PM  
Fr & Sat 5-10:30PM

## FOOD MENU FOR COCKTAILING

1

### BAR SNACKS

#### CHIPS & DIP

local purple vikings,  
charred onion dip 4.00

#### LOUNGE FRIES

handcut Idaho Russets, secret spice blend,  
tangy house ketchup 4.75

#### PATATAS BRAVAS

Idaho reds, chorizo, tomato romesco, grana  
padano, manchego 8.75

#### LAMB MEATBALLS

house ground Lava Lakes lamb,  
moroccan spices, roasted tomato, feta  
beurre rouge, grilled sourdough 11.75

#### SEARED PORK TENDERLOIN

fried sage, house mustard,  
sesame seed 10.50

2A

### GARDEN

#### ROASTED TOMATO & BASIL SOUP

H & H farms hothouse tomato, parsley oil,  
creme fraiche, sourdough crouton 5.50

#### SEASONAL GREENS

sliced radish, spring onion,  
white cheddar, basil vinaigrette 5.75

#### GRILLED KALE CAESAR

shaved parmesan, lemon,  
crouton 7.75

#### ROASTED BEET SALAD

eden creamery goat cheese, seasonal citrus,  
arugula, toasted hazelnut 9.50

#### HALLOUMI & FIG PANZANELLA

cherry tomato, radicchio, pan fried  
sourdough, pomegranate vinaigrette 9.50

2B

### SMALL PLATES

#### TEMPURA CAULIFLOWER

nuoc cham 8.25

#### SPICY FRIED BRUSSELS SPROUTS

gochujang sauce, crispy leeks 8.50

#### SMOKED TROUT BOARD

fried garlic, horseradish fromage blanc,  
caper, house rye cracker 14.50

#### PBLT BISCUITS

house cured kurobuta pork belly,  
caramelized onion & tomato jam, arugula  
10.75

3

### PIZZA

#### MARGHERITA

fresh mozzarella, seasoned tomato, basil  
12.75  
add lamb meatballs 4.00

#### TALKIN' SHITAKE

mushroom blend, gruyere, parmesan  
confit garlic, arugula, truffle oil 13.75

#### AMATRICIANA

bufala mozzarella, house smoked pork belly,  
red onion, pecorino romano, balsamic 14.50

#### PROSCIUTTO BIANCO

rosemary ricotta, shaved parmesan,  
spicy honey 15.75

4

### BIG PLATES

#### LEMON PESTO FETTUCINE

asparagus, mascarpone,  
toasted hazelnut crumble 16.50

#### THREE HALIBUT TACOS

masa crusted halibut, cilantro creme fraiche,  
carrot & jalapeño pickles, radish 12.75

#### ALL IDAHO SEARED TROUT

seasonal mushrooms, creme fraiche, black  
lentil & mustard greens, capers 19.50

#### PAN-SEARED SCALLOPS

apple fennel slaw, pomegranate-beet gelee,  
blood orange vinaigrette, pistachio dust  
22.00

#### LOUNGE BURGER

rosemary- marrow butter, white cheddar,  
house bacon, pickled red onion,  
lounge fries 15.25

#### NY STRIP

rosemary-marrow butter, crispy fingerling  
potato 25.00

### KEY NOTES

A. This menu is built using the best ingredients we can get. Always. An appendix of friends and farmers can be found on back.

B. Gluten Free preparations are available on many items, just let us know.

C. The State of Idaho requires us to inform you that eating uncooked foods may kill you.

D. We always recommend pairing food with a cocktail.