

RED FEATHER LOUNGE

DATE: 8/30/2019
KITCHEN HOURS:
Su - Th 5-10PM
Fr & Sat 5-10:30PM

1

LOUNGE SNACKS

BUTTERMILK BISCUITS

bourbon bacon jam & brown butter 1.50ea

CHIPS & DIP

local purple vikings,
charred onion dip 4.00

SHISHITO PEPPERS

sesame-citrus glaze, toasted panko 6.25

LAMB MEATBALLS

heirloom white grits,
fennel pollen & mint gremolata 10.50

TEMPURA CAULIFLOWER

herb nuoc cham 8.25

LOUNGE FRIES

handcut Idaho Russets, house ketchup
4.75

SPICY FRIED BRUSSELS SPROUTS

gochujang 8.75

SMOKED TROUT HUSHPUPIES

herb & ancho aioli 6.75

P & P?

seared tenderloin, sambal, peach butter
9.75

2

GARDEN

CHEESE & PICKLES

assorted locally sourced produce and
cheeses, house-made rye crackers 12.50

SEASONAL GREENS

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

GRILLED KALE CAESAR

shaved parmesan, lemon,
crouton 8.50

PEACH PANZANELLA

pan seared halloumi, cherry toma-
toes, spring mix, ACME sourdough,
tarragon vinaigrette 9.50

3

PIZZA

MARGHERITA

mozzarella di bufala, tomato sauce,
basil, beefsteak tomato 12.75

THE G.O.A.T. ? CALABRESE?

calabrese salami & peppers, goat cheese,
piquillos 14.25

MUSHROOM & GRUYERE

garlic confit, truffle oil, rocket greens 14.50

THE FLYING PIG

house smoked pork belly, mozzarella di
bufala, pecorino romano, red onion, tomato
romesco, balsamic reduction 14.50

4

LOUNGE PLATES

PASTA AL LIMONE

hand made tagliatelle, parmesan,
basil, chili flake 14.50

THREE HALIBUT TACOS

masa crusted halibut, cilantro crema,
carrot & jalapeño pickles, radish 12.75

ALL IDAHO SEARED TROUT

seasonal mushrooms, miso brown butter,
black lentils, creme fraiche 19.50

PAN-SEARED SCALLOPS

sungold tomato confit,
fresh basil, lemon 18.75

LOUNGE BURGER

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

NY STRIP

Peruvian aji verde, sweet peppers
24.50

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.

RED FEATHER LOUNGE

DATE: 9/03/2019
 KITCHEN HOURS:
 Su - Th 5-10PM
 Fr & Sat 5-10:30PM

DESSERT

BEIGNETS & BUTTERSCOTCH

freshly fried, bourbon butterscotch 8.50

BOURBON BROWNIE SUNDAE

peanut butter ice cream, malted chocolate sauce, hazelnut & honeycomb crunch 7.75

BLUEBERRY LEMON CAKE

lemon curd, whipped cream cheese frosting 7.75

PISTACHIO ICE CREAM

dark chocolate & chili bark smoked pistachios \$6.50

HOUSE MADE ICE CREAM

pick one // \$3.75

- vanilla

- peanut butter

- seasonal sorbet

chocolate sauce available upon request

AFTER DINNER DRINKS

CHOCOLATE SAZERAC

overholt rye, creme de cacao, absinthe, orange oil 9.00

CREAM AND SUGAR

spiced rum, dark rum, coffee-cardamom cordial, cream 9.00

BARTENDER DESSERT

(and breakfast, lunch, dinner)

Shot of Fernet Branca 7.00

INDEX OF OUR FRIENDS AND FARMERS

| PEOPLE | PRODUCT | PLACE |
|------------------------|-----------------------------------|-----------------|
| Fiddlers Green Farm | heady veggies | Boise, ID |
| Dream Chocolate | organic dark chocolate | Boise, ID |
| H and H Farms | hot house tomatoes | Boise, ID |
| Eagle Creek Orchard | organic tree fruit | Richland, OR |
| M and M Heath Farms | organic potatoes, beans and more | Buhl, ID |
| Peaceful Belly | all sorts of organic tasties | Marsing, ID |
| Purple Sage Farms | organic herbs and greens | Middleton, ID |
| ACME Bakeshop | super good bread | Garden City, ID |
| Bigwood | idaho potato buns | Ketchum, ID |
| Gluten Free Galaxy | GF stuff that normally has gluten | Boise, ID |
| Ballard Family Cheese | farmstead cheeses | Gooding, ID |
| Cloverleaf Creamery | small herd milk and cream | Buhl, ID |
| Steele Apiaries | local raw honey | Eagle, ID |
| Flying Pig Farm | whole kurobuta hogs | Kuna, ID |
| Fish Breeders of Idaho | rainbow trout | Hagerman, ID |
| Lava Lakes Lamb | grass-fed lamb | Hailey, ID |
| Desert Mountain | grass-fed beef | Hammett, ID |