

RED FEATHER LOUNGE

DATE: 10/22/2019

KITCHEN HOURS:

Su - Th 5-10PM

Fr & Sat 5-10:30PM

1

LOUNGE SNACKS

BREAD & BUTTER

cast iron focaccia, garlic confit,
whipped butter 3.75

CHIPS & DIP

local purple vikings,
charred onion dip 4.00

SPICY FRIED BRUSSELS SPROUTS

gochujang 9.50

LAMB MEATBALLS

heirloom white grits,
fennel pollen & mint gremolata 11.50

TEMPURA CAULIFLOWER

herb nuoc cham 8.75

LOUNGE FRIES

handcut Idaho Russets, house ketchup
4.75

SMOKED TROUT HUSHPUPIES

herb & ancho aioli 8.75

PORK & PEACHES

seared tenderloin, sweet chili glaze,
peach butter 9.75

CHEESE & PICKLES

seasonal produce and a selection of local
cheeses 12.50

PAN-FRIED SHISHITOS

Fiddler's Green Farm peppers,
sesame-citrus glaze, toasted panko 6.75

2

GARDEN

SEASONAL GREENS

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

FRENCH ONION SOUP

carmalized sweet local onions, beef jus,
country bread, gruyere 8.75

GRILLED KALE CAESAR

shaved parmesan, lemon, crouton 9.25

PEACH PANZANELLA

pan seared halloumi, spring mix,
cherry tomatoes, ACME sourdough,
tarragon vinaigrette 11.50

3

PIZZA

MARGHERITA

mozzarella di bufala, tomato sauce,
basil, beefsteak tomato 14.00

THE SPICY G.O.A.T.

Eden creamery goat chevre, calabrese salami,
roasted calabrian & piquillo peppers 16.50

MUSHROOM & GRUYERE

garlic confit, truffle oil, rocket greens 15.50

THE FLYING PIG

house smoked pork belly, mozzarella di
bufala, pecorino romano, red onion, tomato
romesco, balsamic reduction 16.50

4

LOUNGE PLATES

LOUNGE BURGER

white cheddar, house bacon, pickled red
onion, rosemary- marrow butter,
lounge fries 15.50

PASTA AND CLAMS

housemade fettucini, northwest clams,
roasted leek & fennel, Pernod 18.25

PAN SEARED TROUT

black lentils, miso brown butter,
creme fraiche 19.75

PAN-SEARED SCALLOPS

sungold tomato confit,
fresh basil, lemon 18.75

BRAISED SHORTRIBS

parsnip puree, charred chicory 24.00

CAST IRON RIBEYE

red flint polenta,
rosemary demi 28.50

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.

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DESSERT

BEIGNETS & BUTTERSCOTCH

freshly fried, bourbon butterscotch 8.50

IRISH CREAM PANNA COTTA

maldon sea salt & kahlua walnuts 8.75

SPICED BERRY COBBLER

applejack spiked huckleberries & blackberries,
 oat groat crisp, vanilla ice cream quenelle
 9.25

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 Belliy	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 heard 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