

# BOUND'RY

## Appetizers

### Stuffed Shrimp and Grits 14

*Boursin Cheese / Shallot / Cream / Scallion  
Lump Crab / Andouille / Gouda / Puff Pastry  
Bell Pepper / Sweet Onion*

### Tempura Tuna Roll 13

*Ginger / Wasabi / Sesame / Spicy Mayo*

### Calamari 8

*Semolina / Black Pepper / Scallion  
Spicy Tomato Sauce / Cucumber Yogurt*

### P.E.I. Mussels 11

*Italian Parsley / Tomato / Basil / Madeira*

### Lump Crab Cakes 12

*Mango / Cilantro / Honey / Caviar*

### The Phoenician 19

*Tomato Chutney / Roasted Red Peppers  
Olives / Hummus / Roasted Garlic / Flat Bread*

*Smoked Gouda – Creamy, Firm (Wisconsin)*

*Beemster – Rich, Firm (Denmark)*

*Queso de Mano – Floral, Creamy (Colorado)*

*Smoked Pork Loin – Peppercorn, Coriander,  
House Smoked*

*Mortadella – Ham, Rich, Firm (Italy)*

*Candied Salmon – Fennel, House Smoked*

## Pizzas

*All 10" pizzas cooked in our authentic  
wood fired oven.*

### Lobster B.L.T. 17

*Apple Wood Bacon / Local Tomato  
Lemon / Local Greens*

### House Made Sausage 13

*Tomato / Trio of Cheeses*

### Mushroom Love 14

*Garlic / Olive Oil / Fresh Mozzarella  
Wild Mushroom / Scallion*

### White Pizza 14

*Chicken / Ricotta / Truffle / Potato / Rosemary*

### Margherita Fresca 14

*Fresh Mozzarella / Tomato  
Basil / Olive Oil / Pine Nuts*

## Salads

### Bound'ry Salad 7

*Romaine / Cherry Tomatoes  
Crispy Black Eyed Peas / Country Ham*

### Hand Torn Caesar 7

*Reggiano / Garlic / Peppercorn*

### Grilled Artichoke Salad 9

*Arugula / Sherry / Cherry Tomato  
Shaved Grana Padano / Red Onion*

# Entrées

## White Marble Farms

### Smoked Pork Chop 25

*Rosemary / Honey / Tamarind*

*Truffled Macaroni & Cheese / Celery Apple Slaw*

### Wood Oven Tennessee Trout 21

*Cajun Spice / Parmesan / Potato Crust*

*Tomato Rockefeller / Roasted Corn Pudding*

### Stuffed Shrimp and Grits 24

*Boursin Cheese / Shallot / Cream / Scallion*

*Lump Crab / Andouille / Gouda / Puff Pastry*

*Bell Pepper / Sweet Onion*

### Sweet Tea Chicken Milanese 22

*Green Tea / Citrus / Peppercorn / Panko*

*Truffled Mashed Potatoes / Asparagus*

*Lemon-Lump Crab Beurre Blanc*

### Bound'ry Falafel 16

*Chick Peas / Parsley / Cilantro*

*Garlic / Cucumber*

*Hummus / Tabouli / Naan*

### Pokanoket Farms Ostrich 28

*Pomegranate / Sherry Vinegar*

*Parsley / Squash / Tamarind*

*Sweet Potato Andouille Risotto*

### Maple Leaf Farms Duck Duo 26

*Fig / Shallot / Cider Vinegar / Oregano*

*Spaghetti Squash / Heirloom Potatoes / Confit*

### Bound'ry Burger 18

*Roasted Red Pepper / Caramelized Onion*

*Smoked Sea Salt / Foie Gras / Smoked Gouda*

*Arugula / Tomato*

*Garlic-Parmesan Frites*

### Seared Tuna 29

*Whole Grain Mustard / Leek / Scallion / Tomato*

*Lobster Relish / Savory Crab Cheesecake*

### Mediterranean Rubbed

#### Lamb Rack 28

*Apricot / Cherry / Banana*

*Coconut / Green Curry / Shallot*

*Moroccan Couscous / Grilled Squash*

## Steaks "A La Carte"

*Prime Steaks are less than 2% of all USDA Certified Beef.*

*Prime Steaks are distinctively superior in taste and tenderness.*

8 oz or 16 oz Prime New York Strip 24 / 32

6 oz or 10 oz Filet of Beef 26 / 34

Served with Bound'ry Stuffed Potato

And

Choice of Sauce or Glaze:

*Demi / Herb Butter / Wild Mushroom*

Add a side - 4

*Roasted Corn Pudding / Wild Mushroom*

*Truffled Macaroni & Cheese / Asparagus*

*Moroccan Couscous / Grilled Squash*

*Spinach / Tomato Rockefeller / Spaghetti Squash*

*Sweet Potato Andouille Risotto / Heirloom Potatoes*

*Truffle Yukon Gold Mash / Bound'ry Stuffed Potato*

Add a side - 6

*Savory Crab Cheesecake*

We wish to thank our local and artisanal providers of specialty foods

RANDY BARNES PRODUCE / MENNONITE FARMS

FARMER DAVE / YAZOO BREWERY

BONNIE BLUE FARM / BOB WHITE SPRINGS

AUTOMATIC 20% GRATUITY ON PARTIES OF 7 OR MORE