*April 21st, 2024*

FIRST COURSE

***Bolete Style* Ninigret Bay Oysters (RI) 21**

roasted shiitake mignonette, crisp shiitake, scallion

***Surf & Turf* Ninigret Bay Oysters (RI) 24**

pepper crusted beef carpaccio, horseradish crème fraiche, pickled & crisp shallot, micro radish

**Scallop Crudo 21**

preserved meyer lemon, smoked mushroom XO, local pea shoots, french breakfast radish, cilantro

**Liberty Garden’s Spring Greens & Herbs Salad 14**

Great Hill blue cheese, walnut praline, local radish, dill, shaved fennel, wildflower honey & walnut vinaigrette

**Harissa Roasted Baby Carrots 17**

lemon yogurt, pistachios, spring onions, fermented harissa, dates cilantro, house made sourdough toast

SECOND COURSE

**3 Egg Scramble 16**

chives, crème fraiche, crisp potatoes, maple sage sausage, local smoked bacon, sourdough toast

**Eggs Chizmar 18**

fried oysters, local mushrooms, Bolete’s buttermilk biscuit, local poached eggs, bacon lardons, shallots,

crisp potatoes, truffle hollandaise

**Duck Hash 19**

crispy duck confit, local poached eggs, poblanos, shiitake mushrooms, charred broccoli, lime, cilantro,

crisp potatoes, chipotle hollandaise

**Spring Vegetable Benedict 19**

sourdough english muffin, local eggs, locally foraged fiddleheads, asparagus, breakfast radish, oyster mushrooms, pea tendrils, crisp potatoes, spring herb hollandaise

**Bolete Shakshuka 18**

local swiss chard, green garlic, fermented harissa, sweet peas, local eggs, turmeric-tomato sauce,

sourdough, yogurt , cilantro

**“Sticky Toffee” Bolete Pancakes 16**

dates, tahini-nut crumble, whipped yogurt, toffee sauce

**Maine Lobster Roll 30**

lobster salad, Bolete roll, pickled shallots, avocado mousse, house made fries

**Cast Iron Lancaster Grass Fed Beef Burger\* 28**Bolete bacon, red onion, gem lettuce, pickled vegetable, choice of: Birchrun bleu, Cabot cheddar, Gruyere, or Cooper American, house made fries **\*make it Bolete style and add mushroom marmalade 4**

**Brunch Sides 4**

Smoked Bacon | Local Pork & Maple Sausage |Sourdough English Muffin |Buttermilk Biscuit

 Whole Grain Sourdough Toast| Crisp Potatoes

**Fresh Squeezed Orange Juice 4**

**Roasted Grapefruit Juice 4**

**Mimosa 11**

 **Seasonal Bellini 12**

**Bloody Mary 13**

BOLETE COCKTAIL STANDARDS 15

 **The Remedy**

Old Forester bourbon, spicy cayenne-ginger, lemon, crystallized ginger rim

**Not Your Grandmother’s Greyhound**

Helix Icelandic vodka, roasted grapefruit juice, brown sugar

**The Ghost of Mary**

Helix Icelandic vodka, spicy tomato water, tomolives

**It’s Latin for Mushroom**

Helix Icelandic vodka, savory pickled mushroom brine,mushroom stock, pickled mushroom garnish

SEASONAL SIPS 16

**Wind in the Willows**

Granja mezcal, Saler’s aperitif, grapefruit juice, yuzu plum wine, St. Germain elderflower liqueur, smoked pineapple juice

**Mr. Lemon Piper**

Rhum Clement Agricole, Cap Corse aperitif, plum rice wine, lemongrass, coconut cream, meyer lemon

**Rapunzel**

Sazerac rye, Gran Classico bitters, vermouth blanc, tangerine juice, Cocchi Americano

**REFRESHERS (N/A) 6**

Black Cherry & Lime

Cranberry & Lemon

**BOLETE BEER SELECTION**

**Draft 9**

American Pale Ale, Freshies, Tonewood Brewing, NJ, 5%

German Pilsner, PapaPils, Eredita Beer, CT, 4.8%

**Cans and Bottles**

Lemon Sour, Yella Lambz, The Veil, VA, 4.5% **11**

Amber Ale, Riot Grrrl, Foam, VT, 5.5% **9**

Smoked Lager, Deciduous, Forest & Main, PA, 4.2% **9**

Lager, Invisible Touch, Grimm, NY, 4.9% **9**

Lager, House Lager, Forest & Main, PA, 4.5% **9**

Pilsner, Jakobus, Schilling, NH, 5% **9**

Oatmeal Stout, Sylvie, Love City, PA, 5% **8**

Porter, King Titus, Maine Beer Co., ME, 7.5% **14**

DIPA, Supernatural Creature, The Veil, VA 8% **10**

Pale Ale, Lustra, Dancing Gnome, PA, 5.8% **8**

Cider, 2022 Forty-Two Cyser, Innerstoic, CA, 8% **40 (to share)**