

# *Jm* **BOROUGH** bar · grill

## starters

- Cheese Bread (v) – roasted garlic butter, parmesan, marinara 7
- Warm Pretzels (v) – rock salt, pickled jalapeno, beer cheese, spicy mustard 14
- Fried Brussels Sprouts (vg) – maple glaze, chili pepper, spiced almonds 15
- Whipped Feta (v) – olive tapenade, confit tomatoes, grilled sourdough 17
- Baked Brie (v) – spiced peach compote, candied walnuts, crostinis 23
- Calamari (gf) – pickled chilis, sweet bell peppers, red onions, tzatziki 19
- Charcuterie Board – cured meats, artisan cheeses, pickles, preserves, crostinis 28

## soup/salads

- Smoked Potato Chowder – corn, crispy 'nduja, fresh dill oil 9
- Mixed Greens (vg) – shaved fennel, almond praline, balsamic vinaigrette 13
- Caesar – chili focaccia croutons, bacon lardons, cracked pepper parmesan dressing 17
- Roasted Beets (v) – toasted buckwheat, goat cheese, roasted shallot vinaigrette 14
- Belgium Endive – crispy 'nduja, candied walnuts, burnt orange vinaigrette 16

## pizzas

- Margherita (v) – tomato sauce, gem tomatoes, basil, mozzarella 21
- Little Odessa – sour cream, roasted potatoes, caramelized onions, smoked bacon, mozzarella 22
- Mushroom (v) – parmesan cream, arugula, goat cheese 24
- Pepperoni – tomato sauce, smoked chili honey, mozzarella 23
- BBQ Chicken – bbq sauce, rotisserie chicken, grilled scallions, smoked cheddar 24
- Crust Crushers – chili aioli, Borough's ranch, lemon parmesan aioli 3

## pastas

- Ricotta Gnocchi (v) – roasted mushrooms, goat cheese, parmesan cream, crispy onions 27
- Rigatoni (v) – parmesan cloud, cracked pepper, chili, shaved parmesan, focaccia crumbs 22
- Fettucine – smoked pork belly, egg yolk, parmesan, green peas, cracked pepper 25
- Spaghettini – veal & pancetta bolognese, grana padano, basil 26
- Seafood Linguine – chili butter sauce, prawns, scallops, calamari, gem tomatoes, arugula 37

## mains

- Charred Cauliflower (vg) – red lentil purée, fried squash, sunflower seed chermoula, crispy chickpeas 25
- Mushroom Risotto (v) – arugula, fried maitake mushrooms, truffle oil, grana padano 29
- Roasted Salmon – almond butter crust, ratatouille, crispy polenta, ajvar 36
- Rotisserie Half Chicken – shallot crust, hand cut fries, BBG gravy 31
- Wagyu Beef Burger – classic garnishes, american cheese, Borough sauce, sesame milk bun 29
- Beef Bourguignon – roasted potatoes, smoked bacon, mushrooms, carrots, red wine jus 48
- Grilled Lamb Chops – roasted root vegetables, smoked squash purée, hazelnut gremolata, spiced date jus 62

## steaks

6 oz AAA Flatiron 30 | 12 oz AAA Striploin 52 | 14 oz AAA Ribeye 66  
mashed potatoes, broccolini, mustard seed jus

Enhancements – sautéed mushrooms 7 | (3) sautéed prawns 9 | (3) seared scallops 14

## blocks

serves 2 to 4

- Whole Rotisserie Chicken – sweet shallot crust or salt & pepper crust 48
- Cedar Plank Salmon – maple sherry glazed, pan grattato 53
- Grilled Lamb Rack – hazelnut gremolata, arugula, charred lemon 125
- 30 oz AAA Ribeye – sea salt, sherry jus 135

## block sides

serves 2 or more

- Ratatouille (v) – pickled zucchini, fresh basil, ajvar 12
- Roasted Beets (v) – sweet onion crema, hazelnut gremolata, crispy onions 13
- Mashed Potatoes (v) – smoked cheddar, sourdough bread crumbs, chives 12
- Roasted Baby Potatoes – smoked pork belly, caramelized onions, parsley 13





*Jim*  
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**DINNER**

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