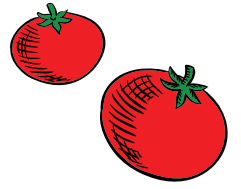




COUNTER CULTURE

o VERO o

Fresh o Natural o Chef-Made



COUNTER CULTURE AT THE BOULEVARD

Our mission is to serve you the freshest local & organic cuisine
Thank You for your support of our family-owned restaurant

CLASSIC STYLE

PLANT BASED STYLE

BEGINNINGS...

ANTHONY'S CALAMARI \$14
rings of calamari lightly dusted & flash fried,
orange-ginger chili sauce

MOZZARELLA STICKS..... \$12
fresh mozzarella lightly breaded & flash fried
served with chef-made San Marzano marinara

JUMBO BAVARIAN PRETZEL (V) \$15
baked at 450 degree's rock salt and served with
grainy mustard

EDAMAME DUMPLINGS (Veg, WFPB, GF)... \$14
pick steamed or fried, served w/SSS dipping sauce
(sweet, sour & salty)

BUFFALO CAULIFLOWER BITES (V) \$13
with a side of ranch or **vegan cilantro crema (you pick it)**

PB BREAD STICKS W/ MARINARA (V, WFPB, GF) \$11
crisp bread sticks with basil pesto, WFPB parmesan cheese, San Marzano marinara

SALADS...

BOULEVARD SALAD (Veg, GF) \$16.5
organic greens, red onions, tomatoes, kalamata olives, avocado, roasted red peppers, blue cheese crumbles, balsamic vinaigrette on the side
(Add grilled shrimp, Salmon, Calamari, Mahi \$9)

CAESAR SALAD (GF) \$16.5
chopped organic romaine, parmesan cheese, caesar dressing, house-made croutons
(Add grilled chicken \$7.5)

CHOP CHOP COBB SALAD (GF) \$16.5
greens, red onions, tomatoes, roasted corn, eggs, avocado, cucumbers, feta cheese, greek feta vinaigrette
(Add grilled shrimp, Salmon, Calamari, Mahi \$9)

PB BOULEVARD SALAD (GF, V)..... \$16
organic greens, red onions, tomatoes, kalamata olives, avocado, roasted red peppers, balsamic vinaigrette on side

PB GBOMBS CAESAR (GF, V) \$15.5
Greens, Beans, Onions, Mushrooms, Berries, Seeds with Lisa's Whole Food Plant Based Caesar dressing
(add Daring Chicken tenders \$4 or Falafel Bites \$3)

PB CHOP CHOP COBB SALAD (GF) \$16.5
greens, red onions, tomatoes, roasted corn, avocado, cucumbers, **vegan feta cheese**, smoky Mediterranean grette

WICHES...

***GRASS-FED BURGER** \$18.5
grass-fed 8 oz burger, ancient grains bun, organic greens, tomato, onion, French fries

BLT \$15.5
apple-smoked bacon, lettuce, sliced tomatoes, mayonnaise on grilled thick sliced white bread served with Anthony's potato salad

CHICKEN PANZELLA \$16.5
grilled natural chicken breast, roasted red peppers, fresh mozzarella, candied tomatoes, arugula on rustic ciabatta w/basil pesto aioli served with french fries

GOBBLER WRAP \$16.5
roasted natural turkey, apple-smoked bacon, swiss cheese, cranberry aioli, organic greens diced tomatoes, sweet potato fries

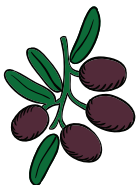
IMPOSSIBLE BURGER (V, Veg) \$18.5
19 grams protein, no soy, no GMO's, ancient grains bun, tomato, onion, french fries **(baked fries? Just ask!)**

BLAT (WFPB, V, Veg) \$15.5
house-made seitan bacon, lettuce, avocado, Anthony's tomato jam, french fries **(baked fries? Just ask!)**

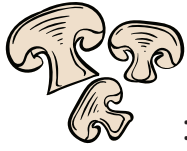
PB CHICKEN PANZELLA (V, Veg) \$16.5
vegan **Daring chicken tenders**, roasted red peppers, **vegan gouda cheese**, arugula, candied tomatoes on rustic ciabatta w/ **vegan basil crema**, french fries **(baked fries? Just ask!)**

PESTO WICH (WFPB, V, Veg) \$15.5
local organic basil pesto, arugula, avocado, cucumbers, tomatoes, on grilled multi-grain bread, vegan basil aioli, sweet potato french fries

PB FRENCH DIP (V, Veg) \$17.5
grilled ciabatta, basil aioli, arugula, portobello mushrooms, onions and garlic confit, melted gouda cheese, french fries **(baked fries? Just ask!)**



*Consumer Advisory - Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness - especially if you have certain medical conditions.



FLATS & PIZZA'S

FLYING AVOCADO FLAT (GF) \$16.5
 jack cheese, natural chicken, avocado, house-made hummus, tomatoes, crispy cauliflower flat, finished with a drizzle of balsamic reduction

VEGGIE PIZZA (Veg) \$17.5
 mozzarella, San Marzano pizza sauce, onions, artichoke hearts, kalamata olives, tomatoes, roasted red peppers, mushrooms, pick either Italian Rustic crust, crispy cauliflower crust **(GF)**

WILD MUSHROOM PIZZA..... \$17.5
 wild mushrooms, red onions, mozzarella, topped with wild arugula & truffle oil, pick either Italian rustic crust or crispy cauliflower crust **(GF)**

SAN MARZANO PIZZA \$16.5
 Italian San Marzano tomato pizza sauce, mozzarella, garlic, fresh basil, pick either Italian Rustic Crust/Cauliflower crust **(GF)**

ADD ANY TOPPING FOR \$1.5
PEPPERONI, ANCHOVIES, GROUND BEEF, ONIONS, TOMATOES, KALAMATA OLIVES, MUSHROOMS, ARTICHOKE HEARTS

PB FLYING AVOCADO FLAT (GF, V) \$18.5
 house-made hummus, **vegan cheddar**, avocado **Daring chicken tenders**, tomatoes, crispy cauliflower flat, drizzle of balsamic reduction

PB VEGGIE PIZZA (V, Veg) \$17.5
vegan mozzarella, San Marzano pizza sauce, artichoke hearts, kalamata olives, tomatoes, roasted red peppers, mushrooms, pick either Italian Rustic Crust or crispy cauliflower crust **(GF)**

PB WILD MUSHROOM PIZZA (V, Veg) \$19.5
 wild mushrooms, **vegan mozzarella**, red onions, topped with wild arugula & drizzle of truffle oil, pick either Italian rustic crust or crispy cauliflower **(GF)**

PB SAN MARZANO PIZZA (V, Veg) \$18.5
 Italian San Marzano tomato pizza sauce, **vegan mozzarella**, garlic, fresh basil, pick either Italian rustic crust or crispy cauliflower **(GF)**

ADD ANY TOPPING FOR \$1.5
MUSHROOMS, ONIONS, TOMATOES, KALE, ARTICHOKE HEARTS, KALAMATA OLIVES



LAND & SEA

***SALMON FILET (GF)** \$25
 topped w/spoonful of house-made, hummus and chopped dates, cauliflower mash, brussels & bacon

SPRING ROLL BOWL (WFPB, GF, Veg) \$15.5
chilled brown rice pad Thai noodles, organic greens, cucumbers, crisp red & green peppers, avocado, green onions topped w/pineapple, cilantro & roasted sesame seeds, Thai peanut sauce & a clean teriyaki sauce

DINOSAUR KALE PASTA BOWL (WFPB) ... \$19.5
 100% whole grain penne, **(or GF pasta add \$2)**, sautéed onions & garlic, shiitake mushroom, green peas, dinosaur kale & garbanzo beans



BEVERAGES

Wine

Red (Glass)
 Dante Cabernet (house)..... \$8
 Sean Minor Pinot Noir..... \$10
 Sean Minor Cabernet \$10

White (Glass)
 Dante Chardonnay (house)..... \$8
 Ponga Sauvignon Blanc..... \$8
 Sean Minor Chardonnay..... \$10
 Tiefenbrunner Pinot Grigio \$9

Sweet White (Glass)
 Moscato \$9
 Riesling \$10
 Tiamo Split Prosecco \$10

Rosé (Glass)
 Sean Minor Rosé..... \$10
 Wolfer Rosé \$10

Bottle of White Wine \$28
Bottle of Red Wine \$32

Beer

Bottle Beer \$5
Bud Lite Lime, Becks, Becks NA
 Michelob Ultra Light Draft \$5
 Pitcher..... \$14.5
 Stella draft..... \$5.5
 Pitcher..... \$15.5
 Craft Draft \$5.5
 Pitcher..... \$15.5
Sailfish White Marlin, Sailfish IPA, Porter

Beverages

Fresh Brewed Specialty Teas \$3
 Soda..... \$2
 Coffee regular & decaf..... \$2.2
 Iced Coffee \$5
 Hot Teas of the day \$3
 Orange-Apple Cider Latte \$5
 Pellegrino..... \$4
 Espresso..... \$3.5
 Cappuccino \$5
 Elixirs..... \$7