

**The Boot - 123 W. 21st St Norfolk, VA 23517**  
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### **Antipasti**

Soup of the Day - 4/6

House Boot Salad of Arugula and Field Greens with Cherry Balsamic Vinaigrette and Parmesan - 6 \*v

Arugula Salad with Dried Figs, Prosciutto, and Chèvre tossed with Basil Vinaigrette - 9

Butcher's Plate of Local Artisan Cured Meats with House Giardiniera and Crostini - 12

Roasted Brussels Sprouts with Parmesan, Honey, and Black Pepper - 7 \*v

Fried Oysters on a Grilled Romaine Heart with Black Pepper and Horseradish Aioli - 10

Boot Spreadables - Rosemary Chickpea, Tapenade, and Romesco served with Crostini and Savory Bits - 9 \*v

3 of Our Favorite Virginia Cheeses with Olives, Fruit, Nuts and my Grandmother's Zucchini Bread - 10 \*v

Eastern Shore Clams Steamed in Tomato Pepper Broth with Grilled Bread - 9

### **Pasta**

Rigatoni with Roasted Parsnips, Ambercup and Butternut Squash with Béchamel, Garlic, and Pepper Flakes - 15/8 \*v

Handmade Lasagna Bolognese with Grass-fed Beef and Surry Sausage - 16

Fusilli with Grilled Spicy Farmer's Sausage, Mushrooms, Greens, and Sundried Tomato Pesto - 17/9

Risotto with Roasted Cremini Mushrooms and topped with Seared Oyster Mushrooms - 18 \*v

Penne with Sautéed Shrimp and Crab in a Creamy Tomato Sauce - 18/10

Handmade Black Angel Hair with Sautéed Calamari, Roasted Cherry Tomatoes, Capers, Garlic, and Basil - 18/10

Penne alla Norma - Spicy Eggplant and Tomato Ragú with Ricotta Salata - 17/9 \*v

### **Main**

Fish of the Day - The Freshest Atlantic Cut prepared Boot Style - mp

Grilled Ribeye Steak with Sweet Potato Fries and Boot 1 Sauce - 23

Grilled Honey Oregano Chicken Breast over Wild Rice and Roasted Autumn Vegetables - 19

Grilled Tuna Steak over Orzo tossed with Roasted Tomatoes and Clams, topped with Pesto - 22

Seared Pork Loin with Spiced Pomegranate Sauce with Roasted Butternut Squash Stuffed with Fregula and Dried Currants - 20

Seared Scallops with Roasted Sweet Corn, Seared Oyster Mushrooms and Smokey Tomato Sauce over Polenta Fries - 21

Chef's Vegetable Sampler – 5 Daily Offerings from our Local Farms - 17 \*v

### **Sides - 5 \*v**

Mixed Olives / Sautéed Greens with Olive Oil, Garlic and Chili / Wild Rice with Autumn Vegetables

Sliced Edward's Ham / Sweet Potato Fries with Boot-made Catsup

\*In addition to the listed sides, any of our offerings on the nightly vegetable sampler are available as sides.