

Solid Grill & Bar

8th st marketplace • boise, idaho • established 2010

starters

the wine platter

chef's selection of three cured meats, local artisan cheeses, fruits and vegetables, served with a warm baguette 14.99
add pesto or bruschetta for 2.00

V spinach & artichoke dip

served hot, with warm baguette or tortilla chips 7.99

chicken quesadilla

roasted chicken, molten cheese, green onions and tomatoes, served with salsa and zesty sour cream 7.99

gf nacho platter

cheese covered chips with jalapeños, olives, green onions, diced tomatoes, black beans, zesty sour cream, guacamole and salsa with choice of grilled chicken or pulled pork 12.99

V hummus plate

served with warm pita bread and veggies 6.99

V pear gorgonzola pizza

sliced pears with gorgonzola, mozzarella, and city peanuts candied pecans on a pita 7.50

gf kimchi fries

house made fries topped with pulled pork, spicy kimchi and a zesty sour cream, garnished with cilantro 9.99

V risotto bites

parmesan and panko crusted risotto balls, served with honey beurre blanc and balsamic reduction 6.99

VI ménage à trois

pesto, bruschetta, and garlic spreads with a warm, fresh baguette and fresh focaccia bread 7.50

gf hot wings

a full pound of oversized bone-in wings tossed in your choice of house bbq, hot, or inferno sauces 10.50

half off select drinks and dollar off all appetizers for happy hours 4 - 6 pm and 10 pm - midnight every day!

salads

gf V pear chèvre salad

City Peanut candied pecans, fresh pears, red onions, tomatoes and a house rolled pesto chèvre on a bed of spinach, served with strawberry champagne vinaigrette 11.99

gf V greek portabello salad

sliced portabello, feta cheese, red onions, tomatoes, currants and kalamata olives with blueberry balsamic vinaigrette on a bed of spinach 10.99

try it blackened

add to pear chèvre, greek salad or caesar: chicken \$3 • steak \$5 • shrimp \$5 salmon \$6

caesar salad

chopped green leaf lettuce tossed in our homemade caesar dressing and homemade croutons with parmesan cheese 8.99

bleu Idaho steak salad*

grilled, sliced, mid-rare steak over mixed greens with diced tomatoes, green apples, City Peanut candied pecans, gorgonzola and fried sweet onions, served with balsamic vinaigrette 12.99

have any salad as a wrap for just \$1 more

gf cobb wedge

deconstructed wedge salad with bleu cheese, avocado, tomato, red onion, hard-boiled egg, grilled chicken and bacon 10.99

sub shrimp for chicken \$2

soup & salad 6.95

just soup cup 3.95/bowl 6.50

just salad 3.95

dressing options: ranch, honey mustard, bleu cheese, caesar, balsamic, thai peanut, blueberry balsamic vinaigrette, strawberry champagne vinaigrette

entrées

gf shrimp & grits

roasted corn and cheddar grits with buttery garlic shrimp, sautéed bell peppers and red onions, topped with a smoky ham and chorizo gravy 16.99

gf V sweet potato enchiladas

sweet potatoes, black beans, corn and roasted green chiles wrapped in corn tortillas and topped with chipotle chile verde sauce and melted mozzarella, served with sour cream and spicy risotto 14.99

chicken cordon bleu

breaded and baked chicken breast stuffed with bacon, ham, gorgonzola and swiss cheese, served with seasonal vegetables and potatoes, topped with a rich béarnaise sauce 17.99

gf herb roasted chicken

oven roasted nearly boneless chicken served over a bed of seasonal risotto with a savory pan sauce and seasonal sautéed vegetables 16.99

gf solid salmon*

pan seared salmon fillet with honey beurre blanc and balsamic reduction, served on a bed of seasonal risotto with seasonal sautéed vegetables 18.99 or get it blackened with a gorgonzola cream sauce 19.99

gf solid new york strip*

hand rubbed angus new york strip served with potatoes and seasonal veggies 19.99 or get it blackened with a gorgonzola cream sauce 20.99

gf steak Diane

12 oz. new york strip smothered in a creamy mushroom and peppercorn sauce served with potatoes and seasonal veggies 19.99

house favorites

pulled pork sandwich

slow braised pork shoulder with house bbq sauce on a challah roll, served with house slaw 9.99

gyro

lamb or chicken, with lettuce, tomato, onion, signature tzatziki sauce and feta in a pita 9.99

VI vegan pita

hummus, quinoa salad, lettuce, tomato and onion in a pita 8.99 • add feta \$1

V portobello sandwich

grilled portobello mushroom on a challah roll with gorgonzola, caramelized onions, roasted red peppers, green chiles and pesto aioli 10.99

the cubano

a panini-style cuban sandwich with slow-braised pork, ham, swiss cheese, pickles and dijon mustard 10.99

classic club

triple decker style with turkey, ham, bacon, lettuce, onion, tomato, cheddar, and Swiss cheese on sourdough 10.99

add avocado \$1

blt redux

sweet and spicy candied bacon, spinach, and tomato with pesto aioli on house made focaccia bread 9.99

add avocado \$1

french dip

thin sliced roast beef on a toasted hoagie roll with caramelized onions, melted mozzarella and spicy horseradish cream, with hot au jus 10.99

italian grinder

capicola, ham, salami, pepperoncinis, spinach, mozzarella, and marinated tomatoes with pesto aioli 10.99

V bruschetta pasta

rotini pasta with bruschetta and creamy pesto sauce 10.99

add chicken \$3 • shrimp \$5

steak \$5 • salmon \$6

VI gf street tacos

three pork or chicken tacos with cabbage, red onion and zesty sour cream, served with salsa, guac and housemade tortilla chips 9.99

or get it vegan with portobello and sriracha 10.99

V mac & cheese

a generous portion of corkscrew noodles in a creamy cheese sauce with weekly mix-ins 10.99 (or plain jane 9.99)

add grilled chicken \$3

chicken & waffles

½ chicken, fried and served atop a fresh belgian waffle, with whipped butter and warm maple syrup 14.99

served with Solid fries, sub sweet fries for \$1, sub onion rings or quinoa salad for \$1.50, sub side salad or soup for \$2.00

this column does not come with fries

burgers

solid burger*

served on a challah bun with lettuce, tomato, onion and mayo 7.99

add bacon or cheese \$1 each

chipotle black jack*

blackened beef patty, pepper jack cheese, chipotle-tomatillo salsa, avocado and a layer of onion rings on a challah bun 10.99

the doc hudson*

beef patty, fried egg, ham, caramelized onions, with cheddar and Swiss cheeses 10.99

you have permission to sub veggie patty, or grilled chicken for any other burger

the uncle buck*

beef patty with house slaw and tomatoes served inside a grilled three-cheese sandwich with cheddar, gorgonzola, Swiss cheese, spicy bacon and caramelized onions 12.99

the defibrillator*

beef patty, tempura battered bacon, guacamole, hot sauce and pepper jack 11.99

the whole monte*

beef patty, caramelized onions, and bacon topped with melted Tillamook cheddar 9.99

unless otherwise indicated, burgers are served on challah buns with french fries and lettuce, tomato, onion, pickle and mayo

seoul burger*

sweet chili marinated burger, kimchi, spicy bacon, mozzarella, lettuce, tomato and onion 10.99

VI the veginator

vegan burger patty with spinach, bruschetta, avocado and pesto served on a wheat bun 9.99

add Swiss cheese \$1

magnifico

grilled chicken breast, guacamole, salsa, and jalapeños with pepper jack cheese on a whole wheat bun 9.99

VI = vegan

gf = gluten free

V = vegetarian

\$2.00 charge will be added for split plates (but you get double fries) 18% gratuity will be added to parties of more than six

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. - Idaho Food Code Consumer Advisory 3-603.11