

# LUNCH

## APPETIZERS

### Hot Spinach & Artichoke Dip

A Savory Blend of Artichoke Hearts, Spinach, Garlic, and Two Cheeses; Served with Fresh Baked Crostini

### \*Hummus

Zesty Black Bean Hummus Served with Fresh Flatbread

### Fried Artichoke Hearts

Served with Buttermilk Garlic Dipping Sauce

### Crab Cakes

Lump Crab Meat, Fresh Red Pepper, Scallions; Served with Lemon Aioli

### Calamari

Hand Breaded and Fried to Perfection; Served with Chile Infused Marinara

### Smoked Duck Spring Rolls

Crisp Spring Rolls Filled with Smoked Duck, Grilled Scallions, Julienne Carrots, and Cabbage; Served with Spicy Szechwan Chile Sauce

### Stuffed Portabella

Char-Grilled, Stuffed with Sun-Dried Tomato Pesto, Gorgonzola, and Pine Nuts; Served with Aged Balsamic Vinegar

## SOUP & SALADS

### Fresh Daily Soup

#### \*House Mista

A Blend of Organic Baby Mesclun Greens, Fresh Mozzarella, Cherry Tomatoes, and Red Onion

### Bosc's House Caesar

Romaine Lettuce Tossed with Sun Dried Tomatoes, Parmesan Cheese, Croutons, and Homemade Caesar Dressing;

Add Anchovy Filets 1.00, Add Grilled Chicken 4.75,

Add Portabella Mushrooms 4.75, Add Grilled Salmon 6.75

### Chopped Chicken Salad

Bosc's House Blend of Mixed Lettuce and Cabbage Tossed in Asian Vinaigrette with Fried Wontons, Almonds, Pickled Ginger, and Grilled Chicken

### Greek Salad

Romaine Lettuce Tossed with Balsamic Vinaigrette, Feta Cheese, Kalamata Olives, Cucumbers, Tomatoes, Shaved Red Onion, and Marinated Artichoke Hearts

### Fried Chicken Salad

Mesclun Greens, Fried Chicken Tenders, Tomatoes, Bacon, and Chopped Egg; Served with Honey Mustard Dressing

### Seared Tuna Salad

Sushi Grade Tuna (Seared Rare) over Soy Mustard Dressing with Mixed Baby Greens Tossed in Sesame Ginger Vinaigrette; Served with Red Peppers, Pickled Ginger, and Wasabi

### Gorgonzola Pear Salad

Gorgonzola Cheese, Sliced Pear, Sun Dried Cranberries, and Spice Crusted Walnuts; Served over Mixed Baby Greens; Tossed in Raspberry Vinaigrette

Choice of Balsamic Vinaigrette, Creamy Gorgonzola, Buttermilk Garlic, Raspberry Vinaigrette, and Honey Mustard Dressings

## ENTRÉES Side Salads or Soups: 2.50

### Wood Oven Planked Salmon

North Atlantic Salmon Marinated and Roasted on a Cedar Plank; Served with Roasted Asparagus

### Shrimp Scampi

Gulf Shrimp Sautéed with Garlic Butter, White Wine, and Lemon Parsley; Served Over Capellini Pasta

### Chicken and Sausage Rigatoni

Italian Sausage with Red and Green Peppers, Chicken Tossed in a Red Wine Marinara Sauce Over Rigatoni Pasta

### Gorgonzola Chicken

Herbed Chicken Tossed with Sun Dried Tomatoes in a Gorgonzola Cream Sauce on Penne Rigate

### Baked Lasagna Bolognese

Tender Pasta Layered with Sauce Bolognese, Porcini Mushrooms, Fresh Herbs, and Two Cheeses

## ENTRÉES (continued)

### Eggplant Manicotti

Fried Eggplant Filled and Rolled with Ricotta, Mozzarella, Garlic, and Parmesan, Then Baked and Served Over Capellini Pasta

### \*Black Bean & Goat Cheese Tamale

Black Beans, Roasted Vegetables, and Mozzarella, Encrusted in Masa Dough, Baked in a Plantain Leaf; Served with Pico De Gallo, Sour Cream, and Goat Cheese

## WOOD-FIRED OVEN PIZZAS Side Salads or Soups: 2.50

### Tennessean

BBQ Chicken and Shaved Red Onions with Smoked and Whole Milk Mozzarella

### California

Chèvre Cheese, Mozzarella, Sun Dried Tomatoes, Fresh Basil, and Pine Nuts on an Olive Oil Crust

### Palermo

Classic Mix of Sweet Italian Sausage, Pepperoni, Fresh Portabella Mushrooms, Pizza Sauce, and Whole Milk Mozzarella

### Pollo Diablo

Mesquite Smoked Chicken Breast, Roasted Red Peppers, Poblanos, Monterey Jack, Whole Milk Mozzarella, and Fresh Cilantro; Topped with Spicy Diablo Sauce

### \*Mediterranean

Pesto, Spinach, Artichokes, Tomatoes, Pizza Sauce, Kalamata Olives, with Feta and Whole Milk Mozzarella

### Chesapeake Pizza

Pesto, Shrimp, Scallops, Clams, Vermont White Cheddar, and Whole Milk Mozzarella

### Buffalo Chicken

Marinated Chicken with Mozzarella Cheese, Celery, Crumbled Gorgonzola Cheese, Hot Wing Sauce, and Ranch Dressing

### Margherita

Mozzarella, Fresh Roma Tomatoes, Fresh Basil, and Extra Virgin Olive Oiled Crust

### Meatball Stromboli

Homemade all Beef Meatballs with Whole Milk Mozzarella, Provolone, Fresh Basil and Marinara Sauce

## SANDWICHES

Choice of Fresh Fruit, Pasta Salad, Fries, or Add Garlic Parmesan Fries (1.00).

Side Salads or Soups: 2.50

### Blackened Fish Sandwich

Fish Filet Dusted in Cajun Spices and Blackened; Served on a Hoagie with Shredded Lettuce, Tomato, and Remoulade

### Oyster Po'boy

Oysters Dredged in Seasoned Flour and Fried Golden Brown; Served on a Sourdough Baguette with Tomatoes, Shredded Lettuce, and Remoulade

### Bosc's Burger

Fresh Ground Angus Sirloin Cooked to Order; Served with Tomato, Onion, Pickle, and Lettuce. Your Choice of Swiss, Cheddar, or American Cheese

### Smoked Chicken Club

Applewood Bacon, Provolone Cheese, Mesclun, Mustard, Tomato, and Mayonnaise

### Grilled Chicken Breast

Soy and Pineapple Marinated Chicken Breast Grilled and Topped with Fontina Cheese, Tomatoes, Lettuce, and Basil Mayonnaise

### \*Vegetable Burger

Meat-Free Patty with Onion, Tomato, Pickle, Lettuce, and Dijon Mustard. Your Choice of Swiss, Cheddar, or American Cheese

### \*Grilled Portabella Club Sandwich

Portabella Mushroom Marinated and Char-Grilled; Topped with Fontina Cheese, Lettuce, Roasted Red Peppers, and Basil Mayonnaise

### Angus Steak Sandwich

Hand-Cut 8oz Ribeye Char-Grilled with Tabasco Onions, Sourdough, and Green Onion Remoulade

### Pastrami Rubeen Sandwich

Shaved Pastrami, Sauerkraut, Baby Swiss, and Thousand Island Dressing on Grilled Marbled Rye

### Bosc's Muffuletta

Bosc's Rendition of the Classic Sandwich with Genoa Salami, Pepperoni, Mortadella, Provolone, and Marinated Olive Salad



Restaurant & Brewing Co.

**Bosc's Franklin**  
2000 Meridian Blvd.  
Suite 110  
Franklin, TN 37067

Telephone: 615-778-1770

Fax: 615-778-1771

E-mail: [bosc'sfranklin@bosc'sbeer.com](mailto:bosc'sfranklin@bosc'sbeer.com)

We accept all major credit cards.

Sorry no personal checks.

[www.bosc'sbeer.com](http://www.bosc'sbeer.com)



# DINNER

## APPETIZERS

<b>Sliders</b> Three Hand-Made, Ground Angus Sirloin Patties Topped with Gorgonzola Cheese, Applewood Bacon, and Green Peppercorn Sauce	<b>10.00</b>
<b>*Hummus</b> Zesty Black Bean Hummus Served with Fresh Flatbread	<b>7.50</b>
<b>*Fried Artichoke Hearts</b> Served with Buttermilk Garlic Dipping Sauce	<b>8.00</b>
<b>*Hot Spinach &amp; Artichoke Dip</b> A Savory Blend of Artichoke Hearts, Spinach, Garlic, and Two Cheeses; Served with Fresh Baked Crostini	<b>8.00</b>
<b>Calamari</b> Hand Breaded and Fried to Perfection; Served with Chile Infused Marinara	<b>7.50</b>
<b>Ahi Tuna Tacos</b> Chopped Sushi Tuna, Shredded Lettuce, Pico De Gallo, and Smoky Sour Cream in Crisp Wontons	<b>8.00</b>
<b>Crab Cakes</b> Lump Crab Meat, Fresh Red Pepper, Scallions; Served with Lemon Aioli	<b>10.00</b>
<b>*Stuffed Portabella</b> Char-Grilled, Stuffed with Sun-Dried Tomato Pesto, Gorgonzola, and Pine Nuts; Served with Aged Balsamic Vinegar	<b>7.50</b>
<b>Smoked Duck Spring Rolls</b> Crisp Spring Rolls Filled with Duck, Scallions, Carrots, and Cabbage; Served with Spicy Szechwan Chile Sauce	<b>7.50</b>
<b>Wood Oven Shrimp</b> Jumbo Shrimp in a Spicy Sauce Made with Fresh Herbs, Garlic, Butter, and Creole	<b>8.50</b>

## SOUP & SALADS

<b>Fresh Daily Soup</b>	<b>6.00</b>
<b>*House Mista</b> A Blend of Organic Baby Mesclun Greens, Fresh Mozzarella, Cherry Tomatoes, and Red Onion	<b>6.25</b>
<b>Boscos House Caesar</b> Romaine Lettuce Tossed with Sun Dried Tomatoes, Parmesan Cheese, Croutons, and Homemade Caesar Dressing; Add Anchovy Filets 1.00, Add Grilled Chicken 4.75, Add Portabella Mushrooms 4.75, Add Grilled Salmon 6.75	<b>6.25</b>
<b>Chopped Chicken Salad</b> Boscos House Blend of Mixed Lettuce and Cabbage Tossed in Asian Vinaigrette with Fried Wontons, Almonds, Pickled Ginger, and Grilled Chicken	<b>12.00</b>
<b>*Greek Salad</b> Romaine Lettuce Tossed with Balsamic Vinaigrette, Feta Cheese, Kalamata Olives, Cucumbers, Tomatoes, Shaved Red Onion, and Marinated Artichoke Hearts	<b>11.00</b>
<b>Fried Chicken Salad</b> Mesclun Greens, Fried Chicken Tenders, Tomatoes, Bacon, and Chopped Egg; Served with Honey Mustard Dressing	<b>12.00</b>
<b>Seared Tuna Salad</b> Sushi Grade Tuna (Seared Rare) over Soy Mustard Dressing with Mixed Baby Greens Tossed in Sesame Ginger Vinaigrette; Served with Red Peppers, Pickled Ginger, and Wasabi	<b>14.00</b>
<b>*Gorgonzola Pear Salad</b> Gorgonzola Cheese, Sliced Pear, Sun Dried Cranberries, and Spice Crusted Walnuts; Served over Mixed Baby Greens; Tossed in Raspberry Vinaigrette	<b>11.00</b>
Choice of Balsamic Vinaigrette, Creamy Gorgonzola, Buttermilk Garlic, Raspberry Vinaigrette, and Honey Mustard Dressings	

## WOOD-FIRED OVEN PIZZAS **Side Salads or Soups: 2.50**

<b>Tennessean</b> BBQ Chicken and Shaved Red Onions with Smoked and Whole Milk Mozzarella	<b>11.00</b>
<b>*California</b> Chèvre Cheese, Mozzarella, Sun Dried Tomatoes, Fresh Basil, and Pine Nuts on an Olive Oil Crust	<b>10.00</b>
<b>Palermo</b> Classic Mix of Sweet Italian Sausage, Pepperoni, Fresh Portabella Mushrooms, Pizza Sauce, and Whole Milk Mozzarella	<b>11.00</b>
<b>Pollo Diablo</b> Mesquite Smoked Chicken Breast, Roasted Red Peppers, Poblanos, Monterey Jack, Whole Milk Mozzarella, and Fresh Cilantro; Topped with Spicy Diablo Sauce	<b>11.00</b>
<b>*Mediterranean</b> Pesto, Spinach, Artichokes, Tomatoes, Pizza Sauce, Kalamata Olives, with Feta and Whole Milk Mozzarella	<b>10.00</b>
<b>Chesapeake Pizza</b> Pesto, Shrimp, Scallops, Clams, Vermont White Cheddar, and Whole Milk Mozzarella	<b>12.00</b>
<b>Buffalo Chicken</b> Marinated Chicken with Mozzarella Cheese, Celery, Crumbled Gorgonzola Cheese, Hot Wing Sauce, and Ranch Dressing	<b>11.00</b>
<b>Margherita</b> Mozzarella, Fresh Roma Tomatoes, Fresh Basil, and Extra Virgin Olive Oiled Crust	<b>9.75</b>
<b>Meatball Stromboli</b> Homemade all Beef Meatballs with Whole Milk Mozzarella, Provolone, Fresh Basil and Marinara Sauce	<b>11.00</b>

## SANDWICHES

<b>Choice of Fresh Fruit, Pasta Salad, Fries, or Add Garlic Parmesan Fries (1.00). Side Salads or Soups: 2.50</b>	
<b>Blackened Fish Sandwich</b> Fish Fillet Dusted in Cajun Spices and Blackened; Served on a Hoagie with Shredded Lettuce, Tomato, and Remoulade	<b>11.00</b>
<b>Boscos Burger</b> Fresh Ground Angus Sirloin Cooked to Order; Served with Tomato, Onion, Pickle, and Lettuce. Your Choice of Swiss, Cheddar, or American Cheese	<b>11.00</b>
<b>Smoked Chicken Club</b> Applewood Bacon, Provolone Cheese, Mesclun, Mustard, Tomato, and Mayonnaise	<b>10.00</b>
<b>*Vegetable Burger</b> Meat-Free Patty with Onion, Tomato, Pickle, Lettuce, and Dijon Mustard. Your Choice of Swiss, Cheddar, or American Cheese	<b>10.00</b>
<b>*Grilled Portabella Club Sandwich</b> Portabella Mushroom Marinated and Char-Grilled; Topped with Fontina Cheese, Lettuce, Roasted Red Peppers, and Basil Mayonnaise	<b>10.00</b>
<b>Angus Steak Sandwich</b> Hand-Cut 8oz Ribeye Char-Grilled with Tabasco Onions, Sourdough, and Green Onion Remoulade	<b>14.00</b>

\*Prepared with Cheese, but no Meat Products

## PASTA **Side Salads or Soups: 2.50**

<b>Shrimp Scampi</b> Gulf Shrimp Sautéed with Garlic Butter, White Wine, and Lemon Parsley; Served Over Capellini Pasta	<b>15.00</b>
<b>Gorgonzola Chicken</b> Herbed Chicken Tossed with Sun Dried Tomatoes in a Gorgonzola Cream Sauce on Penne Rigate	<b>14.00</b>
<b>Baked Lasagna Bolognese</b> Tender Pasta Layered with Sauce Bolognese, Porcini Mushrooms, Fresh Herbs, and Two Cheeses	<b>12.00</b>
<b>Eggplant Manicotti</b> Fried Eggplant Filled and Rolled with Ricotta, Mozzarella, Garlic, and Parmesan, Then Baked and Served Over Capellini Pasta	<b>15.00</b>
<b>Chicken and Sausage Rigatoni</b> Italian Sausage with Red and Green Peppers, Chicken Tossed in a Red Wine Marinara Sauce Over Rigatoni Pasta	<b>14.50</b>

## ENTRÉES **Side Salads or Soups: 2.50**

<b>Tonight's Seasonal Catch</b> Personally Selected by Chef Boscoc; Served with Seasonal Vegetables	<b>20.00</b>
<b>Shrimp &amp; Grits</b> Creamy Asiago Cheese Grits Topped with Jumbo Shrimp and Tasso Gravy	<b>17.00</b>
<b>Wood Oven Planked Salmon</b> North Atlantic Salmon Marinated and Roasted on a Cedar Plank; Served with Roasted Asparagus	<b>21.00</b>
<b>Nori Crusted Tuna</b> Sushi Grade Ahi Tuna Wrapped in Nori (Seaweed Paper), Lightly Tempura Battered, and Flash Fried. Served RARE with Wasabi-Ginger Sauce, Jasmine Rice, and Julienne Vegetable	<b>24.00</b>
<b>Center Cut Ribeye Steak</b> Seasoned Angus Ribeye Steak, Topped with Herb Garlic Butter; Served with Roasted Garlic Mashed Potatoes and Vegetable Medley	<b>26.00</b>
<b>Free Range Angus Filet</b> Grilled 8oz. Filet Mignon; Served with Roasted Fingerling Potatoes, Asparagus, Béarnaise Sauce and Topped with a Rosemary Skewered Shrimp	<b>28.00</b>
<b>Smoked Pork Chop</b> One Thick 8oz Hickory Smoked Chop with Guajillo Chile and Coffee Bean BBQ Sauce; Served with Mashed Sweet Potatoes and Crispy Onions	<b>16.00</b>
<b>Pan Seared Chicken</b> Two Chicken Breasts Pan seared with Lemon Pesto Marinade; Served with Sweet Potato Fries and Roasted Brussels Sprouts	<b>17.00</b>
<b>*Black Bean &amp; Goat Cheese Tamale</b> Black Beans, Roasted Vegetables, and Mozzarella, Encrusted in Masa Dough, Baked in a Plantain Leaf; Served with Pico De Gallo, Sour Cream, and Goat Cheese. Includes Side Salad.	<b>15.00</b>

## DESSERTS

<b>Creme Brulée Grand Marnier</b> Creamy Custard with a Hint of Orange and Vanilla Beans	<b>6.00</b>
<b>Apple Crisp</b> Served Piping Hot with Ice Cream, Nuts, and Caramel Sauce	<b>6.00</b>
<b>Bread Pudding Of The Day</b>	<b>6.50</b>
<b>Chocolate Mocha Brownie</b> Rich Bittersweet Chocolate and Espresso Brownie; Topped with Boscoc Sout Gelato	<b>7</b>
<b>Tiramisu</b> Classic Italian Dessert with Ladyfingers Soaked with Espresso then Layered with Mascarpone	<b>6.50</b>

