

BOXWOOD BISTRO

STARTERS

HOUSE SMOKED SALMON DIP	10
CLASSIC CRAB CAKES Louisiana style, remoulade	13
FRIED GREEN TOMATOES farm fresh, house dressing	9
SAMBAL SHRIMP spicy fried, crisp greens	12
BISTRO CHIPS topped with blue cheese sauce	8
AHI TUNA sesame seared, wasabi, ponzu sauce	12
CALAMARI fried, hoisin sauce	10
BBQ RIBS ON ONION STRAWS bbq sauce	10
BAKED BRIE WHEEL honey fig balsamic reduction, red grapes, crackers	11
FIRE ROASTED HUMMUS smoked paprika, roasted red pepper	9
APPLEWOOD BACON SCALLOPS on potato mash and wilted spinach	13
BLACKENED SHRIMP SKEWERS served with cocktail sauce and lemon	12
STEAMED MUSSELS served in garlic white wine sauce	13
CRAB STUFFED SHRIMP six shrimp stuffed with crab, lemon butter sauce	14

ADD ANY OF THE FOLLOWING TO ANY ENTREE OR SALAD

“OSCAR”

crab meat, hollandaise 8

“BLACK & BLEU”

blackened with bleu cheese 3

SHRIMP SKEWER

shrimp blackened 6

SEA SCALLOPS

simply seasoned 12

COLD WATER LOBSTER TAIL

baked, drawn butter 18

SIDES

sweet potato tart

french fries

sweet potato fries

twice baked potato

asparagus

sautéed spinach

smashed potatoes

jasmine rice

green beans

ALL 5

Five Cheese Lobster Mac n Cheese

12

LUNCH

MON-SAT 11AM-3PM

DINNER

MON-THU 5PM-9PM

FRI-SAT 5PM-10PM

BRUNCH

SUNDAY BUFFET

10:00- 2:00PM

ADULTS \$15.95

KIDS 5-12 \$7.95

UNDER 5 - FREE!



BOXWOOD
BARBECUE

HICKORY SMOKED COMPETITION “Q”

Smoked “low and slow” by the owner, John Franks

PRIME RIB

28

Perfectly smoked. The whole roast is cooked in the pit. If you love prime rib you’ll have to try it. Served with twice baked potato and green beans

GLAZED BABY BACK RIBS

26

Smoked in our pit for 4 hours at 205 degrees. The pork is pink all the way through. Once it pulls away from the bone it’s ready. Glazed with our house made rib sauce, the finish is smoky, tangy and sweet. Served with shoestring potatoes and ranch beans.

SOUTHWEST PULLED PORK GORDITAS

19

Made with traditional corn masa, stuffed with pulled pork, cheese, tomatoes and sour cream

SMOKED RIB-EYE PHILLY SANDWICH

14

A smoky take on a traditional favorite. We shave off slices from a whole smoked prime rib, add grilled onions and red and green bell peppers and top with a house made cheese sauce put on the best locally made baguette you can buy. Served with shoestring fries

PULLED PORK SLIDERS

14

Top cut of the pork shoulder, smoked for 15 hours to an internal temperature of 195 degrees...in other words, cooked to tenderness. Placed on a slider roll on top of freshly made slaw with our Tennessee vinegar sauce, you’ll be thinking about these the next day. Served with shoestring fries.

SALADS

Add a side house or caesar salad to any entrée 5

CAPRESE SALAD roma tomatoes, buffalo mozzarella, pesto olive oil	10
STRAWBERRY FIELDS SALAD spinach, strawberries, crumbled bleu cheese, candied pecans and strawberry vinaigrette	9
ICEBERG HEART tomatoes, bacon, local farm feta cheese & ranch dressing	10
SPICED MAPLE PEAR mixed greens, maple dijon vinaigrette, red grapes, bleu cheese, red onion, candied pecans, chardonnay poached pears	9
BLACK & BLEU mixed greens, 8 oz sirloin, red onions, cucumbers, red peppers, boiled eggs, bleu cheese dressing	18
GRILLED CHICKEN CAESAR romaine, grilled chicken, croutons, parmesan, caesar dressing	15
GRILLED SALMON SALAD fresh Atlantic salmon on baby spinach, strawberries, goat cheese, balsamic reduction	18
BOXWOOD SALAD mixed greens, grilled chicken, asparagus, strawberries, kiwi, pecan halves, sunflower seeds, avocados, poppy seed dressing	16

FROM THE GRILL

RIBEYE 16 oz with red wine demi glaze, twice baked potato and french green beans	32
BEEF FILET 8 oz center cut with twice baked potato, asparagus and Béarnaise sauce on the side	28
FRENCHED LAMB CHOPS mashed potatoes, asparagus and mint demi glaze	28
TERIYAKI CHICKEN Asian vegetables, jasmine rice	18
GRILLED SALMON Asian influenced with a hoisin glaze, jasmine rice, sautéed spinach	20
LOUISIANA BEEF MEDALLIONS brandy cajun cream sauce, mashed potatoes, spinach, three sautéed shrimp	32

BOXWOOD SPECIALTIES

TWIN LOBSTER TAILS baked with polenta cake, topped with sautéed spinach, drawn butter	34
AHI TUNA Japanese spice seared with wasabi cream, jasmine rice and Asian vegetables	26
RATTLESNAKE CHICKEN PASTA blackened chicken, sausage, garlic cream sauce with shredded cheddar cheese	18
SHRIMP & GRITS low country style with prosciutto, green onions, garlic	18
PORK TENDERLOIN herb crusted, sweet potato tart, sautéed green beans	19
CHICKEN SCALOPPINI mushrooms, chives, asparagus on linguini	18
SOUTHERN FRIED CHICKEN old south green beans, smashed red potatoes	18
LOBSTER RAVIOLI served with tomato cream sauce, garlic spinach oil and asparagus	28
SEAFOOD PAELLA three different fish, shrimp, scallops, 7oz. lobster tail over saffron rice	32

20% gratuity will be added to parties of 6 or more

230 Franklin Road, Building 1 • Franklin, TN 37064 • 615.791.9411 • www.boxwoodbistro.com

GLUTEN FREE MENU ITEMS AVAILABLE UPON REQUEST

BOXWOOD



BISTRO