

**hand tossed pies**

pizza margherite 13.5

San Marzano tomato sauce and fresh sliced tomatoes,

fresh mozzarella, basil

spicy Sicilian 16

spicy sausage and Soppresseta salami, BOM tomato sauce,

roasted red peppers, mozzarella and Parmesan, herbs

Portobello & baby spinach 15

Portobello mushroom, baby spinach, fresh sliced tomato,

chevre, fresh mozzarella and Parmesan, truffle salt

 Brussels sprout & pancetta 16

sunny side up eggs, red onion & white sauce, shaved Parmesan

**dinner starters**

indicates new or seasonal menu item

plantain nachos (serves 2) 8.5

smoky bacon, blue cheese crumbles, green onions and

cilantro jalapeño white cheddar sauce

original cheesy crab dip (serves 2) 12.5

crab meat, chorizo sausage, toasted focaccia bread

extra toasted focaccia 2.5

roasted chicken corn chowder 6.5

cilantro and chili oil, focaccia croutons

crispy Buffalo calamari 9

flash fried calamari, blue cheese dip (OTS),

celery & green onions

BOM kitchen plate 9

domestic artisan cheese, candied nuts, spicy Soppresseta,

pear mostarda, toasted bread, and so on!

 \*seared wild caught scallops 13

toasted orzo, capers & lemon crème fraîche

 BOM crab cakes 11

Thai coconut peanut sauce, green papaya slaw

crispy Brussels sprouts 6.5

green onions, candied walnuts & pecans, clover

honey & red wine vinegar, aged Parmesan

BOM chicken wings (6 pcs.) 8

pick one style …

garlic-parmesan, garlic butter, Parmesan, green onion

dry rubbed naked wings, maple-Sriracha bbq (OTS)

chipotle-Buffalo wings, blue cheese dressing (OTS)

**chefs side dishes**

green onion mac n cheese

7.5

soft polenta w/ Parmesan

4

 wild rice w/ cranberries pecans & green onions

4

Brussels Sprouts & carrots

6

**garden greens**

 iceberg wedge salad 8

roasted tomatoes, smoky bacon, green onions, chopped

hard boiled egg, blue cheese crumbles and BC dressing

BOM Caesar 8

focaccia croutons, shaved Parmesan cheese, Caesar dressing

baby blue 8

mixed greens, balsamic vinaigrette, candied walnuts &

pecans, fresh berries, blue cheese crumbles

Tasty salad fixings…

Portobello mushroom 3 roasted chicken 4

seared scallops 9 crab cakes 9

**stuff between bread…**

sandwiches served with house French fries or BOM chick pea slaw. Substitute a side garden green salad for $2 upcharge

lentil-quinoa burger 11.5

basil aioli, & Fontina cheese, organic baby arugula, brioche bun

 Carolina style pulled pork 11.5

apple cider vinegar, chile flake & brown sugar,

Kosher pickles

\*BOM burger 11.5

fresh ground beef, aged white cheddar, caramelized onion,

shaved romaine lettuce, tomato, house mayo

**the goods...**

‘fresh pasta’, ‘the goods’ and garden greens served

with basket of house baked focaccia bread.

apple cider braised pork cheeks 19

Beckwiths apple cider, Ohio raised pork, southern

braised kale, whiskey apples

 roasted 1⁄2 chicken 16.5

whole wheat cous cous, sautéed butternut squash & Tuscan kale

\*pan seared Atlantic salmon (medium rare) 23

roasted potatoes, beets, organic baby arugula, pistachios

 \*fire charred flank steak 24

chili roasted sweet potatoes & caramelized red onions & chimichurri

 \*pork chop 19

wild rice w/ cranberries, pecans, & greens onion, pear mostarda

 slow braised short ribs 21

roasted carrots & Brussels sprouts, soft polenta, horseradish gremolata

 **Like us on Facebook dinner 2.05.16 menu**

**fresh pasta**

 sweet potato-Portobello gnocchi 15

chevre cheese, caramelized onion, baby spinach, extra virgin olive oil,

sage and maple Sriracha BBQ drizzle

adult mac n’ cheese 22

chorizo sausage, sea scallop and lump crab meat, green onions and spicy banana peppers, roasted onions, toasted breadcrumbs

\*These items are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, and shellfish or eggs may increase your risk of foodborne illness.

Help us keep costs down. Please do not

use menu as a placemat!