

starters

<b>FOCACCIA BREAD BASKET</b>	<b>4</b>
house baked bread, seasonal spread & whipped butter	
<b>PLANTAIN NACHOS GF</b>	<b>9</b>
smoky bacon, blue cheese crumbles, green onions, roasted jalapeño-white cheddar sauce	
<b>BOM TACOS – ORDER AS APPETIZER OR ENTREE</b>	
- <b>blackened shrimp</b> , BOM house slaw, charred pineapple	<b>5.5</b>
- <b>pulled chicken breast</b> , black beans, Jack cheese., Crema	<b>4.5</b>
- <b>bbq beef brisket</b> , pickled red onion, crumbled chevre	<b>5</b>
- <b>adobo spiced pork shoulder</b> , pickled jalapenos, cilantro	<b>5</b>
<b>*WILD CAUGHT SEARED SCALLOPS GF</b>	<b>15</b>
quinoa & arugula, pickled fennel, roasted butternut squash, sage brown butter sauce & hickory balsamic drizzle	
*** WANT THIS AS AN ENTRÉE, PLEASE ASK ***	
<b>CRISPY BRUSSELS SPROUTS GF</b>	<b>9</b>
GREEN onions, candied walnuts & pecans, clover honey & red wine vinegar, aged Parmesan	
<b>CRISPY CHICKEN WINGS GF</b>	<b>6 PCS. 9</b>
pick one of the three flavors listed below:	
- <b>garlic-parmesan</b> , garlic butter & Italian parsley	
- <b>coffee rub</b> , w/ blue cheese dressing & maple Sriracha	
- <b>smoky &amp; crispy</b> , salt n' pepper, BOM ranch dressing	
<b>CHEESE &amp; GOODIES PLATE</b>	<b>15</b>
aged cheddar & cranberry chevre, Italian Olive salad, & cracker bread & multigrain sourdough, pineapple fig jam, BOM candied nuts, pickled vegetables	
<b>ADD SPICY SOPPRESSETA SALAMI</b>	<b>3</b>
<b>CHICKEN CORN CHOWDER</b>	<b>6.5</b>
chili oil drizzle, focaccia croutons	

garden greens

<b>ICEBERG WEDGE GF</b>	<b>9</b>
pancetta, roasted tomatoes & <b>*cage free soft boiled egg</b> , Gorgonzola cheese, green onion & white French dressing	
<b>BOM CAESAR GF (NO CROUTONS)</b>	<b>7.5</b>
focaccia croutons, shaved Parmesan, Caesar dressing	
<b>BABY BLUE GF</b>	<b>8</b>
mixed greens, balsamic vinaigrette, candied nuts, fresh berries, blue cheese crumbles	
<b>TASTY SALAD OR PASTA FIXINGS... GF</b>	
<b>PORTOBELLO MUSHROOM 4</b>	<b>ROASTED CHICKEN 5</b>
<b>*SEARED SCALLOPS 9</b>	<b>*FLAT IRON STEAK 12</b>
<b>*SEARED WESTER ROSS SALMON 12</b>	



the goods...

<b>FIRE CHARRED FLAT IRON STEAK GF</b>	<b>27</b>
campfire roasted potatoes, green beans, red peppers & chevre, BOM steak sauce, hickory balsamic drizzle, crispy potato frites	
<b>*SEARED WESTER ROSS SALMON 27</b>	<b>SUSTAINABLY RAISED WWW.WRS.CO.UK (WEBSITE)</b>
toasted orzo pasta, crispy spinach, balsamic drizzle	
<b>SLOW BRAISED BEEF BRISKET GF</b>	<b>26</b>
mashed potato, cumin roasted carrots & cipollini onions, natural beef broth	
<b>PAN ROASTED PORK TENDERLOIN GF</b>	<b>26</b>
English pea risotto, organic arugula, Bing cherry Pinot Noir reduction	
<b>CHICKEN SALAD &amp; AVOCADO TOAST 15</b>	
garden greens, roasted tomato, cucumber, <b>Brimfield Bread Oven</b> multigrain sourdough, <b>Olive My Heart</b> Blackberry Ginger vinegar	

BOM fresh pasta

<b>SWEET POTATO GNOCCHI 22</b>	
hand rolled sweet potato gnocchi, roasted red onions & baby spinach, maple Sriracha BBQ drizzle, crumbled chevre	
<b>SPINACH PAPPARDELLE 19</b>	
house rolled pappardelle pasta, banana peppers, roasted tomatoes, baby spinach, EVOO, Parmesan & breadcrumbs	

O.T.S.

<b>YUKON GOLD MASHED POTATOES GF</b>	<b>4</b>
<b>GARLICKY BRAISED SPINACH GF</b>	<b>6</b>
<b>BAKED MAC N' TRIPLE CHEESE</b>	<b>7</b>
<b>QUINOA &amp; BUTTERNUT SQUASH GF</b>	<b>6</b>
w/hickory balsamic drizzle	
<b>CARROTS N’ CIPOLLINI ONION GF</b>	<b>5</b>
cumin & coriander spiced	
<b>GREEN BEANS GF</b>	<b>5</b>
w/ red peppers & chevre	

pizza

<b>PIZZA MARGHERITE 15</b>	
San Marzano tomato sauce and roasted tomatoes, fresh mozzarella, gratuitous amount of basil	
<b>SPICY SICILIAN 16.5</b>	
Italian sausage and Soppresseta salami, San Marzano tomato sauce, roasted red peppers, mozzarella and fresh oregano	
<b>PARMESAN CHICKEN MEATBALL PIZZA 16.5</b>	
roasted banana peppers, house red sauce, mozzarella & sharp Parmesan	
<b>BRAISED SPINACH &amp; 5 CHEESE BLEND 15</b>	
5 cheese blend; Taleggio, white cheddar, sharp Parmesan, smoked mozzarella and chevre, baby spinach, fresh herbs	
<b>‘EXTRA’ PEPPERONI &amp; MUSHROOMS 18</b>	
locally made pepperoni, roasted oyster, shiitake and Portobello mushrooms, house red sauce, smoked mozzarella & Parmesan	

handhelds

SANDWICHES SERVED ON <b>BRIMFIELD BREAD OVEN BUN</b> WITH ROSEMARY FRIES OR BOM POTATO SALAD. SUBSTITUTE A SIDE GARDEN GREEN SALAD FOR \$2 UPCHARGE.	
<b>*BLACK ANGUS BURGER 14</b>	
fresh ground chuck, sharp white cheddar, house mayo, tomato, organic baby arugula, honey vinegar caramelized onions	
<b>GARDEN VEGGIE BURGER 14</b>	
baby spinach, 'Triple Pepper' jack cheese, house remoulade aioli <b>veggie burger w/o bun or cheese is gluten free, soy free, and vegan</b>	
<b>SMOKED MEATLOAF 14</b>	
smoked Wagyu beef meatloaf, organic baby arugula, crispy onions & homemade brown sugar-catsup	
<b>PAN SEARED CHICKEN BURGER 14</b>	
fresh ground white meat chicken patty, BOM mustard, toasted topped w/organic arugula, red onion & sweet pickles	
<b>SANDWICH SPECIAL OF THE MOMENT MKT</b>	
please ask server for daily preparation	

\*THESE ITEMS ARE SERVED RAW, 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.