starters

INDICATES NEW OR SEASONAL MENU ITEM

PLANTAIN NACHOS (SERVES 2) GF 9 smoky bacon, blue cheese crumbles, green onions and cilantro, roasted jalapeño-white cheddar sauce

■ BOM TACOS - PICK 1 OR A FEW... APP OR ENTREE

- **blackened shrimp**, BOM house slaw, fresh mango
- **crispy chicken**, black beans, Jack chz., sour cream
- **smoky bbq beef brisket**, pico de gallo, shaved lettuce **5**
- adobo pulled pork, pickled jalapeno & cilantro

CHICKEN CORN CHOWDER 6.5

cilantro and chili oil, focaccia croutons

CRISPY BUFFALO CALAMARI 10 flash fried calamari, blue cheese dip (OTS), celery & scallions

*'WILD CAUGHT' SEARED SCALLOPS GF 15
butternut squash risotto, sage-brown butter

*** WANT THIS AS AN ENTRÉE, PLEASE ASK ***

crispy Brussels sprouts GF 8
green onions, candied walnuts & pecans, clover
honey & red wine vinegar, aged Parmesan

ASPARAGUS BREADSTICKS 10

puff pastry, white cheddar jalapeno sauce

CRISPY CHICKEN WINGS GF 6 PC. 8 pick one of the four flavors:

- garlic-parmesan, garlic butter & Italian parsley
- honey-hoisin, green onions & sesame seeds
- coffee rub, w/ blue cheese dressing & maple Sriracha
- smoky & crispy (not too smoky), herbed ranch dressing

garden greens

ICEBERG WEDGE GF 8
pancetta, roasted tomatoes & *soft boiled egg, Gorgonzola cheese, green onion & white French dressing

BOM CAESAR GF (no croutons) 7.5 focaccia croutons, shaved Parmesan, Caesar dressing, roasted baby tomatoes

BABY BLUE GF 8
mixed greens, balsamic vinaigrette, candied nuts,
fresh berries. blue cheese crumbles

TASTY SALAD FIXINGS... GF

PORTOBELLO MUSHROOM 4 ROASTED CHICKEN 6
*SEARED SCALLOPS 9 *SEARED SALMON 14



the goods...

'FRESH PASTA', 'THE GOODS' AND 'GARDEN GREENS' SERVED
WITH A BASKET OF HOUSE BAKED FOCACCIA BREAD.

FIRE CHARRED HANGER STEAK GF 27
Yukon Gold potato hash w/ baby arugula, BOM steak sauce

*SEARED ATLANTIC SALMON 26 crispy baby spinach, toasted red pepper orzo, balsamic drizzle

SLOW SMOKED-BRAISED BEEF BRISKET GF
 24
 mashed potatoes, cumin carrots & pearl onions, natural reduction

Yukon Gold mashed potato, beer mustard green beans, chicken gravy

BOM fresh pasta

SWEET POTATO GNOCCHI

17

hand rolled sweet potato gnocchi, roasted red onions & baby spinach, maple Sriracha BBQ sauce, crumbled chevre

ADD PORTOBELLO OR PULLED PORK SHOULDER 4

SPINACH PAPPARDELLE

17

house rolled pappardelle pasta, banana peppers, roasted tomatoes, baby spinach, EVOO, Parmesan & breadcrumbs

ADD ROASTED CHICKEN, GRILLED HANGER STEAK, *SEARED SCALLOPS, MUSHROOMS OR *SEARED SALMON, IF DESIRED PLEASE ASK SERVER

*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.

hand tossed pies

PIZZA MARGHERITE

15

San Marzano tomato sauce and roasted tomatoes, fresh mozzarella, gratuitous amount of basil

SPICY SICILIAN

16.5

Italian sausage and Soppresseta salami, San Marzano tomato sauce, roasted red peppers, mozzarella and fresh oregano

MUSHROOM & ARUGULA

17

caramelized onion, Portobello & Oyster mushrooms, baby arugula, chevre & sharp Parmesan, **Olive My Heart 'Maple Balsamic'** drizzle

PIZZA BIANCO

15

5 cheese blend; Taleggio, white cheddar, sharp Parmesan, smoked mozzarella and chevre, baby spinach, fresh herbs

our burgers...

SANDWICHES SERVED WITH HOUSE FRIES OR WHOLE GRAIN MUSTARD POTATO SALAD. SUBSTITUTE A SIDE GARDEN GREEN SALAD FOR \$2 UPCHARGE.

*BOM BURGER

14

fresh ground chuck, sharp white cheddar, house mayo, tomato, organic baby arugula, honey vinegar caramelized onions

GARDEN VEGGIE BURGER

14

baby iceberg leaves, Pepper jack cheese, pickle relish aioli (veggie burger alone is gluten free, soy free, and vegan)

PAN SEARED TURKEY BURGER

14

avocado, chipotle mayo, baby spinach, brioche bun

SMOKED MEATLOAF (not too smoky) 14 smoked Wagyu beef meatloaf on Brioche bread, organic baby arugula, crispy onions & homemade brown sugar-catsup

O.T.S.

BAKED MAC 'N TRIPLE CHEESE	7
GREEN BEANS N' BEER MUSTARD GF	6
YUKON GOLD MASHED POTATOES GF	4
CHARRED ASPARAGUS GF	7
BUTTERNUT SQUASH RISOTTO GF	6

DINNER 7.03.18 MENU