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
 roasted chicken, black beans, Jack chz., sour cream
- **BBQ beef brisket**, pico de gallo, Romaine 5
- adobo pulled pork, pickled jalapeno & cilantro
 CHICKEN CORN CHOWDER
 6.5

cilantro and chili oil, focaccia croutons

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

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

8

6

14

*** WANT THIS AS AN ENTRÉE, PLEASE ASK ***
CRISPY BRUSSELS SPROUTS GF

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 three 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

*SCALLOPS 9 *SEARED SALMON



the goods...

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

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

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

BRAISED BEEF BRISKET GF
 mashed potatoes, cumin carrots & pearl onions, Pilsner natural reduction

THICK CUT PORK CHOP

cast iron skillet baked mac n' three cheese, green beans w/ beer
mustard, maple Sriracha drizzle

1/2 ROASTED CHICKEN

Yukon Gold mashed potato, beer mustard green beans, natural reduction

BOM fresh pasta

*SWEET POTATO GNOCCHI 17
hand rolled sweet potato gnocchi, roasted red onions & baby arugula,
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, braised spinach, Italian herbs

stuff between bread...

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, shaved romaine, caramelized onions

GARDEN VEGGIE BURGER
 organic baby arugula, 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 14 smoked Wagyu beef meatloaf on Brioche bread, organic baby arugula, crispy onions & brown sugar-catsup

O.T.S.

BAKED MAC 'N THREE 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 4.14.18 MENU