

starters / shareables

INDICATES NEW OR SEASONAL MENU ITEM

PLANTAIN NACHOS (SERVES 2) GT	14
smoky bacon, blue cheese crumbles, green onions and cilantro, roasted jalapeño-white cheddar sauce	
BOM TACOS - order by the each	
- blackened shrimp , BOM slaw, grilled pineapple	7
- beef brisket , Holy Trinity Pickled Veggie, chèvre, BBQ	7
- pork taco , pickled onion, corn salsa, Chimichurri, corn tortillia	7
<div><div></div>BLISTERED SHISHITO PEPPERS GT</div>	9
garden fresh shishito peppers, EVOO, chimichurri, sharp parmesan, green onions	
CRISPY BRUSSELS SPROUTS GT	10
candied nuts; pistachios, pecans, almonds, walnuts, green onions, clover honey & red wine vinegar, aged Parmesan	
CRISPY CHICKEN WINGS GT	13
7pc. per order, pick one variety below:	
- garlic parmesan , garlic butter, Italian parsley	
- coffee rub , blue cheese dressing & maple BBQ Sriracha	
- smoky salt n’ pepper rub , BOM house ranch	
- honey-hoisin w/ sesame seeds & green onions	
<div><div></div>HOT or ‘FREAKIN’ HOT’, homemade hot sauce, ranch</div>	
SMOKY PULLED BEEF BRISKET FRIES GT	14
house cut fries & smoky brisket, pickled jalapenos, Monterey Jack & Parmesan, cremâ, maple Sriracha bbq, green onions	
<div><div></div>CHICKEN LETTUCE WRAPS GT</div>	14
minced cabbage & veggies, carrots & grilled chicken breast, soy sauce-brown sugar drizzle, romaine heart leaves	

garden greens

BOM CAESAR GT (NO CROUTONS)	8 / 15
focaccia croutons, shaved Parmesan, Caesar dressing	
BABY BLUE GT	8 / 15
mixed greens, balsamic vinaigrette, candied nuts, fresh berries, blue cheese crumbles	
WEDGE SALAD GT	8 / 15
crumbled bacon & blue cheese, green onions, hardboiled egg, white French dressing	



*** 22ND YEAR ANNIVERSARY SPECIAL ***	
SPINACH PAPPARDELLE ‘AKA’ MOM’S FAVORITE	18
roasted banana peppers & baby spinach, EVOO & sundried tomatoes, sharp Parmesan & toasted focaccia breadcrumbs	
*** 3oz. pour of any wine by the glass for \$4 addtional charge ***	

<div><div></div>*WOOD GRILLED SKIRT STEAK CARNE ASADA</div>	25
Black Angus Skirt steak w/ Campfire Cowboy Beans, blistered shishito peppers w/ chimichurri & Parmesan, grilled flour tortillas, pickled onion & charred lime	
WAGYU BEEF MEATLOAF DINNER	25
Yukon Gold mashed potato, cumin-coriander roasted carrorts	
*SEARED WESTER ROSS SALMON	32
toasted orzo pasta, crispy spinach, balsamic drizzle	
SLOW SMOKED BEEF BRISKET GT	27
certified Black Angus beef brisket smoke/braised, roasted carrots w/cumin, garlic & coriander, Yukon Gold mashed potato	
<div><div></div>BLACKENED SHRIMP BOWL GT</div>	22
spiced and blackened shrimp, Spanish rice & roasted corn salsa, smashed avocado & charred lemon, crema & chimichurri, grilled corn tortillas	
TASTY ADDITIONS TO SALADS, PASTA OR ENTREES: GT	
PAN SEARED CHICKEN BREAST	7
BLACKENED SPICED SHRIMP	9
*WOOD FIRED SKIRT STEAK W/ CHIMICHURRI	15
*SEARED WESTER ROSS SALMON	22

PUBLIC HEALTH ADVISORY

*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.

THE FOLLOWING MAJOR FOOD ALLERGENS ARE USED AS INGREDIENTS IN SOME OF OUR MENU ITEMS: MILK, EGG, FISH, CRUSTACEAN SHELLFISH, TREE NUTS, PEANUTS, WHEAT, SOY, & SESAME. PLEASE NOTIFY A FOOD EMPLOYEE FOR MORE INFORMATION ABOUT THESE INGREDIENTS.

hand tossed pies

BOM PIZZA MARGHERITE	19
San Marzano tomato sauce and roasted tomatoes, fresh mozzarella, gratuitous amount of basil	
THE SPICY SICILIAN	20
Italian sausage and Soppresseta salami, San Marzano tomato sauce, roasted red peppers, mozzarella, oregano	
ZESTY PEPPERONI	20
locally made “little zesty” pepperoni, house red sauce, mozzarella & Parmesan, oregano & spicy honey drizzle	
PIZZA SPECIAL OF THE MOMENT	
See special sheet or ask staff member for today’s feature	

stuff between bread...

SANDWICHES SERVED WITH HOUSE FRIES OR ADD ON SIDE GARDEN GREEN SALAD FOR \$4 UPCHARGE.	
*WOOD FIRED BLACK ANGUS BURGER	15.50
sharp white cheddar, house mayo, tomato, organic baby arugula, caramelized onion jam, side of house fries	
<div><div></div>SMOKY BEEF BRISKET ON BRIOCHE</div>	15.50
house smoked pulled beef brisket, maple Sriracha BBQ, crisp sweet pickles, side of house fries	
CHICKEN BREAST SANDWICH	15.50
pan roasted chicken breast, sliced tomato & red onion, baby arugula, Cajun Mayo & pepperjack cheese, side of house fries	

ON THE SIDE...

GARLIC FRIES , Cajun mayo	6
MAC N’ 4 CHEESE	8
SPANISH RICE & AVOCADO	11
corn salsa, crema & chimichurri & herbs	
ROASTED ASPARAGUS W/ LEMON	9
CUMIN-CORIANDER ROASTED CARROTS	7
YUKON GOLD MASHED POTATOES	7
BASKET OF FOCACCIA BREAD , garlic butter	5
CAMPFIRE COWBOY BEANS , herbs	4
GRILLED SWEET CORN ELOTE ,	6
Parmesan & chimichurri, herbs	
PITCHER BEER FOR KITCHEN STAFF	10