starters / shareables

INDICATES NEW OR SEASONAL MENU ITEM

PLANTAIN NACHOS (SERVES 2) GT smoky bacon, blue cheese crumbles, green onions and cilantro, roasted jalapeño-white cheddar sauce	12
BOM TACOS - order by the each	
- blackened shrimp , BOM slaw, grilled pineapple	7
- beef brisket, Holy Trinity Pickled Veggie, chèvre, BBQ	7
BLISTERED SHISHITO PEPPERS GT garden fresh shishito peppers, EVOO, chimichurri, sharp parmesan, green onions	9
CRISPY BRUSSELS SPROUTS GT candied nuts; pistachios, pecans, almonds, walnuts, green onions, clover honey & apple cider vinegar, aged sharp Parmesan	9
7pc. per order, pick one variety below:	13

- 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
- HOT or 'FREAKIN' HOT' homemade hot sauce ranch

HOT OF FREAKIN HOT, nomemade not sauce, ranch	
SMOKY PULLED BEEF BRISKET FRIES GT house cut fries & smoky brisket, pickled jalapenos, Monterey Jack & Parmesan, cremâ, maple Sriracha bbq, green onions	13
CHICKEN LETTUCE WRAPS GT minced cabbage & veggies, carrots & grilled chicken breast, soy sauce-brown sugar drizzle, romaine heart leaves	12

garden greens

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



• * WOOD GRILLED SKIRT STEAK CARNE ASADA 26 butternut squash & apple-bacon risotto & organic greens w/ citus-thyme gastrique, charred rosemary

WAGYU BEEF MEATLOAF DINNER 22 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

cast iron skillet blackened catfish filet, Naw'Lins dirty rice w/ ground chicken breast & Holy Trinity of veggies, picked vegetable crema

TASTY ADDITIONS	TO SALADS, PAS	TA OR ENTREES:	GT
PAN SEARED	CHICKEN BREAST	•	7
BLACKENED S	SPICED SHRIMP		9
*WOOD FIRED	SKIRT STEAK W/	CHIMICHURRI	15
*SEARED WES	STER ROSS SALM	ON	22
*PAN SEARED	SEA SCALLOPS ((2 PCS)	MRK

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 fresh basil leaves

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, mozzerella & 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

SMOKY BEEF BRISKET ON BRIOCHE

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
BUTTERNUT SQUASH - APPLE BACON RISOTTO	8
NAW'LIN'S DIRTY RICE	7
MAC N' 4 CHEESE	7
ROASTED ASPARAGUS W/ LEMON	9
CUMIN-CORIANDER ROASTED CARROTS	7
YUKON GOLD MASHED POTATOES	7
BASKET OF FOCACCIA BREAD, garlic butter	5
GRILLED SWEET CORN ELOTE, Parmesan & chimichurri, herbs	6
PITCHER BEER FOR KITCHEN STAFF	10