

dinner starters

● INDICATES NEW OR SEASONAL MENU ITEM

PLANTAIN NACHOS (SERVES 2)	9
smoky bacon, blue cheese crumbles, green onions and cilantro, roasted jalapeño-white cheddar sauce	
ORIGINAL CHEESY CRAB DIP (SERVES 2)	12.5
crab meat, chorizo sausage, toasted focaccia bread	
EXTRA TOASTED FOCACCIA	2.5
● BOM CRAB BEIGNETS	7
savory crab 'doughnuts', lemon aioli, green onion	
ROASTED CHICKEN CORN CHOWDER	6.5
cilantro and chili oil, focaccia croutons	
CRISPY BUFFALO CALAMARI	10
flash fried calamari, blue cheese dip (OTS), celery & green onions	
● TRIO OF HUMMUS (SERVES 2)	8
traditional & 2 seasonal flavors, cucumber, baby sweet peppers, grilled flatbread	
● *WILD CAUGHT SEARED SCALLOPS	13
wild caught scallops, mushroom & sweet corn risotto, green onion bacon vinaigrette	
CRISPY BRUSSELS SPROUTS	7
green onions, candied walnuts & pecans, clover honey & red wine vinegar, aged Parmesan	
CRISPY CHICKEN WINGS	9
pick one flavor...	
- honey-hoisin, green onions & sesame seeds	
- chipotle Buffalo, blue cheese dressing O.T.S.	

garden greens

● ROASTED BUTTERNUT SQUASH	8
shaved Brussels Sprouts, baby kale, sherry vinegar, parmesan	
BOM CAESAR	7
focaccia croutons, shaved Parmesan cheese, Caesar dressing	
BABY BLUE	8
mixed greens, balsamic vinaigrette, candied nuts, fresh berries, blue cheese crumbles	
TASTY SALAD FIXINGS...	
ROASTED MUSHROOMS	3
*SEARED SCALLOPS	9
FREE RANGE CHICKEN	5
● CRAB BEIGNETS	6



the goods...

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

*CHAR GRILLED SKIRT STEAK	25
chili roasted sweet potatoes, chimichurri, chevre guacamole	
BRAISED LAMB SHANK	23
whole wheat cous cous, toasted cashews & apricots, organic arugula	
● ROASTED 1/2 FREE RANGE CHICKEN	18
whipped sweet potatoes, sautéed Tuscan kale, cremini mushrooms	
*PAN SEARED ATLANTIC SALMON	26
crispy baby spinach, toasted red pepper orzo, balsamic reduction	
*CHAR GRILLED PORK CHOP	19
roasted butternut squash and red onion, apples and apple cider pan sauce	
SLOW BRAISED BEEF BRISKET	22
red whipped potatoes & sugar snap peas, natural braising reduction	

fresh pasta

● SPINACH PAPPARDELLE	15
cured tomatoes, roasted banana peppers & onions, baby spinach, extra virgin olive oil & focaccia crumbs	
BRAISED BEEF ORECCHIETTE	18
braised 'Ohio Proud' beef, oyster mushrooms, leeks, sugar snap peas, fresh ricotta	

*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.

HELP US KEEP COSTS DOWN. PLEASE DO NOT USE MENU AS A PLACEMAT!

hand tossed pies

PIZZA MARGHERITE	14
San Marzano tomato sauce and roasted tomatoes, fresh mozzarella, basil	
SPICY SICILIAN	16.5
spicy sausage and Soppresseta salami, BOM tomato sauce, roasted red peppers, mozzarella and Parmesan, fresh oregano	
● MUSHROOM & ONION PIZZA	16
roasted forest mushrooms, baby spinach, caramelized onion, Gruyere & house made ricotta	
CHICKEN & 3 'LIL PIGS	17
pulled pork, smoky bacon, Italian sausage, jalapeno-white cheddar sauce, chevre & fresh mozzarella	

stuff between bread...

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

LENTIL-QUINOA BURGER	11.5
basil aioli & Fontina cheese, organic baby arugula on brioche bun	
● CAROLINA STYLE PULLED PORK	11.5
apple cider vinegar, chili flake & brown sugar, chef Emily's pickles	
*BOM BURGER	11.5
fresh ground 'Ohio Proud' beef, aged white cheddar, caramelized onion, shaved romaine lettuce, tomato, house mayo	

O.T.S.

GREEN ONION MAC N' CHEESE	7
● MUSHROOM & SWEET CORN RISOTTO	6
BACON GREEN ONION VINAIGRETTE	6
MASHED RED POTATOES	5



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DINNER 10.27.16 MENU