starters

plantain nachos gf

8

smoky bacon, blue cheese crumbles, green onions, roasted jalapeño-white cheddar sauce

BOM Tacos:

slow smoked beef Brisket

4.5

holy trinity pickled veggies; crumbled chevre, maple Sriracha bbq

blackened shrimp

6

house slaw, charred pineapple, green onions

*wild caught seared scallops gf

16

herbed mushroom risotto, roasted asparagus, sage-brown butter, **Olive My Heart** maple balsamic drizzle

*** Want this as an entrée, please ask ***

crispy Brussels sprouts gf

8

green onions, candied walnuts & pecans, clover honey & red wine vinegar, aged Parmesan

smoky brisket fries gf

8

house cut fries & pulled beef brisket, pickled jalapenos, white cheddar cheese, cremâ, maple Sriracha bbq, green onions

crispy chicken wings gf

6 pcs. 8

pick one of the three flavors listed below:

- garlic-parmesan, garlic butter & Italian parsley
- coffee rub w/ blue cheese dressing & maple Sriracha
- smoky & crispy, salt n' pepper, BOM ranch dressing

cheese & goodies plate gf – no bread 15

aged cheddar & cranberry chevre, Italian Olive salad, cracker bread & multi-grain sourdough, pineapple fig jam, ROM candied nuts nickled vegetables

garden greens

BOM Caesar gf (no croutons)

4.5 / 8

focaccia croutons, shaved Parmesan, Caesar dressing

baby blue gf

4.5 / 8

mixed greens, balsamic vinaigrette, candied nuts, fresh berries, blue cheese crumbles

wedge salad

5/9

crumbled bacon & blue cheese, green onions, hardboiled egg, white French dressing

Tasty salad or pasta fixings... gf

roasted chicken 5 *seared

*seared scallops

12

roasted mushrooms 5

*seared Wester Ross Salmon 13

trip ste N.Y. Stri isted red

315TRO

*seared Wester Ross Salmon

26

sustainably raised www.wrs.co.uk (website) toasted orzo pasta, crispy spinach, balsamic drizzle

slow braised beef brisket gf

24

mashed potato, cumin roasted carrots & cipollini onions, natural beef broth

fire charred N.Y. Strip steak gf

32

12 oz. Black Angus N.Y. Strip steak, Yukon Gold mashed potatoes, green beans w/ roasted red peppers, Maine Lobster-roasted banana pepper butter, BOM steak sauce

BOM fresh pasta

sweet potato gnocchi

21

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

spinach Pappardelle

hourhon bacon balead boans

17

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

O.T.S.

green beans gf roasted red pepper, hickory balsamic	4
Yukon gold mashed potatoes gf	4
baked mac n' triple cheese	7
carrots n' cipollini onion gf cumin & coriander spiced	5
herbed mushroom risotto gf arugula, Olive My Heart maple balsamic drizzle	6
Killer B's gf	

pizza

pizza margherite

15

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

the spicy Sicilian

16.5

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

Parmesan chicken meatball pizza

16.5

roasted banana peppers, house red sauce, mozzarella & sharp Parmesan

braised spinach & 5 cheese blend

15

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

pepperoni

16.5

locally made "little zesty" pepperoni, house red sauce, mozzerella & Parmesan, fresh oregano & spicy honey drizzle

handhelds

Sandwiches served on toasted brioche with rosemary fries. Substitute a side garden green salad for \$2 upcharge.

*Black Angus burger

14

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

smoked meatloaf

14

Wagyu beef meatloaf, organic baby arugula, crispy onions & homemade brown sugar-catsup, toasted ciabatta bun

blackened chicken breast

14

toasted ciabatta bread, shaved romaine, tomato and red onion, garlic-lemon aioli, sweet honey drizzle

Dinner menu Winter 2021

^{*}These items are served raw, 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.