

## starters

<b>plantain nachos gf</b>	<b>9</b>
smoky bacon, blue cheese crumbles, green onions, roasted jalapeño-white cheddar sauce	
<b>crispy Brussels sprouts gf</b>	<b>8</b>
green onions, candied walnuts & pecans, clover honey & red wine vinegar, aged Parmesan	
<b>smoky brisket fries gf</b>	<b>9</b>
house cut fries & pulled beef brisket, pickled jalapenos, white cheddar cheese, cremâ, maple Sriracha bbq, green onions	
<b>crispy chicken wings gf</b>	<b>6 pcs. 9</b>
pick one of the three flavors listed below:	
- <b>garlic-parmesan</b> , garlic butter & Italian parsley	
- <b>coffee rub</b> w/ blue cheese dressing & maple Sriracha	
- <b>smoky &amp; crispy</b> , salt n' pepper, BOM ranch dressing	
<b>cheese &amp; goodies plate gf – no bread</b>	<b>16</b>
2 house cheeses, Italian Olive salad, cracker bread & toasted house focaccia, pineapple fig jam, BOM candied nuts, pickled vegetables	
<b>add spicy Soppresseta salami 3</b>	
<b>BOM Tacos:</b>	
<b>slow smoked beef brisket</b>	<b>4.5</b>
holy trinity pickled veggies; crumbled chevre, maple Sriracha bbq	
<b>blackened shrimp</b>	<b>6</b>

## garden greens

<b>BOM Caesar gf (no croutons)</b>	<b>6 / 9</b>
focaccia croutons, shaved Parmesan, Caesar dressing	
<b>baby blue gf</b>	<b>6 / 10</b>
mixed greens, balsamic vinaigrette, candied nuts, fresh berries, blue cheese crumbles	
<b>wedge salad</b>	<b>6.5 / 10</b>
crumbled bacon & blue cheese, green onions, hardboiled egg, white French dressing	
<b>Tasty salad or pasta fixings... gf</b>	
<b>blackened chicken</b>	<b>6</b>
<b>*seared scallops</b>	<b>MKT</b>
<b>roasted mushrooms</b>	<b>6</b>
<b>*seared Wester Ross Salmon</b>	<b>14</b>



## the Goods...

<b>*seared Wester Ross Salmon</b>	<b>27</b>
sustainably raised www.wrs.co.uk (website)	
toasted orzo pasta, crispy spinach, balsamic drizzle	
<b>slow braised beef brisket gf</b>	<b>24</b>
mashed potato, cumin roasted carrots & shallots, natural beef broth	
<b>fire charred N.Y. Strip steak gf</b>	<b>32</b>
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	
<b>wild caught 'dayboat' scallops gf</b>	<b>MKT</b>
toasted avocado orzo w/ lemon roasted asparagus, splash of <b>'Olive My Heart' honey vinegar</b>	
<b>sweet potato gnocchi</b>	<b>21</b>
hand rolled sweet potato gnocchi, roasted red onions & baby spinach. maple Sriracha BBO drizzle. crumbled chevre	

## O.T.S.

<b>rosemary garlic fries</b>	<b>5</b>
<b>green beans gf</b>	<b>5</b>
roasted red pepper, maple balsamic glaze	
<b>Yukon gold mashed potatoes gf</b>	<b>5</b>
<b>baked mac n' triple cheese</b>	<b>8</b>
<b>carrots n' roasted onion gf</b>	<b>5</b>
cumin & coriander spiced	
<b>avocado orzo pasta salad</b>	<b>7</b>
splash honey vinegar, micro greens	
<b>oven roasted asparagus gf</b>	<b>7</b>
lemon, shallots, olive oil, sea salt	
<b>pitcher of tasty draft beer for kitchen staff</b>	<b>8</b>

## pizza

<b>pizza margherite</b>	<b>15</b>
San Marzano tomato sauce and roasted tomatoes, fresh mozzarella, gratuitous amount of basil	
<b>the spicy Sicilian</b>	<b>16.5</b>
Italian sausage and Soppresseta salami, San Marzano tomato sauce, roasted red peppers, mozzarella and fresh oregano	
<b>Parmesan chicken meatball pizza</b>	<b>16.5</b>
roasted banana peppers, house red sauce, mozzarella & sharp Parmesan	
<b>braised spinach &amp; 5 cheese blend</b>	<b>15</b>
5 cheese blend; Taleggio, white cheddar, sharp Parmesan, smoked mozzarella and chevre, baby spinach, fresh herbs	
<b>pepperoni</b>	<b>16.5</b>
locally made "little zesty" pepperoni, house red sauce, mozzarella & Parmesan, fresh oregano & spicy honey drizzle	

## handhelds & bowls

Sandwiches served on toasted brioche with rosemary fries. Substitute a side garden green salad for \$3 upcharge.

<b>*Black Angus burger</b>	<b>14</b>
fresh Black Angus ground chuck, sharp white cheddar, house mayo, tomato, organic baby arugula, honey-vinegar caramelized onions	
<b>smoked meatloaf sandwich</b>	<b>14</b>
Wagyu beef meatloaf, organic baby arugula, crispy onions & homemade brown sugar-catsup, toasted ciabatta bun	
<b>avocado-chicken salad 'toast'</b>	<b>17</b>
marinated caprese tomatoes, cucumbers, mixed greens, avocado spread, toasted house bread, <b>'Olive My Heart' Blackberry Ginger balsamic vinegar</b>	
<b>pork carnitas bowl</b>	<b>17</b>
pulled pork shoulder, Basmati rice, roasted corn - tomato salsa, pickled jalapenos, crema & Adobo sauce, lime wedge, served with corn tortilla chins (no substitutions please)	

\*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.