

dinner starters

● INDICATES NEW OR SEASONAL MENU ITEM

PLANTAIN NACHOS (SERVES 2)	8.5
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
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	
BOM KITCHEN PLATE (SERVES 2)	12
2 types artisan cheese, candied nuts, spicy Soppresseta, pear mostarda, toasted bread	
*SEARED WILD CAUGHT SCALLOPS	13
toasted orzo, capers & lemon crème fraîche	
● BOM CRAB CAKES	11
Thai coconut peanut sauce, green papaya slaw	
CRISPY BRUSSELS SPROUTS	7.5
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

● ICEBERG WEDGE SALAD	8
roasted tomatoes, smoky bacon, green onions, chopped hard boiled egg, blue cheese crumbles and BC dressing	
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...	
PORTOBELLO MUSHROOM	3
SEARED SCALLOPS	9
FREE RANGE CHICKEN	5
2 PC. CRAB CAKES	9



the goods...

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

● BRAISED PORK SHANK	21
fresh English peas, butter poached Fingerling potatoes, rhubarb fennel slaw	
HONEY & MISO GLAZED FREE RANGE CHICKEN	17
red quinoa w/ orange-ginger carrots, organic arugula & Greek yogurt	
● *PAN SEARED ATLANTIC SALMON (MEDIUM RARE)	24
lemon risotto w/ asparagus, mint & pistachios	
*CHAR GRILLED FLANK STEAK	24
chili roasted sweet potatoes & caramelized red onions, chimichurri	
*BUTTERMILK MARINATED PORK CHOP	18
wild rice w/ cranberries, pecans & greens onion, pear mostarda	
● COFFEE BRAISED BEEF BRISKET	19
red whipped potatoes & sugar snap peas, natural braising reduction	

fresh pasta

SWEET POTATO-PORTOBELLO GNOCCHI	15
chevre cheese, caramelized onion, baby spinach, extra virgin olive oil, sage and maple Sriracha BBQ drizzle	
*ADULT MAC N' CHEESE	22
chorizo sausage, sea scallop and lump crab meat, banana peppers & roasted onions, toasted breadcrumbs	

*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	15
San Marzano tomato sauce and roasted tomatoes, fresh mozzarella, basil	
SPICY SICILIAN	16
spicy sausage and Soppresseta salami, BOM tomato sauce, roasted red peppers, mozzarella and Parmesan, fresh oregano	
PORTOBELLO & BABY SPINACH	15
Portobello mushroom, baby spinach, roasted tomatoes, chevre, fresh mozzarella and Parmesan, truffle salt	
● CHICKEN & 3 'LIL PIGS	16
pulled pork, smoky bacon, Italian sausage, jalapeno-white cheddar sauce, chevre & fresh mozzarella	

stuff between bread...

SANDWICHES SERVED WITH HOUSE FRIES OR TOASTED ORZO PASTA 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	7.5
WILD RICE W/ CRANBERRIES PECANS & GREEN ONIONS	5
● RED WHIPPED POTATOES	5
● QUINOA W/ GINGER GLAZED CARROTS	7



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DINNER 5.11.16 MENU