

starters / shareables

INDICATES NEW OR SEASONAL MENU ITEM

PLANTAIN NACHOS (SHAREABLE)	GT	13
smoky bacon, blue cheese crumbles, green onions and cilantro, roasted jalapeño-white cheddar sauce		
BOM TACOS - order by the piece:		
- blackened shrimp , BOM slaw, grilled pineapple	7	
- beef brisket , Holy Trinity Pickled Veggie, chèvre, BBQ	7	
- crispy catfish , lemon n’ arugula, pickled jalapeno, Cajun mayo	7	
ASPARAGUS BREADSTICKS		12
5 pcs asparagus spears wrapped and baked in puff pastry, served w/ white cheddar jalapeno sauce		
CRISPY BRUSSELS SPROUTS	GT	11
candied nuts; pistachios, pecans, almonds, walnuts, green onions, clover honey & apple cider vinegar, aged sharp Parmesan		
CRISPY CHICKEN WINGS	GT	13
7pc. per order, pick one variety below:		
- 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		
SMOKY PULLED BEEF BRISKET FRIES (SHAREABLE)	GT	14
house cut fries & smoky brisket, pickled jalapenos, Monterey Jack & Parmesan, cremâ, maple Sriracha bbq, green onions		
CHEESY CRAB & CHORIZO DIP (SHAREABLE)		18
spicy chorizo & crab meat w/ cheesy queso dip, lime scented corn tortillas		
CHICKEN CORN CHOWDER		9
smoky chicken breast, root vegetables & hearty chowder base, toasted focaccia bread		

garden greens

SOUP N’ SALAD COMBO	16
CHOICE OF; (served together as one course)	
chicken corn chowder or soup of the moment and choice of 4 side salads (including special), served w/ house made toasted focaccia bread	
BOM CAESAR	GT (NO CROUTONS)
focaccia croutons, shaved Parmesan, Caesar dressing	
BABY BLUE	GT
mixed greens, balsamic vinaigrette, candied nuts, fresh berries, blue cheese crumbles	
WEDGE SALAD	GT
crumbled bacon & blue cheese, green onions, hardboiled egg, white French dressing	



*BLACK N’ BLUE NY STRIP STEAK	GT	38
wood grilled 12oz. Black Angus strip steak, black pepper crusted & topped w/ blue cheese, braised brocolini w/ roasted tomatoes, house steak sauce		
WAGYU BEEF MEATLOAF DINNER		24
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		
*WOOD GRILLED PORK PORTERHOUSE	GT	36
14oz. bone in pork porterhouse, served w/ braised broccolini, Yukon Gold mashed potatoes & Luxardo cherry pinot noir natural reduction		
TASTY ADDITIONS TO SALADS, PASTA OR ENTREES:		
PAN SEARED CHICKEN BREAST		8
BLACKENED SPICED SHRIMP		9
*SEARED WESTER ROSS SALMON		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.

WINTER DINNER MENU ‘25

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, mozzarella & 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	18
sharp white cheddar, house mayo, tomato, organic baby arugula, caramelized onion jam, side of house fries	
SMOKY BEEF BRISKET ON BRIOCHE	18
house smoked pulled beef brisket, maple Sriracha BBQ, crisp sweet pickles, side of house fries	
CHICKEN BREAST SANDWICH	18
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
WHITE CHEEDAR AU GRATIN POTATO	7
MAC N’ CHEESE , white cheddar, Parmesan	7
ROASTED ASPARAGUS W/ LEMON	9
CUMIN-CORIANDER ROASTED CARROTS	7
YUKON GOLD MASHED POTATOES	7
BASKET OF FOCACCIA BREAD , garlic butter	5
BROCCOLINI W/ BALSAMIC DRIZZLE	7
RED PEPPER ORZO W/ CRISPY SPINACH	8
PITCHER BEER FOR KITCHEN STAFF	10