

starters

MEATBALL SALAD	13
wagyu beef Italian meatball, Sunday gravy, mozzarella & artichoke antipasto salad	
PLANTAIN NACHOS	12
smoky bacon, blue cheese crumbles, green onions, jalapeño white cheddar sauce & cilantro	
CRISPY BRUSSELS SPROUTS	10
green onions, candied walnuts, clover honey & red wine vinegar, aged parmesan	
CHEESE & GOODIES PLATE GF – NO BREAD	21
3 cheeses; Feta, Sage Derby, Cranberry-Chevre, BOM antipasto salad, cracker bread & toasted house focaccia, pineapple fig jam, BOM candied nuts, pickled vegetables, lots of goodies!!!	
add spicy Soppresseta salami	3

garden greens & pizzas

BOM CAESAR GF (NO CROUTONS)	6 / 11
focaccia croutons, shaved Parmesan, Caesar dressing	
BABY BLUE GF	6 / 11
mixed greens, balsamic vinaigrette, candied nuts, fresh berries, blue cheese crumbles	
WEDGE SALAD	7 / 11
crumbled bacon & blue cheese, green onions, hardboiled egg, white French dressing	
TASTY SALAD ADDITIONS (ALL ITEMS GF)	
BLACKENED CHICKEN BREAST	6
*SEARED SCALLOPS	MKT
*SEARED WESTER ROSS SALMON	MKT
BLACKENED SPICED SHRIMP	8
WAGYU MEATBALL SIDE, PARMESAN	8

the good stuff

*SEARED WESTER ROSS SALMON	29
toasted orzo pasta, crispy spinach, balsamic drizzle	
*BLACK N' BLUE NY STRIP STEAK GF	36
Wood grilled to temperature, mashed potatoes, charred asparagus, steak sauce & chimimmichurri	
SLOW SMOKED BEEF BRISKET GF	26
Certified Angus Beef brisket smoke/braised, cumin-coriander roasted carrots, Yukon Gold mashed potatoes	
*WOOD GRILLED HANGER STEAK GF	28
Yukon Gold mashed potatoes, Holy Trinity of pickled veggies & baby arugula, house steak sauce	
WAGYU BEEF MEATBALL BUCATINI	23
house red sauce, sharp Parmesan	
BLACKENED CHICKEN BREAST SANDWICH	15
blackened chicken breast, toasted cornmeal dusted kaiser bun, mixed greens, tomato & red onion, cajun mayo, American Jalapeno cheese, house garlic fries	
SWEET POTATO GNOCCHI	24
roasted onions, baby spinach & maple Sriracha bbq, green onions & crumbled chevre	
ADD PORTOBELLO MUSHROOMS	
ADD PULLED PORK SHOULDER	

BOM TACOS (TRY ONE, OR PICK THEM ALL)	
- smoky brisket , holy trinity pickled veggies, chevre	6
- blackened shrimp , slaw, charred pineapple, scallions	6
CRISPY CHICKEN WINGS	7 PCS 12
pick one flavor below;	
- Nashville HOT , house ranch dressing	
- garlic-parmesan , green onions, sharp Parmesan garlic butter	
- smoky crispy , house ranch dressing	
- coffee rub , blue cheese & maple Sriracha bbq	
SMOKY PULLED BEEF BRISKET FRIES	12
house cut fries & smoky pulled brisket, pickled jalapenos, Monterey Jack cheese & Parmesan, cremâ, maple Sriracha bbq, green onions	

PIZZA MARGHERITE	16.5
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, oregano	
WAGYU BEEF MEATBALL PIZZA	17.5
banana peppers, house red sauce, mozzarella & sharp Parmesan	
ZESTY PEPPERONI	16.5
locally made "little zesty" pepperoni, house red sauce, mozzarella & Parmesan, oregano & spicy honey drizzle	

*WILD CAUGHT 'DAYBOAT' SCALLOPS GF	MKT
sweet potato risotto w/ lemon roasted asparagus, crispy sage & sharp Parmesan	
PAN SEARED FREE RANGE CHICKEN BREAST	24
spinach & boursin cheese stuffed chicken breast, mashed potatoes, broccolini w/ smoky tomato butter	
*WOOD GRILLED BLACK ANGUS BURGER	14
sharp white cheddar, house mayo, tomato, organic baby arugula, caramelized onion jam	

SIDES

GARLIC FRIES , Cajun mayo	5
4 CHEESE MAC N' CHEESE	8
ROASTED ASPARAGUS W/ LEMON	7
SWEET POTATO RISOTTO	7
CUMIN & CORIANDER ROASTED CARROTS	7
YUKON GOLD MASHED POTATOES	6
BROCCOLINI W/ SMOKY TOMATO BUTTER	6
PITCHER OF TASTY SUDS FOR KITCHEN STAFF	10