



APPETIZERS

Made to order Herb Focaccia 🍷

whipped ricotta, extra virgin olive oil, za'atar herb mix, and maldon salt | 5

Duck Bacon Dumpling

served w/ spicy sriracha aioli | 6.50

Crispy Cauliflower 🍷 🌱 (v*)

served w/ spicy avocado sauce* | 8.95

Fried Calamari

w/ chili thai sauce | 11.50

Steamed Mussels w/ Chorizo 🍷 (gf)

chorizo, garlic, fennel, and basil. red sauce | 11

Pretzel + Crab Dip 🍷

crab, sweet bell peppers, and cream cheese. served w/ pretzel rolls | 12.75

add'l: extra pretzel (2)

STARTERS (100% HOMEMADE: CHAMPAGNE VINAIGRETTE, BLACKBERRY VINAIGRETTE, BLUE CHEESE, RANCH)

Pear Salad 🌱

baby arugula, spinach, romaine, pear slices, blue cheese, dried figs, and roasted hazelnuts | 7.25

Lobster Bisque | 7

Greek Salad 🌱

romaine, feta, cucumber, cherry tomatoes, kalamata olives, and peppers | 7

MAIN EVENT

Crispy Fried Chicken

organic, marinated, sous vide ½ chicken, flash-fried. served w/ black rice and asian salad | 19.50

Goat Cheese Pasta 🌱

red beets, fresh goat cheese, cream sauce, and spiced nuts | 16.95

Super Bowl 🌱 (v) (gf)

grilled chicken or fried tofu, wild and brown rice, avocado, edamame, carrots, sprouts, sweet plantains, and peanuts. served w/ a vietnamese sauce | 15

Royal Salmon 🍷 (gf)

pan seared 8 oz salmon, two jumbo shrimp, crab meat, sweet peas, tomatoes, corn, and potato hash. old bay lemon cream sauce | 21.95

Ribeye Steak (gf)

mashed potato, broccoli. compound butter | 22.99

14 oz Bone-In Porterhouse Pork

mustard demi-glace, three-cheese grits, and spiced sautéed apples | 21.95

Pan-Seared Sea Scallops

served w/ three-cheese grits, sautéed kale, sundried tomatoes, and toasted pine nuts | 17.99

Pan-Seared Cod

cumin-crusted broccoli and cilantro studded basmati rice. served w/ capers, shallots, and mustard crème fraîche sauce | 18.79

Chef's Special 🍷

8 oz flat steak served w/ orzo salad and roasted sweet potatoes. chimichurri sauce | 16.99

Lomo Saltado (gf)

sautéed and marinated beef strip w/ onions and tomatoes. served w/ rice and fries | 16.55

Tacos

corn or flour tortilla. house-made guacamole and tomatillo sauce served w/ cilantro basmati rice | two (11) or three (14.95)

add'l: guacamole and chips (5)

<p>Steak flank steak, sautéed onions, and pepper</p>	<p>Fish crispy flounder, slaw, and cilantro</p>
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BISTRO SALADS (100% HOMEMADE: CHAMPAGNE VINAIGRETTE, BLACKBERRY VINAIGRETTE, BLUE CHEESE, RANCH)

add'l: grilled chicken (5), pan-seared salmon (6), steak (6.50), shrimp (6.50), applewood smoked bacon (2.95), avocado (2), tempeh bacon (2.95), garlic bread (2.95)

Fall Farro 🌱 (v*) (gf)

baby arugula, kale, spinach, roasted butternut squash, dried figs, shredded carrots, beets, goat cheese*, and toasted pistachios. blackberry vinaigrette | 12

Fall Quinoa 🌱 (v*) (gf)

baby arugula, spinach, romaine, quinoa, cherry tomatoes, peppers, garbanzo beans, diced apple, hazelnuts, and feta*. champagne vinaigrette | 12

Cobb (gf*)

grilled chicken breast, nueske's applewood smoked bacon, avocado, egg, tomato, blue cheese crumble, and croutons*. champagne vinaigrette | 14

Kale Yeah! 🌱 (v) (gf*)

avocado, watermelon radish, cherry tomatoes, and sesame seed crunch*. champagne vinaigrette | 10

ARTISANAL PIZZAS (VEGAN CHEESE AVAILABLE UPON REQUEST +2)



**HOUSE-MADE
FRESH MOZZARELLA**

Butternut Squash

smoked mozzarella, sweet peppers, spinach, red onion, and honey truffle. white sauce | 12

BBQ Pork Belly

caramelized onions, mozzarella, jalapeños, sliced avocado, cilantro leaves | 14.50

BMC Margherita (v*)

oven-dried roma tomato slices, pecorino romano, fresh mozzarella*, and fresh basil chiffonade | 12.55

Pancetta & Fig

pancetta, fried figs, mozzarella, fig jam, and blue cheese topped w/ arugula | 13.75

Meat Lovers

italian sausage, pepperoni, prosciutto, mozzarella, and san marzano sauce | 14.50

The Corleone

italian sausage, mozzarella, charred onion, aleppo pepper, and san marzano sauce | 13.55

Vegan Delight (v)

vegan mozzarella cheese, caramel sliced onions, figs, baby arugula topped w/ tempeh bacon | 15.75

Build Your Own Pizza | 10

step 1: sauce (white, san marzano, or pesto)

step 2: cheese (vegan mozzarella (+2), mozzarella, blue cheese, or fresh mozzarella)

step 3: veggies (mushroom, bell peppers, spinach, black olives, baby arugula, tomatoes, jalapeño, pepperoncini) (1 ea.)

step 4: proteins (chicken, prosciutto, bacon, tempeh bacon, pepperoni, sausage, baby shrimp, anchovies) (1.50 ea.)

sauce: red: san marzano sauce | white: ricotta, pecorino, garlic, oregano

OUR EXTREMELY HOT-WOOD BURNING OVEN PRODUCES A GOLDEN PIZZA CRUST W/ DELICIOUS CHARRING AND BLISTERING. IF YOU DON'T WANT THAT, PLEASE REQUEST A "BLONDE" PIZZA.

BURGERS (OUR BURGERS ARE MADE FROM SCRATCH)

choice of fries, sweet potato fries, house salad, or caesar salad. served on a brioche bun

- **Surf n' Turf Burger**

three junior shrimp, beef patties, coleslaw, avocado, red onion, tomato, and cilantro mayo | 18.50

- **Death Burger **

two beef patties, chorizo, bacon, fried egg, cheddar, lettuce, onions, and tomato | 17

- **Beyond Burger  (v)**

high protein vegetable patty, tempeh bacon, lettuce, tomato, onions, sautéed mushroom, and bbq sauce. served on our made from scratch vegan brioche bun | 15.55

- **BLT Burger **

applewood smoked bacon, cheddar, lettuce, tomato, and red onion topped w/ fried egg | 14

- **BMC Burger **

applewood smoked bacon, blue cheese, arugula, red onion, and tartar sauce | 13

- **Cheeseburger**

cheddar, lettuce, tomato, and red onion | 11

- **Southwest Vegetarian Burger  (v*)**

spicy black bean burger, cheddar*, guacamole, lettuce, tomato, red onion | 10.15

add'l: tempeh bacon (1.50)

SOFT DRINKS | 2.95 (BOTTOMLESS REFILLS. STRAWS AVAILABLE UPON REQUEST)

coke, diet coke, sprite, lemonade, root beer

EXTRAS + SIDES

PROTEINS: applewood smoked bacon (3.50), tempeh bacon (3.50), chicken (3.50), steak (6), shrimp (6.50), pan-seared salmon (6)

SIDES: garlic bread (2.95), fries (5), guacamole + chips (5), sautéed veggies (5), cilantro-studded basmati rice (5)

EXTRAS: pretzel (2), avocado (2)

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

6 or more parties include a 20% gratuity