

BARKING MAD

— KITCHEN + BAR —

SMALL PLATES + SHAREABLES

- NEW** **Mussels w/ Fregola**
tiny toasted semolina pearls, white wine, scallions, and herb garlic broth. served w/ garlic bread | 12
- NEW** **Spring Fritto Misto** (v) 🌿
asparagus, baby carrots, green beans, scallions, mushroom, fennel, and lemon. lemon herb aioli or chimichurri sauce | 8.95
- Crispy Calamari**
w/ chili thai dipping sauce | 11.50
- NEW** **Crispy Tofu Steaks** 🌿
fresh. scallion vinaigrette | 6
- Crispy Cauliflower** 🌿 🌱 (v*)
served w/ spicy avocado sauce* or guacamole | 8.95
- House-made Fresh Guacamole + Chips** 🌿 (v) | 6
- Crab dip + Pretzels**
crab, sweet bell peppers, and cream cheese. served w/ pretzel roll | 12.75
add'l: extra pretzels (2)
- NEW** **Flatbreads** | 11

Prosciutto 🌿
fig, jam, mozzarella, and arugula

Wild Mushroom 🌿
ricotta, pecorino, scallions, and garlic. topped w/ arugula

MAIN EVENT

- NEW** **Pan-Seared Shrimp Rustic Three Cheese Corn Grits w/ Mushroom Sugo**
coarse ground cheesy grits, white shrimp and a slow roasted wild mushrooms | 19.95
add'l: crumbled chorizo (1.50)
- NEW** **Seafood Pasta**
mussels, shrimp, scallops, and crab over pappardelle. tomato sauce. garlic bread | 22.45
- NEW** **Spring Rack of Lamb**
sous-vide, pan seared w/ basil panko crust. roasted vegetables. red wine reduction | 23.95
- NEW** **Garden Vegetable Gratin** 🌿 (v*)
asparagus, cauliflower, broccoli, carrots, and petite peas served over tiny toasted pasta pearls. topped w/ mozzarella*, cheddar cheese*, and mustard sauce*. served w/ side salad | 15
vegan substitution: vegan mozzarella + red sauce
- 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
- Pan-Seared Sea Scallops**
served w/ three-cheese grits, sautéed kale, sundried tomatoes, and toasted pine nuts | 17.99
- Crispy Chicken**
marinated, sous vide ½ chicken, flash-fried. served w/ cilantro-studded basmati rice and asian slaw | 19.95
- NEW** **Seared Ribeye Steak w/ Cognac Sauce**
loaded baked potato and broccoli | 22.99
- Chef's Special** 🌱
8 oz flat steak drizzled w/ chimichurri sauce. served w/ orzo salad | 16.99
- Lomo Saltado** (gf)
sautéed and marinated beef strip w/ onions and tomatoes. served w/ cilantro basmati rice and fries | 16.55
- 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
- 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)

Steak
flank steak, sautéed onions, and pepper

Fish
crispy flounder, slaw, and cilantro

NEW **Fried Cauliflower** 🌿 (v)
fried cauliflower and cilantro

BISTRO SALADS (100% HOMEMADE: CHAMPAGNE VINAIGRETTE, BLUE CHEESE, RANCH)

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

- Spring Farro** 🌿 (v*) (gf)
mixed greens, petite peas, green beans, grated carrots, radishes, mandarin oranges, crumbled blue cheese*, fresh herbs, and honey maple walnuts*. champagne vinaigrette | 12
- Spring Quinoa** 🌿 (v*) (gf)
crispy goat cheese medallions*, mixed greens, radishes, thin-sliced red onions, crispy garbanzo beans, and dried cranberries.
champagne vinaigrette | 12
- Cobb** (gf*)
grilled chicken breast, applewood smoked bacon, avocado, egg, tomato, blue cheese crumble, and croutons*.
champagne vinaigrette | 15
- It's Spring, Kale Yeah!** 🌿 (v*) (gf*)
baby kale, crispy goat cheese medallions*, avocado, dried cranberries, crispy garbanzo beans, sesame crumble*.
champagne vinaigrette | 12
- Classic Caesar** 🌿
romaine, parmesan, and croutons | 7

 **HOUSE-MADE
FRESH MOZZARELLA**

ARTISANAL PIZZAS (VEGAN CHEESE AVAILABLE +2; EXTRA CHEESE +1)

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

NEW Garden Fresh  (v*)

sweet peppers, caramelized onions, mushroom, and mozzarella* topped w/ arugula. red sauce | 11.50

BBQ Pork Belly 

caramelized onions, mozzarella, jalapeños, sliced avocado, and cilantro leaves. red sauce | 14.50

BMC Margherita   (v*)

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

Pancetta & Fig 

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

Meat Lovers

italian sausage, pepperoni, prosciutto, and mozzarella. red sauce | 14.50

The Corleone

italian sausage, mozzarella, charred onion, and aleppo pepper. red sauce | 13.55

Vegan Delight  (v)

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

Build Your Own Pizza | 10

step 1: sauce (red, white, 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.)

BURGERS (OUR BURGERS ARE MADE FROM SCRATCH)

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

• **BMC Burger** 

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

• **BLT Burger** 


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

• **Cheeseburger**

cheddar, lettuce, tomato, and red onion | 11

• **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 multigrain bread | 15.55

• **Southwest Vegetarian Burger** 

spicy black bean burger, cheddar, guacamole, lettuce, tomato, red onion | 10.15
add'l: tempeh bacon (1.50), fried egg (1)

SIDES | 5

hand-cut fries  (v)


sweet potato fries  (v)

three-cheese grits 

asian slaw 

sautéed kale w/ sundried tomatoes and toasted pine nuts  (v)

steamed broccoli w/ toasted almonds  (v)

cilantro studded basmati rice  (v)

Soft Drinks (BOTTOMLESS REFILLS. STRAWS AVAILABLE UPON REQUEST)

pepsi, diet pepsi, sierra mist, lemonade, mug root beer | 2.95

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