

# Bella Cafe & Grille

## Appetizers

-  **AUTUMN BURRATA | 19** fig jam, prosciutto, rosemary almonds, herb focaccia  
**upgrade to Puglian Burrata imported from Bari, Italy +4**
-  **GRILLED ACORN SQUASH | 10** (gf) butternut squash puree, pumpkin seed pesto, crispy prosciutto arugula salad, goat cheese
- CHICKEN WINGS | 14** sriracha honey glaze, chives & café ranch dressing
- PARMESAN TRUFFLE FRIES | 10** (v) white truffle oil, parmesan served w/ truffle aioli
- SPINACH DIP | 11** (v) sour cream topped & served w/ side of crostinis

## Fresh Salads & Soups

ADD Chicken | 6 Salmon | 10 4oz Filet | 15 Halibut | 19

-  **BUTTERNUT SQUASH SOUP | 8** (gf) pumpkin seed bacon crumb, sorghum crema
- CAFE SALAD | 13** (gfo) mixed greens, heirloom tomato, sliced hen's egg, pancetta, croutons & café ranch dressing
- GRILLED PESTO CAESAR SALAD | 20** grilled romaine heart, crostinis, sun-dried tomato, parmesan, & pesto caesar dressing
- \*GRILLED SALMON SALAD | 22** mixed greens, gorgonzola dolce, heirloom tomato, croutons, balsamic dressing
- CRISPY CHICKEN SALAD | 16** mixed greens, heirloom tomato, hens egg, pancetta, smoked peanuts & honey mustard dressing
-  **\*STEAK SALAD | 26** grilled romaine heart, roasted tomato, gorgonzola dolce & gorgonzola herb dressing topped w/ crumbled crostinis

## Sandwiches

served on a brioche bun w/ french fries

- \*CAFE BURGER | 18** 8oz brisket & short rib blend, bleu cheese garlic mayonnaise, truffle puree & arugula
- \*CLASSIC BURGER | 17** 8oz brisket & short rib blend, American cheese, lettuce, tomato, spicy house pickles & café sauce
- SPICY CHICKEN | 15** crispy chicken, chipotle aioli, spicy house pickles & lemon chipotle slaw
- FISH SANDWICH | MKT** 7oz wild caught halibut & lemon chipotle slaw
- BEYOND BURGER | 18/19** (v) plant-based burger, available in either the classic or café burger style

## House Specialties

not available during Brunch

-  **\*LOCAL PORK CHOP | 28** (gf) celery root parsnip puree, fennel braised cabbage, apple cider rosemary gastrique available after 5pm
-  **SCALLOPS | MKT** (gfo) chili grilled acorn squash, cauliflower truffle puree, rosemary breadcrumbs, smoked paprika oil available after 5pm
- HALIBUT | MKT** (gf) polenta, sautéed greens, cremini & shiitake mushrooms, gold raisins & lemon balsamic brown butter
-  **\*FILET MIGNON | 38** 8oz filet served w/ pomme puree, roasted carrots & sherry reduction
- ROASTED CHICKEN | 22** brined & roasted 1/2 chicken, w/ hot honey brussel sprouts & pomme puree available after 5pm
- BOLOGNESE | 20** rigatoni, spicy pork salami bacon ragout, tomato cream & crostini
- BUTTERMILK CHICKEN | 18** boneless chicken tenders, hand breaded & fried. served w/ café ranch dressing, Jameson's spicy sauce & choice of side

(v) - vegetarian | (gf) - gluten free | (gfo) - gluten free option

\*consuming raw or undercooked meat, seafood, or egg products can increase your risk of foodborne illness

## Sides

**BRUSSEL SPROUTS | 6**  
w/ hot honey, parmesan

**POMME PUREE | 6**  
olive oil, chives

**ROASTED CARROTS | 6**  
w/ butter

**FRENCH FRIES | 5**  
jameson's spicy sauce

**SIDE CAFE SALAD | 9**  
house ranch dressing

 **CABBAGE | 6**  
fennel braised

## Desserts

 **ESPRESSO TORTE | 12** chocolate coffee ganache, espresso diplomat, chocolate shavings, chantilly

 **ORANGE CARAMEL TART | 12** caramel pastry cream, orange zest crème anglaise, candied orange rind

**LEMON TART | 10** almond sable, Italian meringue, limoncello stick

**CHOCOLATE MOUSSE PAVE | 10** (gf) chantilly, chocolate sauce & shavings

**BUDINO | 9** butterscotch pudding, salted caramel, whipped cream w/ brown sugar cookies

**TIRAMISU | 9** espresso & brandy soaked ladyfingers with sweetened mascarpone mousse w/ frangelico stick

### Specialty Drinks

**ITALIAN TEAS & CREAM SODAS**  
strawberry, raspberry, cherry, orange, peach,  
passionfruit, , vanilla, almond, & coconut

**SAN PELLEGRINO 750ML**

**GOSLINGS GINGER BEER**

### Cafe Drinks

**COFFEE & ESPRESSO**

**LATTE & CAPPUCINO**  
classic & seasonal syrups available

**HOT TEAS**  
rotating herbal blends

## BC&G Brunch

**Saturday & Sunday at 10am**

*only salads & burgers are available during brunch*

## Brunch Specialties

*all entrees are \$25 & include trip to European brunch table*

**CHICKEN & WAFFLES** buttermilk fried chicken w/ liege waffles & sriracha maple syrup

**SALMON BENEDICT** pastrami roasted salmon, English muffin, heirloom tomato, pickled shallots & hollandaise served w/ vegetable potato hash

**KY BENEDICT** Newsom's smoked breakfast sausage, English muffin, espresso hollandaise w/ vegetable potato hash

**\*BRUNCH BURGER** coffee rubbed brisket & short rib burger, English muffin, sunny egg, grilled bacon, tomato jam, Sriracha maple syrup w/ french fries

**FOREST SCRAMBLE** shiitake & cremini mushrooms, spinach, goat cheese & white truffle oil w/ grilled multigrain toast & café butter

**AVOCADO TOAST** whole grain toast, 7 minute egg, chipotle aioli, smoked paprika oil & everything spice

 **\*STEAK & EGGS** grilled filet mignon brochette, herb onion dressing, fried eggs, grilled flour tortillas

### a la carte

**VEGETABLE POTATO HASH | 7**

**GRILLED HICKORY BACON | 5**

**LEIGE WAFFLE | 10**

**MULTIGRAIN TOAST | 4**

**EUROPEAN BRUNCH TABLE | 16**

seasonal fruit, assorted pastries, fresh  
juices & curated meats w/ regular drip  
coffee or iced tea

## Brunch Cocktails

**FRENCH 75** Castle & Key gin, prosecco, fresh squeezed lemon juice & simple syrup

**BLOODY MARY** Titos vodka, BCG's spiced tomato juice & fresh squeezed lemon & lime juice

**BRUNCH MARGARITA** Suerte Blanco tequila, St. Germain, prosecco, agave syrup & fresh squeezed lime juice

**ROSE SPRITZ** Tanqueray gin, Lillet Rose, St Germaine & Poema Rose Brut

**PEACH BELLINI** Prosecco & fresh peach puree

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