

Bella Cafe & Grille

Appetizers



BURRATA AL PESCA | 18

(gfo, v) thyme sherry marinated peaches, toasted almonds, basil oil, fresh arugula, chili crunch & served w/ side of crostinis

upgrade to Puglian Burrata imported from Bari, Italy +4

CHICKEN WINGS | 14 sriracha honey glaze, chives & café ranch dressing

SPINACH DIP | 12 (v) sour cream topped & served w/ side of crostinis

PARMESAN TRUFFLE FRIES | 10 (v) white truffle oil, parmesan served w/ truffle aioli

SALMON CROQUETTES | 10 served on arugula w/ roasted red pepper rouille



CORN CHOWDER | 9 (gfo, v) ricotta salata, chives & smoked paprika oil

Fresh Salads

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

*STEAK SALAD | 26

(gfo) 4oz filet mignon brochette, grilled romaine heart, roasted tomato, gorgonzola dolce & gorgonzola herb dressing, topped w/ crumbled crostinis

*GRILLED SALMON SALAD | 22

(gfo) mixed greens, gorgonzola dolce, heirloom tomato, herb croutons & balsamic dressing

GRILLED PESTO CAESAR SALAD | 20

(gfo) grilled romaine heart, sun-dried tomato, parmesan & pesto caesar dressing, topped w/ crumbled crostinis

CRISPY CHICKEN SALAD | 17

mixed greens, heirloom tomato, hen's egg, pancetta, smoked peanuts & honey mustard dressing

CAFE SALAD | 13

(gfo) mixed greens, heirloom tomato, hen's egg, pancetta, herb croutons & café ranch dressing

Sandwiches

served on a brioche bun w/ french fries

HALIBUT SANDWICH | MKT

7oz fresh halibut filet, marinated & grilled topped w/ lemon chipotle slaw

CHOPPED STEAK SANDWICH | 26

filet mignon, mozzarella, provolone, creamy horseradish sauce, baguette served w/ au jus
limited quantities

*FRENCH DIP BURGER | 19

8oz brisket & short rib blend, garlic spread, horseradish sauce, caramelized onions & provolone served w/ au jus

*BRIE BURGER | 19

8oz brisket & short rib blend, bourbon bacon jam, melted brie & fresh arugula

*CAFE TRUFFLE BURGER | 18

8oz brisket & short rib blend, bleu cheese garlic mayonnaise, truffle puree & fresh arugula

*CLASSIC BURGER | 17

8oz brisket & short rib blend, American cheese, lettuce, tomato, spicy house pickles & café sauce

SPICY CHICKEN | 16

crispy chicken, chipotle aioli, spicy house pickles & lemon chipotle slaw

MEATLESS BURGER SUBSTITUTE | +1

(v) plant-based Beyond Burger or Marinated Portobello, available in any sandwich style

(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

House Specialties

not available during Brunch | wine pairing suggestions

HALIBUT | MKT Inama, Vin Soave Classico

(gf) 7oz fresh halibut filet, marinated & grilled, served over polenta, sautéed greens, cremini & shiitake mushrooms, golden raisins & brown butter balsamic

*FILET MIGNON | 40 Catena Vista Flores, Malbec

(gf) 8oz filet w/ sherry reduction served over pomme puree & roasted carrots

*SUMMER HERB SALMON | 30 Languedoc, Rosé

lemongrass basil couscous, fresh cucumber & radish shallot fennel pickled salad

*GARLIC GLAZED PORK CHOP | 29 Emilio Moro, Tempranillo

(gf) habanero roasted peach jam served w/ grilled corn "ribs" w/ lime aioli & ricotta salata

ROASTED CHICKEN | 22 Aperture, Chenin Blanc

(gfo) brined & roasted 1/2 chicken w/ hot honey brussels sprouts & pomme puree
available after 4pm

BOLOGNESE | 21 Outerbound, Cabernet Sauvignon

rigatoni, spicy pork salami bacon ragout, tomato cream & sliced baguette

BUTTERMILK CHICKEN | 19 Terra Alpina, Pinot Grigio

boneless tenders, hand breaded & fried served w/ café ranch & Jameson's sauce & choice of side

Sides

BRUSSELS SPROUTS | 6

hot honey, parmesan

GRILLED CORN RIBS | 6

w/ lime aioli & ricotta salata

SIDE CAFE SALAD | 9

house ranch dressing

FRENCH FRIES | 5

Jameson's spicy sauce

ROASTED CARROTS | 6

butter, parsley

POMME PUREE | 6

chives

BC&G Brunch

Saturday & Sunday at 10am

only salads, soups & sandwiches are available during brunch from the main menu

Brunch Specialties

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

CHICKEN & WAFFLES

buttermilk fried chicken, liege waffles & sriracha maple syrup

SALMON BENEDICT

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

KY BENEDICT

smoked breakfast sausage, English muffin & espresso hollandaise w/ vegetable potato hash

*BRUNCH BURGER

coffee rubbed 8oz brisket & short rib blend 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

multigrain 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 w/ vegetable potato hash

a la carte

EURO BRUNCH TABLE | 16

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

VEGETABLE POTATO HASH | 7

GRILLED HICKORY BACON | 5

LIEGE WAFFLE | 10

MULTIGRAIN TOAST | 4

cafe drinks

COFFEE | ESPRESSO

LATTE | CAPPUCCINO

classic & seasonal syrups

HOT TEA rotating blends

ITALIAN TEAS & CREAM SODAS

strawberry, raspberry, cherry, blood orange, peach, coconut, passionfruit, vanilla, almond

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