

# Bella Cafe & Grille

## Appetizers

\* **BURRATA PRIMAVERA | 19** (v, gfo) sweet vinegar pickled crudité, avocado hummus, almond oat coffee crumble & crostinis  
upgrade to **Puglian Burrata imported from Bari, Italy +4**

**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 & Soup

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

\* **ASPARAGUS CREAM SOUP | 9**  
(v, gfo) chives, evoo & crostinis

**CAFE SALAD | 13**

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

**GRILLED PESTO CAESAR SALAD | 20**

(v, gfo) grilled romaine heart, crostinis, sun-dried tomato, parmesan, & pesto caesar dressing

\* **GRILLED SALMON SALAD | 22**

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

**CRISPY CHICKEN SALAD | 16**

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

\* **STEAK SALAD | 26**

(gfo) 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 & fresh arugula

\* **CLASSIC BURGER | 17**

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

\* **BRIE BURGER | 19**

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

\* **FRENCH DIP BURGER | 19**

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

\* **CRISPY PORK CHOP PICATTA** | 28 | wine pairing: *Maraia, Barbera Del Monferrato*  
asparagus, artichoke hearts, capers, grilled lemon, roasted kale & evoo

\* **SPICE GRILLED SALMON** | 29 | wine pairing: *Lange, Pinot Noir*  
(gf) provencal potato salad, fresh arugula & chive crema

**HALIBUT** | MKT | wine pairing: *Inama, Vin Soave Classico*  
(gf) polenta, sautéed greens, cremini & shiitake mushrooms, gold raisins & lemon balsamic brown butter

\* **FILET MIGNON** | 38 | wine pairing: *Altos Las Hormigas, Malbec*  
(gf) 8oz filet served w/ pomme puree, roasted carrots & sherry reduction

**ROASTED CHICKEN** | 22 | wine pairing: *Marcel Dubois, Vouvray*  
(gfo) brined & roasted 1/2 chicken w/ hot honey brussels sprouts & pomme puree available after 5pm

**BOLOGNESE** | 20 | wine pairing: *Outerbound, Cabernet Sauvignon*  
rigatoni, spicy pork salami bacon ragout, tomato cream & sliced baguette

**BUTTERMILK CHICKEN** | 18 | wine pairing: *Terra Alpina, Pinot Grigio*  
boneless chicken tenders, hand breaded & fried w/ café ranch dressing, Jameson's sauce & choice of side

## Sides

**BRUSSELS SPROUTS** | 6  
hot honey, parmesan

**ROASTED CARROTS** | 6  
butter

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

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

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

**ASPARAGUS** | 6  
parmesan

# BC&G Brunch

Saturday & Sunday at 10am

only salads & sandwiches are available during brunch

## 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 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

**COFFEE | ESPRESSO**

**LATTE | CAPPUCINO**  
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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