

Bella Cafe & Grille

Spring Features

SPRING BURRATA | 17

sweet pea basil puree, pea shoot crispy prosciutto salad, parsley vinaigrette, lemon zest & crostinis
upgrade to Puglian Burrata imported from Bari, Italy +4

GRILLED ARTICHOKE | 10

lemon garlic aioli dipping sauce

LOCAL PORK CHOP | 28

chili garlic peanut almond green beans, fried potatoes, roasted red pepper coulis *only available after 5pm*

SPRING SCALLOPS | MKT

leeks, pancetta lardoons, sweet peas, pea sprouts, pea puree, baby carrots, fingerling potatoes, lemon garlic aioli
only available after 5pm

Specialty Drinks

ITALIAN TEAS & CREAM SODAS

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

SAN PELLEGRINO 750ML

GOSLINGS GINGER BEER

Cafe Drinks

vanilla, hazelnut, lavender & seasonal syrups available

COFFEE

LATTE & CAPPUCINO

HOT TEAS

rotating herbal blends

Appetizers

CHICKEN WINGS | 14

sriracha honey glaze, chives & café ranch dressing

SPINACH DIP | 11

(v) sour cream topped & served w/ side of crostinis

PARMESAN TRUFFLE FRIES | 10

(v) white truffle oil, parmesan served w/ truffle aioli

SOUP OF THE DAY | 8

made fresh & changes seasonal

Fresh Salads

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

CAFE SALAD | 13

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

GRILLED PESTO CAESAR SALAD | 20

grilled romaine, pesto caesar dressing, crostinis, sun-dried tomatoes & parmesan cheese

*GRILLED SALMON SALAD | 22

mixed greens, gorgonzola dolce, heirloom tomatoes, croutons, balsamic dressing

CRISPY CHICKEN SALAD | 16

mixed greens, heirloom tomatoes, hens egg, pancetta, smoked peanuts & honey mustard dressing

*STEAK SALAD | 26

grilled romaine heart, gorgonzola herb dressing, roasted tomatoes, gorgonzola dolce & 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

Sides

BRUSSEL SPROUTS | 6
with hot honey, parmesan

POMME PUREE | 6
olive oil, chives

ROASTED CARROTS | 6
with butter

FRENCH FRIES | 5
jameson's spicy sauce

SIDE CAFE SALAD | 9
house ranch dressing

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

House Specialties

not available during Brunch service

- HALIBUT | MKT** (gf) polenta, sautéed greens, cremini & shiitake mushrooms, gold raisins & lemon balsamic brown butter.
- BRAVEHEART * 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 4pm only
- 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

new **PANNA COTTA | 11** mango gelée, pate sucrée, sour strawberry salsa, candied basil syrup, balsamic honey reduction

*Café
Desserts*

- 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

BC&G Brunch

every Saturday & Sunday starting at 10am
only salads & burgers will be 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 cherry tomatoes, pickled shallots & hollandaise served w/ vegetable potato hash
- KY BENEDICT** Newsom's smoked breakfast sausage, English muffin, espresso hollandaise served w/ vegetable potato hash
- * BRUNCH BURGER** coffee rubbed brisket & short rib burger, English muffin, sunny egg, grilled bacon, tomato jam, Sriracha maple syrup served w/ french fries
- FOREST SCRAMBLE** shiitake & cremini mushrooms, spinach, goat cheese & white alba truffle oil w/ grilled multigrain toast & café butter
- AVOCADO TOAST** whole grain toast, 7 minute egg, chipotle aioli, smoked paprika oil & everything spice
- BRAVEHEART * STEAK & EGGS** grilled filet mignon brochette, herb onion dressing, fried eggs, grilled flour tortillas

European Brunch Table

collection of seasonal fruit, assorted pastries,
fresh juices & curated meats
includes regular drip coffee or iced tea | **16**

*a la
carte*

- VEGETABLE POTATO HASH | 7**
- GRILLED HICKORY BACON | 5**
- LEIGE WAFFLE | 10**
- MULTIGRAIN TOAST | 4**

Brunch Cocktails

- FRENCH 75** Castle & Key gin, prosecco, fresh squeezed lemon juice & simple syrup
- ROSE SPRITZ** Tanqueray gin, Lillet Rose, St Germaine & Poema Rose Brut
- BLOODY MARY** Titos vodka, BCG's spiced tomato juice, & fresh squeezed lemon & lime juice
- PEACH BELLINI** Prosecco & fresh peach puree
- BRUNCH MARGARITA** Suerte Blanco tequila, St. Germain, prosecco, agave syrup & fresh squeezed lime juice

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