

Bella Cafe & Grille

Appetizers



BURRATA & APPLE | 18

(gfo) granny smith apple sauce, prosciutto, fresh arugula, pomegranate seeds, cinnamon balsamic served w/ side of crostinis **upgrade to Puglian Burrata imported from Bari, Italy +4**

SALMON CAKE & FRIED GREEN TOMATOES | 17

grilled salmon "cake", fried green tomatoes, dill shallot sauce, house greens & shallot vinaigrette



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



BUTTERNUT SQUASH BISQUE | 9

(gfo, v) local butternut squash, sweet cream, spicy chili crunch & goat cheese

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

all-natural filet mignon from , mozzarella, provolone, creamy horseradish sauce, baguette served w/ au jus *limited quantities & not available during brunch*

*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

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Sandwiches

served on a brioche bun w/ french fries

HALIBUT SANDWICH | MKT

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

PRIME RIB SANDWICH | 26

daily slow roasted, shaved & served medium rare, toasted French roll, roasted garlic aioli, creamy horseradish sauce 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

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

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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 all-natural filet mignon from  w/ sherry reduction served over pomme puree & roasted carrots

*POMEGRANATE SALMON | 30 Lange, Pinot Noir

(gf) vanilla sweet potato puree, arugula grapefruit salad, pomegranate sherry gastrique & pomegranate seeds

*COFFEE-RUBBED PORK CHOP | 29 Emilio Moro, Tempranillo

(gf) coffee almond rub, dried cherry "pesto", grilled kabocha squash & gorgonzola dolce

ROASTED CHICKEN | 22 Aperture, Chenin Blanc

(gfo) brined & roasted 1/2 chicken w/ hot honey brussels sprouts & pomme puree *only 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

FRENCH FRIES | 5

 KABOCHA SQUASH | 6

SIDE CAFE SALAD | 9
house ranch dressing

 POMME PUREE | 6
SWEET POTATO PUREE | 6
ROASTED CARROTS | 6

Weekend Brunch

Saturday & Sunday at 10am

all entrees are \$25 & include trip to Euro brunch table | only salads, soups & sandwiches are available during brunch

FULL BREAKFAST PLATTER

soft scramble eggs, country ham, sausage patty, hickory bacon, polenta, buttermilk biscuit & roasted tomatoes

CHICKEN & WAFFLES

buttermilk fried chicken, liege waffles & sriracha maple syrup

SALMON BENEDICT

pastrami spiced salmon, English muffin, heirloom tomato, pickled shallots & hollandaise w/ veggie potato hash

CRAB CAKE BENEDICT | +10

jumbo lump crab cakes, tomatillo salsa, 7 minute egg & hollandaise w/ veggie potato hash

CORN FRITTER BENEDICT

tempura fried corn fritters, roasted avocado & corn salad, 7 minute egg & hollandaise w/ veggie potato hash

BISCUITS & GRAVY

buttermilk biscuit, sausage gravy, fried egg & salsa macha

FRENCH TOAST

bourbon cardamom cream, caramelized plums, spiced plum maple syrup & candied almonds

NASHVILLE HOT CHICKEN BISCUIT

boneless tenders w/ spicy cayenne glaze, buttermilk biscuit, hot honey butter, spicy house pickles & lemon slaw

*STEAK & EGGS | +5

grilled filet mignon brochette, chimichurri, 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/ coffee or iced tea

HICKORY BACON | 5

COUNTRY HAM | 5

SAUSAGE PATTIES | 5

VEGGIE POTATO HASH | 7

LIEGE WAFFLE | 10

MULTIGRAIN TOAST | 4

BUTTERMILK BISCUIT | 3

ENGLISH MUFFIN | 3

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

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