

For Starters...

Duck Egg Rolls	\$12
Slow Cooked Duck Rolled with Cabbage, Carrot, Ginger & Shiitake Mushrooms in a Crisp Wonton, Painted with Sweet Soy & Sriracha Aioli	
Parmesan Fried Calamari	\$14
Calamari Tossed in Seasoned Flour with Red Peppers, Fried Spinach & Bacon Jalapeño Aioli	
Grilled Flatbread	MKT
Freshly Grilled Flatbread Topped with Fresh Ingredients, Changing Weekly; See Feature Menu	
Ahi Tuna Taco	\$13
Seared Ahi Tuna Topped with Roasted Corn Salsa, Chimichurri, Roasted Poblanos, Pickled Onions, Alfalfa Sprouts, Chipotle Crema & Fried Tortilla	
Carolina Crab Fried Green Tomatoes	\$14
Buttermilk Fried Green Tomatoes Topped with Pimento Cheese & Lump Crab, Garnished with Scallions, Bacon Jalapeño Aioli & Chipotle Cilantro Crema	

For the Soul...

Housemade Soup Du Jour	Cup \$3.50	Bowl \$4.50
-------------------------------	-------------------	--------------------

From the Garden...

(Add Grilled Chicken...\$4, Shrimp...\$9, Scallop...\$11, Strip...\$9, Salmon...\$10)

House Salad	Small \$4	Large \$6
Mixed Greens, Asiago, Red Onions, Grape Tomatoes, Olives & Pepperoncinis with your Choice of Dressing		
Grilled Caesar Salad		\$8
Grilled Romaine Lettuce Tossed in Our House Made Caesar Dressing with Shaved Parmesan, Grape Tomatoes, Fried Capers & Seasoned Croutons		
Bella's Grilled Chicken Salad		\$11
Tender Grilled Chicken Breast on a Bed of Mixed Greens with Candied Pecans, Dried Cranberries & Feta Cheese		
Heirloom Tomato Asparagus Salad	Strip Steak...\$18	Grilled Chicken...\$12 Salmon...\$18
Heirloom Tomatoes Tossed with Red Onions, Basil, Feta, Fried Capers, Pine Nuts, Grilled Asparagus & Arugula in a Tarragon Mustard Vinaigrette		
Lemon Berry Salad	Grilled Chicken...\$12	Salmon...\$18
Spinach & Arugula Tossed with Strawberries, Red Onions, Dried Cranberries, Spiced Candied Walnuts & Lemon Poppy Seed Dressing, Served on a Warm Goat Cheese Crostini Topped with a Lemon Blueberry Compote		
Fried Green Tomato Corn Salad		\$12
Fried Green Tomatoes Served with Field Greens Tossed with Roasted Corn Salsa, Poblano Peppers, White Cheddar, Bacon & Cajun Chicken in a Smoked Paprika Chive Ranch		
Dressings: Balsamic Vinaigrette, Gorgonzola Vinaigrette, Sun Dried Tomato Vinaigrette, Creamy Blue Cheese, Green Goddess, Sweet Vidalia, Raspberry Vinaigrette & Creamy Cucumber Feta		

The Grain...

(Add House Salad... \$3 or Caesar...\$4)

Bella's Greek Chicken Pasta	\$11
Sautéed Chicken Breast in a Lemon Parmesan Wine Sauce Topped with Feta & Asiago Cheese on a Bed of Angel Hair Pasta	
Beef Cheek Pierogi	\$12
Red Wine Braised Beef Cheek & Garlic Whipped Potatoes Stuffed into a House Made Pierogi Dough, Topped with a Horseradish Sour Cream, Red Wine Braised Onions, Blue Cheese & Arugula, Draped with a Herb Beurre Noisette	
Udon Bowl	Chicken...\$11 Shrimp...\$15 Salmon...\$22
Udon Noodles Blanched in a Ginger Miso Broth with Scallions, Radishes, Poached Egg, Carrots, Snow Peas & Mushrooms	

Sandwiches and Such...

All Sandwiches are Served with Kettle Chips

Braised Beef Cheek Sandwich	\$12
Pulled Red Wine Braised Beef Cheeks, Topped with Blue Cheese, Wild Mushrooms, Tomato, Red Wine Braised Onions & Arugula on Toasted Ciabatta Bread, Drizzled with Truffle Aioli	
Blueberry Pita Pizza	Half...\$6 Whole...\$10
Open Faced Pita Topped with Lemon Blueberry Compote, Goat Cheese, Brie & Bacon Baked until Golden Brown, Topped with Arugula Tossed with Pine Nuts & Red Onions in a Lemon Poppy Seed Dressing	
Chimichurri Steak Tacos	\$12
Chimichurri Rubbed Chopped Strip Steak Topped with Roasted Poblano Peppers, Roasted Corn Salsa, Alfalfa Sprouts, Avocados, Pickled Onions & a Chipotle Lime Crema on Grilled Tortillas	
Smoked Turkey Sandwich	Half...\$6 Whole...\$10
Smoked Turkey Topped with Swiss, Red Onions, Alfalfa Sprouts, Bacon, Avocado & Ale Whole Grain Mustard on Multigrain Bread	
Heirloom Tomato BLT Sandwich	\$9.50
Peppered Bacon Topped with Heirloom Tomatoes, Arugula, Avocado, White Cheddar & Red Onions on Toasted Multigrain Bread, Slathered with a Roasted Garlic Peppercorn Aioli	
Fried Green Tomato Crab Cake Sandwich	\$14
Seared Lump Crab Cake Topped with Fried Green Tomatoes, Red Onions, Avocado, Lettuce & Bacon Jalapeño Aioli on Warm Brioche	
Pimento Cheese Chicken Panini	\$10
Grilled Chicken Topped with Bacon, Pimento Cheese, Roasted Poblanos, Corn Salsa & Red Onion on Pressed Sour Dough Bread	
Raspberry Turkey Brie	Half...\$5.50 Whole...\$9.50
Smoked Turkey Breast, Brie & Raspberry Aioli on Crispy Ciabatta Bread	
Chicken Salad Sandwich	Half...\$5.50 Whole...\$9.50
Creamy House Made Chicken Salad Tossed with Grapes, Celery & Onions on a Toasted Croissant or Multigrain Bread	
Bacon Jalapeño Shrimp Wrap	Half...\$8 Whole...\$13
Fried Shrimp Rolled with Avocado, Roasted Poblanos, Tomatoes, Red Onions, Bacon, Leaf Lettuce & Bacon Jalapeño Aioli	
West Coast Burger	\$13
8oz Grilled Prime Burger Topped with Avocado, Roasted Poblanos, Pickled Onions, Heirloom Tomato, Alfalfa Sprouts, White Cheddar & Roasted Garlic Peppercorn Aioli on Warm Brioche Roll	
Beef Cheek Burger	\$15
8oz Grilled Prime Burger Topped with Pulled Red Wine Braised Beef Cheeks, Wild Mushroom, Blue Cheese, Red Onions, Arugula & Truffled Aioli Served on Warm Brioche Roll	
American Bar Burger	\$13
8oz Grilled Prime Burger Topped with Bacon, Mushrooms, Caramelized Onions, Pimento Cheese, Fried Pickles, Lettuce & Tomatoes on Warm Brioche, Painted with Jalapeño Bacon Aioli	

Add Fresh Cut Fries, Fresh Fruit, Honey Cajun Sweet Potato Fries or Pasta Salad...\$2.50

(Consuming Raw or Undercooked Meats, Poultry, Seafood or Eggs May Increase Your Risk of Foodborne Illness)