



NIBBLES

CALABRIAN STYLE BAKED OLIVES <i>Grilled Artichokes, Rustic Olive Bread</i>	14
CAMEMBERT AND FIG MARMALADE <i>Smoked Spanish Almonds, Honey Glazed Raisins, Cranberry Walnut Bread</i>	14
KITCHEN BREAD BOARD <i>European Butter, Local Honey</i>	9
HOUSE CHARCUTERIE BOARD (For The Table) <i>Imported Salumi, Balsamic Onion Marmalade, Cornichons, Crostini</i>	24

FEATURED SOUP <i>Ask Your Server About Our Featured Soup</i>	9
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LET'S START WITH

PAN ROASTED CALAMARI <i>Lemon, Garlic, White Wine, Chili Paste</i>	15
BURRATA <i>Mache, Sliced Prosciutto, Poached Figs, Smoked Almonds, Balsamic Fig Syrup</i>	19
CHEESE AND ARTICHOKE DIP <i>Baked Mozzarella, Crisp Flatbread, Fried Leeks</i>	15
MUSSELS <i>Red Curry Sauce, Roasted Garlic, Basil, Cherry Tomatoes, Grilled Bread</i>	16
CRAB RISOTTO <i>Capers, Pine Nuts, and Sage Butter Sauce</i>	17

A 20% Gratuity will be automatically added to groups of 6 or more.

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs,
or seafood may increase the risk of food-borne illnesses.

Please alert your server to any food allergies or special dietary requirements at time of order.



FROM THE GARDEN

BIA KITCHEN GREENS	12
<i>Apples, Goat Cheese, Walnuts, Pickled Onions, Cranberries</i>	
BABY GEM WEDGE	14
<i>Candied Pecans, Applewood Bacon, Cherry Tomatoes, Gorgonzola, Hickory Vinaigrette</i>	
BABY ROMAINE CAESAR	14
<i>Croutons, Parmesan Cheese, Creamy Garlic Dressing</i>	
ROASTED BEET SALAD	15
<i>Mixed Greens, Balsamic Vinaigrette, Orange Segments, Feta Cheese, Walnuts</i>	

MAINS

*VEAL PORTERHOUSE	42
<i>Mushroom Risotto, Seasonal Vegetables, Balsamic Reduction</i>	
*FLAT IRON STEAK	27
<i>Fried Potato Wedges, Broccolini, Chimichurri Sauce</i>	
*BLACKENED BAKED SALMON	32
<i>Roasted Vegetable Couscous, Red Pepper Cream Sauce</i>	
*DRY AGED LOCAL FILET MIGNON	44
<i>Fingerling Potatoes, Onions, Broccolini, Veal Demi Glaze</i>	
DUCK CONFIT	25
<i>Baby Spinach, Wild Mushrooms, Dried Cherries, Goat Cheese</i>	
ROASTED ORGANIC HERITAGE CHICKEN	28
<i>Garlic Mashed Potatoes, Swiss Chard, Herb Sherry Pan Sauce</i>	
BIA'S PUB FISH N' CHIPS	22
<i>Bulmer's Cider Battered Fresh Atlantic Cod, Double Fried House Chips, Tartar Sauce</i>	

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