



LET'S START WITH

FEATURED SOUP <i>Ask Your Server</i>	9
CAMEMBERT & FIG MARMALADE <i>Smoked Spanish Almonds, Warm Baguette</i>	14
HOUSE CHARCUTERIE BOARD <i>Imported Salumi, Balsamic Onion, Marmalade, Cornichons, Crostini</i>	24
CHEESE AND ARTICHOKE DIP <i>Served with Pane Carasau, Grated Parmesan</i>	15
GRILLED MARKET SAUSAGES <i>Grilled Peppers, House Made Onion Jam, Grain Mustard Grilled Crostini</i>	15
MUSSELS <i>Red Curry Sauce, Roasted Garlic, Basil, Cherry Tomatoes, Grilled Bread</i>	16
BURRATA <i>Mache, Sliced Prosciutto, Poached Figs, Smoked Almonds, Balsamic Fig Syrup</i>	19

FROM THE GARDEN

BIA KITCHEN GREENS <i>Apples, Goat Cheese, Walnuts, Pickled Onions, Cranberries</i>	9
TOASTED ISRAELI COUSCOUS & GRILLED CHICKEN SALAD <i>Baby Spinach Chiffonade, Pistachios, Cherry Tomatoes, Mint, Cucumber, Smoked Paprika, Lemon Mustard Dressing</i>	19
BABY GEM WEDGE <i>Candied Pecans, Applewood Bacon, Tomatoes, Gorgonzola, Basil, Hickory Vinaigrette</i>	14
BABY ROMAINE CAESAR <i>Croutons, Parmesan Cheese, Creamy Garlic Dressing</i>	12
KITCHEN COBB SALAD <i>Baby Spinach, Boiled Egg, Tomatoes, Red Onion, Avocado, Smoked Bacon, Gorgonzola, Champagne Vinaigrette</i>	15

- *Add Grilled Bavette Steak 9
- *Add Grilled Salmon Fillet 8
- Add Grilled Local Chicken 8

BIA SANDWICHES

*Includes Choice of Side:
Orzo Pasta Salad, Mixed Greens, or Crisp French Fries*

*DRY AGED ANGUS BURGER <i>Grilled Onions, Dublin Cheddar, Lettuce, Tomato, Pickles, Dijon Mustard, Potato Roll</i>	17
*SALMON BLT <i>Grilled Salmon Filet, Lettuce, Vine Ripe Tomatoes, Smoked Pork Belly, Tartar Sauce</i>	19
GRILLED PASTRAMI <i>Jicama Slaw, Horseradish Pickles, Caramelized Onion, Dijon</i>	16
CHICKEN CIABATTA <i>Arugula, Peppers, Caramelized Onions, Pesto Mayo</i>	20
CHICKEN & TOASTED WALNUT SALAD <i>Toasted Sourdough, Arugula, Vine Ripe Tomatoes, Served with Fresh Fruit</i>	18

MAINS

*FLAT IRON STEAK <i>Fried Potato Wedge, Broccolini, Chimichurri Sauce</i>	24
BIA'S FEATURED COTTAGE PIE <i>Braised Beef Sirloin, Root Vegetables, Garlic Mashed Potatoes, Demi Glaze, Fresh Herbs</i>	22
VEGETABLE FUSILLI PASTA <i>Herbed Sauteed Mixed Seasonal Vegetables, Fusilli Pasta, Pesto</i>	18
BIA'S PUB FISH N' CHIPS <i>Bulmer's Cider Battered Fresh Atlantic Cod, Double Fried House Chips, Tartar Sauce</i>	22
GRILLED SHRIMP & ORZO PASTA <i>Mediterranean Orzo Pasta Salad, Lemon Oil, Fresh Basil, Feta</i>	20

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.

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