



NIBBLES

TOMATO MOZZARELLA	12
<i>Roasted Garlic, Fresh Basil, Balsamic Syrup, Crostini</i>	
CHEESE AND ONION TOAST	10
<i>Herb Crostini, Soft Brie, Balsamic Onion Marmalade</i>	
TAYTO CRISPS	12
<i>House Potato Chips, Pancetta Vintage Irish Cheddar Fondue</i>	
BAKED BRIE	14
<i>Honey, Candied Walnuts, Dried Cherries, Crusty Bread</i>	

LET'S START WITH

RUNNER BEAN & SPICED CARROT HUMMUS	14
<i>Lemon Chive Mascarpone, Crusty Bread</i>	
BAKED CRAB & AGED CHEDDAR SPINACH FONDUE	18
<i>Fried Leeks and Toasted Ciabatta</i>	
SAUTEED PEI MUSSELS	16
<i>Garlic, Shallots, Chilis, Lemon Zest, Chablis, Grilled Bread</i>	
BURRATA & PROSCIUTTO	19
<i>Mache, Poached Figs, Smoked Almonds, Balsamic Glaze</i>	
*PISTACHIO CRUSTED AHI TUNA	17
<i>Chili Citrus Fennel Slaw, Sesame Fig Glaze</i>	
GRILLED BAGUETTE	15
<i>Smoked Duck Breast, Onion, Brie Cream, Sundried Tomatoes, Gorgonzola, Herb Aioli</i>	
SMOKED WICKLOW IRISH SALMON	16
<i>Camembert Ciabatta Toast, Onion Marmalade, Pickles, Lemon Oil</i>	
CHAMPAGNE PEPPERCORN PATE	15
<i>Balsamic Onions, Grain Mustard, Salty Almonds, Toasted Baguette</i>	
HOUSE CHARCUTERIE BOARD (For Two)	18
<i>Salumi Assortment, Grain Mustard, Goat Cheese, Pistachios, Pickled Shallots, Toasted Baguette</i>	

FROM THE GARDEN

BIA KITCHEN GREENS	12
<i>Apples, Goat Cheese, Walnuts, Pickled Onions, Cranberries</i>	
TOASTED COUSCOUS & CHICKEN	19
<i>Baby Spinach, Pistachios, Tomato, Cucumber, Smoked Paprika, Lemon Mustard Dressing</i>	
BABY GEM WEDGE	14
<i>Candied Pecans, Applewood Bacon, Tomatoes, Gorgonzola, Hickory Vinaigrette</i>	
BABY ROMAINE CAESAR	12
<i>Croutons, Parmesan Cheese, Creamy Garlic Dressing</i>	

*BABY SPINACH & GRILLED SALMON	21
<i>Chopped Egg, Pancetta, Red Onion, Cherry Tomato, Baby Potato, Goat Cheese, Lemon Mustard Vinaigrette</i>	
KITCHEN COBB SALAD	15
<i>Baby Romaine, Chopped Egg, Tomatoes, Red Onion, Avocado, Pancetta, Gorgonzola, Champagne Vinaigrette</i>	
<i>*Add Grilled Salmon Fillet</i>	<i>8</i>
<i>Add Grilled Local Chicken</i>	<i>8</i>
<i>Add Grilled Shrimp</i>	<i>9</i>

ON THE CRUST

<i>Includes Choice of Side: Mixed Greens, Tayto Crisps or Fries</i>	
*DRY AGED WAGYU BURGER	18
<i>Grilled Onions, Dublin Cheddar, Lettuce, Tomato, Pickles, Dijon Mustard, Potato Roll</i>	
SMOKED SALMON BLT	19
<i>Smoked Irish Salmon, Lettuce, Vine Ripe Tomatoes, Applewood Bacon, Cream Cheese, Lemon Oil,</i>	
CHICKEN CIABATTA	17
<i>Arugula, Avocado, Bacon, Lettuce, Vine Ripe Tomatoes, White Cheddar, Pesto Mayo</i>	

MAINS

GRILLED HERITAGE CHICKEN BREAST	24
<i>Tomato and Prosciutto Gnocchi, Sautéed Spinach, Pine Nuts and Beurre Blanc</i>	
*PAPPARDELLE & BEEF TIPS	26
<i>English Peas, Spinach, Leeks, Garlic, Mascarpone, Chablis, Sage, Veal Demi Glaze</i>	
*PAN SEARED FILET OF SALMON	28
<i>Lemon Chives Risotto, Asparagus, Horseradish and Citrus Infused Beurre Blanc</i>	
PORCINI MUSHROOM RAVIOLI	24
<i>Grilled Blue Oyster Mushrooms, Arugula Gorgonzola, Pine Nut and Yellow Tomato Salad with Truffle Oil</i>	
BIA'S FISH & CHIPS	22
<i>Bulmer's Cider Battered Fresh Atlantic Cod, Double Fried House Chips, Tartar Sauce</i>	
*GRILLED BEEF TENDERLOIN TIPS	26
<i>Sauteed Fingerlings, Haricot Verts, Wild Mushrooms, Peppercorn and Shallot Sauce</i>	

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.