



## SOUP

### CREATIVE SOUP OF THE DAY 6 / 8

Daily soup made with farm fresh ingredients

### SPRING ONION & POTATO PUREE 6 / 8

Spring onion & potato puree/chive/chili oils

## SALAD

*Available in starter or entrée-sized portions*

### bellfarm CAESAR SALAD 6 / 8

Crisp romaine hearts/parmigiano-reggiano/rustic croutons/bellfarm Caesar dressing

### BABY LACINATO KALE SALAD 6 / 8

Avocado/dried cherries/pickled red onion/crispy roasted chickpeas/feta/sweet & spicy pecans/green goddess yogurt dressing

### WEDGE SALAD 8

Iceberg/buttermilk blue cheese crumbles/naturally cured bacon/heirloom tomatoes/green onion/buttermilk ranch dressing

### THE PITTSBURGH SALAD 6 / 8

Romaine & mixed greens/hard boiled egg/cucumbers/tomatoes/house-cut fries/buttermilk ranch dressing

### SALAD ENHANCEMENTS 9

Herb-marinated grilled local chicken

Seared sustainable salmon\*

Open-flame grilled gulf shrimp

Grilled beef tenderloin tips\*

Crispy buffalo chicken

## SHARED PLATES

### AHI TUNA\* 13

Togarashi seared/pickled ginger/wasabi/wakame seaweed salad/soy ginger sauce

### ARTISANAL CHEESE & CHARCUTERIE BOARD 14

Parma brand cured meats/local amish hard & soft cheeses/crackers & baguette/house raised honey

### CHICKEN QUESADILLA 11

Marinated local chicken/black beans/pepper jack cheese/pico de gallo/sour cream

### CALAMARI 12

Semolina dusted/green tomatoes/jalapenos/lemon basil remoulade

### CRISPY BAKED BUFFALO CAULIFLOWER 10

Buttermilk blue crumbles/house made buttermilk ranch dressing

### WARM CRAB DIP 14

Blue crab/boursin cheese/crispy flour tortillas

### KOREAN-STYLE PORK BELLY BAO SLIDERS 13

Three sliders/gochujang bbq sauce/house-made kimchi

### MUSHROOM FLATBREAD 12

Local mushrooms/boursin cheese/arugula/white truffle oil

PLEASE NOTIFY US IF YOU HAVE ANY FOOD ALLERGIES.

\*DEPARTMENT OF PUBLIC HEALTH ADVISES THAT EATING RAW OR UNDERCOOKED BEEF, POULTRY, EGGS, FISH, PORK OR SHELLFISH  
POSES A HEALTH RISK TO EVERYONE.

AN 18% SERVICE CHARGE WILL BE ADDED TO PARTIES 6 OR MORE.

## HANDHELDS *served with house cut fries or salad*

### 100% GRASS-FED ANGUS BEEF BURGER\* 16

Naturally cured bacon/smoked cheddar/crispy onion strings/local bibb lettuce/tomato/chipotle aioli/mancini's egg roll

### HOUSE-MADE VEGGIE BURGER 13

Pepper jack cheese/honey bbq/toasted mancini's egg roll

### HOT HONEY CRISPY CHICKEN SANDWICH 15

Nashville style spicy/house raised honey/bread & butter pickles/local bibb lettuce/tomato/egg bun

## ENTREES

### FISH 'N CHIPS 22

Yuengling-battered 8-10oz haddock/house-cut fries/slaw/lemon basil remoulade

### 8 OZ HOUSE CUT ANGUS BEEF FILET\* 35

Buttermilk blue cheese mashed potatoes/chef's featured vegetables/herb butter

### bellfarm FRESH CATCH 28

Filleted in-house/Chef's choice of preparation and accompaniments

### MAHI MAHI 29

Banana leaf wrapped/fried plantain/coconut sticky rice/mango/pineapple reduction

### SEARED SCALLOPS\* 30

Spring pea risotto/lemon beurre blanc/chef's featured fresh vegetables

### 12oz HOUSE-CUT ANGUS RIBEYE\* 30

Roasted fingerling potatoes/balsamic cippolini onions

### SUSTAINABLE FAROE ISLAND SALMON\* 28

Whiskey soy glazed/poblano sweet potato hash/wilted baby kale

### FRUTTI DI MARE LINGUINI 28

Clams/mussels/shrimp/market fish/fennel smoked tomato saffron broth

### CAULIFLOWER STEAK *(vegetarian)* 20

Barbequed & grilled/quinoa tabbouleh/mint greek yogurt

### KOREAN STYLE PORK BOWL 27

Crispy sweet & spicy glazed pork belly/napa cabbage/mushrooms/carrots/green onions/rice noodles/umami broth/lime/fresh cilantro

### CHICKEN PANCETTA 24

Locally raised sautéed chicken/local parma pancetta/artichoke hearts/roasted peppers/lemon sage butter sauce/mashed potatoes

## CREATE YOUR OWN HEALTH BALANCE

Offering flavorful, healthful, and *perfectly portioned* options to maintain a healthy lifestyle while away from home.

<u>Proteins: Grilled, Pan Fried, Oven Roasted, Poached or Steamed</u>	<u>4oz   114g</u>	<u>6oz   170g</u>
Herb Marinated Gerber's Amish Farm Chicken Breast	16	21
USDA Center-cut beef filet	24	29
Sustainable Salmon	18	23
Seared Portobello Mushrooms	12	16
Sea Scallops	25	28

### Choose One Sauce:

Cajun seasoning (blackened)  
bellfarm signature mesquite seasoning  
Lemon basil aioli  
Balsamic reduction  
Herb compound butter  
Honey BBQ  
Whiskey soy glaze

### Choose One Side:

poblano sweet potato hash  
steamed broccolini with sea salt  
honey sesame brussel sprouts  
buttered fingerlings  
Chef's fresh produce of the day  
featured grain of the day

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