

bread+bar

STARTERS

WARM ROSEMARY FOCACCIA 8
bellwether farms ricotta + white
truffle honey

ARANCINI 8
butternut squash + rosemary +
red pepper harissa aioli

PRETZEL KNOTS 4.5
bells ale + smoked gouda

COCONUT SHRIMP 12
sweet red chili sauce

GF **DEVILED EGGS*** 4.5
three per order / traditional style

GF **HOUSE MARINATED OLIVES** 4.5
herbs + citrus + chili flakes

TARTINES 12.5

open face on grilled como bread (choose three)

roasted tomato + gruyère + béchamel sauce

GF **caponata** + eggplant + onion + celery + tomato

butternut + ricotta + rosemary + arugula + lemon

brie + apples + housemade fig jam

smoked whitefish + cream cheese + field greens

serrano ham + housemade tomato jam + manchego cheese

MEAT and CHEESE BOARD 16.5

creminelli salami + serrano ham + spanish chorizo
+ old europe cheeses + marinated olives
+ grainy mustard + grilled bread

SALADS & SOUPS

SIMPLE 4.5 **GF**

ARUGULA 4.5 **GF**
fresh lemon vinaigrette

CAESAR 5.75
bit of swiss croutons

ISRAELI COUSCOUS 14 **GF**
roasted tomato + chickpea + yellow pepper
+ red wine vinaigrette

SMOKED WHITEFISH 14
spring lettuces + almonds + cranberries
+ minnesota wild rice + maple vinaigrette

CHICKEN WILD RICE 6

FRENCH ONION 7

SMALL PLATES

BRUSSELS SPROUTS 7.75 **GF**
balsamic vinegar + bacon

NANA'S MEATBALLS 8.25

FRENCH ONION PURSES 8.25

SRIRACHA CHICKEN 16
blue cheese + tobacco onions + soba

EGGPLANT PARMESAN 18
marinara + mozzarella + pesto + salad

PENNE PASTA 16.5
cream sauce + peas + serrano ham
+ pesto + parmesan + romano

PLATES

simple salad included;
arugula + \$1.50 or caesar + \$2.00

TAXIDRIVER'S WIFE'S MUSSELS* 22.5 **GF**
gewürztraminer + thyme + parsley + butter

MUSTARD CRUSTED SALMON* 23.5
french lentils

PAN SEARED SCALLOPS* 25
roasted tomatoes + olives + capers
+ basil + linguini

SPAGHETTI & MEATBALLS 21

ROASTED MICHIGAN CHICKEN 23.50 **GF**
robuchon mashed + roasted garlic jus

SHRIMP & POLENTA 28
mushrooms + gruyere + lemon + tomato

KUROBUTA PORK CHOP * 31 **GF**
apple brined + house made apple sauce
+ charred onions + robuchon mashed potatoes

VEGAN RED LENTIL BOLOGNESE 22.5 **GF** **GF**
lentils + red pepper + tomato sauce +
gluten free penne

WILD BOAR RAGU 26
red wine + pappardelle + parmesan

8OZ. FILET* 39 **GF**
walter's potatoes + house steak sauce

FOR THE YOUNG AT HEART

(served with celery sticks + carrot sticks + housemade ranch)

PENNE 6.75
w/ butter + cheese or marinara

GRILLED CHEESE 6.75

RANCH CHICKEN FINGERS 6.75

JUICE BOXES 1.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

facebook.com/breadbarbh for the latest updates and menu items

(SPLIT CHARGE 2.50)

Gluten Free **GF**

GF Vegan

Executive Chef Tim Foley

GIFT CARDS AVAILABLE

Chef de Cuisine Luis Viveros