

STARTERS

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| ORGANIC CHICKPEA HUMMUS | DF VEG | 9.99 |
| served with kalamata olives, sun-dried tomatoes & house-made flatbread [gluten-free +2.99] | | |
| HONEY GARLIC CAULIFLOWER WINGS | GF VEG | 11.99 |
| crispy cauliflower florets seasoned in gluten-free tempura batter, tossed in house-made honey garlic spicy sticky sauce; garnished with green onions & sesame seeds; served with mango ranch dressing | | |
| WAGYU MEATBALLS | | 12.49 |
| Heartbrand Akaushi Wagyu meatballs smothered in garlic marinara sauce, mozzarella & goat cheese topped with basil; served with crostini | | |
| TURKEY LETTUCE WRAPS | GF DF | 9.99 |
| baby iceberg lettuce wraps filled with all-natural ground turkey, black beans, corn, yellow & red bell peppers, shredded carrots; sautéed in spicy soy glaze; served with savory ginger sauce | | |
| VEGGIE LETTUCE WRAPS | GF VEG | 9.99 |
| baby iceberg lettuce wraps filled with yellow & red bell peppers, organic quinoa, onion, celery, mushrooms, zucchini, corn, garlic, cilantro & sesame oil, topped with queso fresco, crispy quinoa strips; served with savory ginger sauce | | |
| CRAB & AVOCADO CEVICHE | GF DF | 13.99 |
| super lump crab meat marinated in lemon juice & cayenne, mixed with cilantro, jalapeno, avocado, tomato, cucumber– served with house-made tortilla chips | | |
| HI-PROTEIN HEMPENADAS™ | GF | 9.99 |
| empanadas made with gluten-free high-protein hemp flour, blended cheddar & mozzarella cheese, cilantro, raisins & all-natural angus beef*; served with roasted garlic cilantro sauce & spicy peach chipotle sauce | | |

SOUPS

cup 4.99 | bowl 6.99

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| FIRE-ROASTED TOMATO BASIL | VEG | |
| served with crispy puff pastry dome & sliced mozzarella cheese | | |
| TORTILLA SOUP | GF DF VEG | |
| black beans, organic quinoa, corn, tomatoes, onions, jalapeños, garlic, chipotle pepper sauce, cilantro & spices; topped with house-made tortilla strips & avocado | | |

SALADS

can be made gluten-free upon request

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| add: goat cheese +2.49 chicken or tofu +4.99 (grilled or blackened) shrimp or atlantic salmon* +6.99 (grilled or blackened) | | |
| GOAT CHEESE SALAD | GF VEG | 13.49 |
| mixed greens, arugula, sun-dried tomatoes, sliced apples, parmesan cheese, tossed with sun-dried tomato vinaigrette; topped with a warm almond-crusted goat cheese medallion | | |
| ATLANTIC SALMON SALAD | | 17.49 |
| mixed greens, romaine, shaved carrots, croutons, hard boiled eggs & queso fresco, tossed with mango ranch dressing; topped with chipotle-honey seared salmon* | | |
| HONEY-FRIED GOAT CHEESE & ARUGULA SALAD | GF VEG | 14.49 |
| baby arugula, fresh jicama, almonds, raisins, shaved carrots & mango; tossed with mango ranch dressing; topped with parmesan cheese & a honey-fried goat cheese medallion | | |
| BLACKENED SHRIMP SALAD | GF DF | 17.49 |
| mixed greens, pineapple, strawberries, mango, pistachios, cranberries & raisins, tossed with garlic hemp poppy seed dressing; topped with blackened shrimp | | |
| OH KALE YEAH | GF DF VEG | 13.49 |
| kale tossed in avocado lemon dressing, tomatoes, red onions, mango, carrots & strawberries; topped with roasted pumpkin seeds | | |
| KALE CAESAR SALAD | VEG | 12.49 |
| crisp romaine lettuce & kale mixed with crispy capers, caramelized red onions, sun-dried tomatoes, manchego; parmesan cheese & croutons; tossed with creamy chipotle caesar dressing | | |
| CRAB & MANGO STACK | GF DF | 15.99 |
| romaine lettuce stacked with fresh diced avocado, house-made mango pico salsa, & super lump crab meat - served with a house-made citrus vinaigrette | | |

GF | GLUTEN-FREE DF | DAIRY-FREE VEG | VEGETARIAN

GLUTEN-FREE, FOOD ALLERGIES: While we take precautions to avoid cross contamination, guests with gluten sensitivities or celiac disease should exercise judgment in consuming our gluten-free food items.

*NOTICE: All grill items are cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions.

SIGNATURE DISHES

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| BRICK CHICKEN | GF | 19.99 |
| half boneless chicken marinated overnight with herbs, garlic & olive oil, sautéed in a hot skillet for extra crispiness, garnished with lemons & rosemary; served with chipotle mashed sweet potatoes & roasted vegetables | | |
| SIMPLE SALMON | GF DF | 19.99 |
| grilled salmon served with a medley of red onion, butternut squash, fingerling potatoes & carrots | | |
| WAGYU MEATBALL PASTA | | 19.99 |
| Heartbrand Akaushi Wagyu meatballs served with pappardelle pasta tossed in a house-made mushroom cream sauce; topped with freshly shaved parmesan & basil | | |
| SUPER CRAB CAKES | GF DF | 22.99 |
| house-made super lump crab cakes served atop a tangy broccoli & green apple slaw, tossed with toasted almonds and cranberries – served with tangy remoulade sauce ranch dressing | | |

PIZZAS

gluten-free dough is available +2.99

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| THE QUEEN | VEG | 13.49 |
| traditional margherita with marinara sauce, tomatoes, mozzarella & parmesan cheese; topped with oregano, thyme, garlic olive oil & fresh basil | | |
| THE OG | VEG | 14.49 |
| zucchini, mushrooms, tomatoes, red onion, mozzarella, on house-made pesto sauce & topped with arugula, garlic olive oil and balsamic glaze | | |
| THE FIG & PIG | | 15.49 |
| fig jam, mozzarella, parmesan, goat cheese & prosciutto; topped with balsamic vinegar, garlic olive oil & fresh basil | | |
| THE PLAIN JANE | VEG | 10.49 |
| tomato sauce & mozzarella cheese | | |
| THE HOME SLICE | | 14.49 |
| large pepperoni atop marinara sauce, mozzarella & parmesan cheese; topped with garlic olive oil & fresh basil | | |
| THE SPICY VIXEN | | 15.49 |
| Heartbrand Akaushi Wagyu meatballs, mushrooms, mozzarella, ricotta on house-made garlic marinara & topped with honey-habanero sauce | | |

BURGERS

can be made dairy-free upon request

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| all burgers served on a brioche bun with choice of sweet potato fries, french fries or organic quinoa salad. substitute sides +1.99 or side salad +2.49 add smoked applewood bacon + 1.99 gluten-free bun +2.99 | | |
| THE (A) BURGER | | 12.99 |
| all-natural angus beef* with mixed greens, tomato, house-made pickles, red onion & choice of Swiss, cheddar or fresh mozzarella cheese | | |
| THE (W) BURGER | | 16.99 |
| Heartbrand Akaushi Wagyu with sweet & spicy candied bacon, caramelized onions & raspberries, house-made pickles, lettuce, tomatoes & roasted garlic aioli on a brioche bun | | |
| THE (T) BURGER | | 12.99 |
| all-natural ground turkey, honey dijon mustard, mixed greens, tomato, house-made pickles, red onion & choice of Swiss, cheddar or fresh mozzarella cheese | | |
| THE (V) BURGER | VEG | 11.99 |
| house-made veggie patty with sautéed vegetables, potatoes, hemp seed, almonds, corn, gluten-free bread crumbs & organic chickpea hummus; topped with mixed greens, tomato, house-made pickles, red onion & choice of Swiss, cheddar or fresh mozzarella cheese | | |

PASTAS

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| WHITE CHICKEN PARM | GF | 15.49 |
| pan-seared chicken, lightly crusted with lemon pepper parmesan; served with gluten-free spaghetti pasta, tossed with olive oil, homemade bechamel & white wine sauce with garlic, shallots, fresh roma tomatoes, romano & parmesan cheese; garnished with broccoli, parsley & grilled lemon | | |
| GRILLED SALMON PASTA | GF | 17.49 |
| gluten-free spaghetti pasta, grilled salmon* tossed with fresh roma tomatoes, red & yellow bell peppers, shallots, diced jalapeños, kalamata olives, capers & garlic in pesto cream sauce; topped with queso fresco | | |
| SPICY SHRIMP PASTA | GF | 16.49 |
| gluten-free spaghetti pasta with spicy shrimp, basil, garlic, fresh roma tomatoes, shallots, red & yellow bell peppers, jalapeños, ricotta & parmesan cheese; topped with tomato cream sauce | | |
| PALEO SPAGHETTI SQUASH BOLOGNESE | | 17.49 |
| GF DF can be made VEG upon request gluten-free spaghetti squash noodles served in an oregano, thyme & chipotle pepper-infused marinara sauce with roasted vegetables, all-natural ground beef*; topped with fresh basil & parmesan (optional) | | |

TACOS

substitute paleo tortilla +2.99

- (3) SPICY FISH TACOS

GF

13.99

your choice of grilled or fried fish, green & red cabbage, pico de gallo, cilantro, roasted pepper herb aioli, queso fresco & spicy peach chipotle sauce on warm corn tortillas
- (3) HAND-PULLED CHICKEN TACOS

GF

12.99

roasted all-natural zaatar-crusted chicken topped with sautéed red onions, yellow & red bell peppers, avocado, queso fresco, cilantro & spicy peach chipotle sauce on warm corn tortillas
- (3) SUPER VEGGIE TACOS

GF | VEG

11.99

black bean spread, sautéed cremini mushrooms, roasted garlic cilantro sauce, corn salsa, shredded carrots, avocado slices & queso fresco on warm corn tortillas

SANDWICHES & WRAPS

- all served with sweet potato fries, french fries or organic quinoa salad. substitute sides +1.99 or side salad +2.49

GRILLED CHICKEN SANDWICH

12.99

all-natural chicken breast, smoked applewood bacon, mixed greens, tomato, house-made pickles, red onion, avocado, Swiss cheese, mango ranch dressing; served on toasted ciabatta

CHICKEN SALAD SANDWICH

11.99

roasted all-natural chicken, celery, pecans, cranberries, green onions, mayonnaise & parsley, topped with mixed greens, tomato; served on organic sprouted wheat bread

CHICKEN CAESAR WRAP

12.99

sliced all-natural grilled chicken, romaine lettuce, caramelized red onions, sun-dried tomatoes, parmesan & manchego cheese, tossed with creamy chipotle caesar dressing; wrapped in a chipotle tortilla

VEGGIE WRAP

DF | VEG

11.99

house-made organic chickpea hummus, sautéed cremini mushrooms, red & yellow bell peppers, fresh arugula, zucchini & sliced carrots; wrapped in a spinach tortilla
- SIDES

4.99 each
- FRESH FRUIT

GF | DF | VEG

FRENCH FRIES

GF | DF | VEG

SWEET POTATO FRIES

GF | DF | VEG

ORGANIC QUINOA SALAD

GF | DF | VEG

organic quinoa, tomatoes, green onion, chopped pecans, dried cranberries, lemon & olive oil

HOUSE CAESAR SALAD

VEG

tossed in creamy chipotle caesar dressing

ROASTED VEGETABLES

GF | DF | VEG

seasoned with salt & pepper

CHIPOTLE MASHED SWEET POTATOES

GF | VEG
- DESSERTS

7.49 each

served with a dark chocolate trellis

HOUSE-MADE WHITE CHOCOLATE BREAD PUDDING

VEG

DOMINO CAKE

VEG

CARROT CAKE

GF | VEG

contains pecans

SEASONAL GALETTE

DF | VEG
- KID’S MENU
- for our guests 12 years old & younger
- all items are served with choice of sweet potato fries, french fries, quinoa salad or fresh fruit. includes fountain drink, milk or juice
- KID’S (A) BURGER

7.49

all-natural angus beef* & choice of Swiss or cheddar cheese, served on a brioche bun
[add tomato-lettuce-pickle +1.99]

KID’S CHICKEN TENDERS

GF

7.49

all-natural chicken seasoned in gluten-free crispy tempura batter

KID’S GRILLED CHEESE

VEG

7.49

cheddar & mozzarella cheese on organic sprouted wheat bread

KID’S PASTA

GF | VEG

7.49

gluten-free penne pasta in choice of olive oil, fresh marinara sauce or alfredo sauce
[add all-natural ground turkey* +3.99]
- WINE & BEER
- | WHITE | 6oz/9oz/bottle |
|----------------------------------|----------------|
| MENAGE A TROIS MOSCATO | 9/12/30 |
| CROWDED HOUSE SAUVIGNON BLANC | 9/12/30 |
| MATANZAS CREEK SAUVIGNON BLANC ● | 12/17/40 |
| BENVOLIO PINOT GRIGIO | 7/9/24 |
| MURPHY GOODE CHARDONNAY ● | 7/9/24 |
| CAMBRIA CHARDONNAY | 10/14/34 |
| FABRE EN PROVENC ROSÉ | 10/14/34 |
| RED | |
| LA CREMA PINOT NOIR | 12/17/40 |
| MURPHY GOODE PINOT NOIR ● | 9/12/30 |
| MURPHY GOODE RED BLEND ● | 9/12/30 |
| MURPHY GOODE CABERNET ● | 9/12/30 |
| SILVER PALM CABERNET | 12/17/40 |
| TINTONEGRO MALBEC ● | 7/9/24 |
| SPARKLING | |
| AVISSI PROSECCO | 12 |
| BEER | |
| LOCAL ROTATION | 5/6 |
| DOMESTIC/IMPORT | 5/6 |
- ADDITIONAL ROTATING WINE AND BEER SELECTIONS ARE AVAILABLE AT THE REGISTER
- SIP CERTIFIED WINES
- the SIP certified seal assures that growers & winemakers are preserving & protecting the natural environment, treating their employees & community with care & promoting sound business practices with a long-term view that protects both the present & the future.
- BEVERAGES
- FOUNTAIN DRINKS

3.19

HOT & COLD TEAS - ORGANIC & FAIR TRADE

3.19

HOT OR ICED HOUSE BREW COFFEE

2.99

BOTTLED SODA & WATER

2.99 & up
- At bellagreen, we believe every meal is a chance to make life and Earth more beautiful. That's why we use alternative energy, water conservation methods, recycling practices and sustainable sourcing when possible. Together, when we protect Mother Earth, we create a better world for future generations.
- LIFE MORE BEAUTIFUL
-
- EARTH MORE BEAUTIFUL