

Snacks

POTATO & LEEK DARTOIS (v)
cilantro sambal, sriracha 4

SHRIMP COCKTAIL
house cocktail sauce 5

LOX TARTINE
beet walnut purée, capers, herbs, crostini 7

TURKISH LAMB
FLATBREAD 6

HARISSA VEGETABLE NACHODUMS (v)(gf)
cucumber mint sauce 6

Raw

served with seedy salt bread

SALMON CRUDO*
salmon, BLiS smoked soy, sea salt,
cracked pepper, citrus zest 13

MARKET CEVICHE*
salmon, shrimp, scallop, avocado,
chili, lime, herbs, salad 11

BEET POKE (v)
sea salt beets, lemon, herbs, extra virgin olive oil,
lobna, togarashi, spent grain crunch 6

STEAK TARTAR*
sea salt, lemon, herbs, gherkin, capers, extra
virgin olive oil, spent grain crunch, lobna 8

SEA TO TABLE OYSTERS*
shucked to order, served on ice,
check our feature sheet for today's
East & West coast offerings \$mp

Soup

6 cup / 8 bowl

FRENCH ONION gruyere crouton

ROASTED SQUASH BISQUE (v)(gf)
curried crème fraiche, spiced walnut

GLUTEN-FREE OPTIONS (gf)
We are not a gluten-free environment, but items
indicated by GF have gluten-free ingredients.

*COOKED TO ORDER consuming raw or uncooked
meats, poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness especially if you have a
medical condition.

Shareables

BLUE CRAB CAKES
curried carrot purée, lemon aioli, simple greens 13

WILD MUSHROOM BRUSCHETTA
melted leeks, madeira, boursin, grilled crostini 8

BUTCHERS BOARD
daily selection of artisan meats & cheeses,
seasonal accompaniments \$mp

CARAMELIZED
BRUSSELS SPROUTS (gf)
black pepper maple, melted onions,
local bacon lardon 9

KNIFE & FORK CAESAR
baby romaine hearts, shaved olives,
asiago, croutons 8

CLASSIC WEDGE SALAD
baby iceberg, crispy onions,
candied spiced bacon, röthkase bleu cheese,
smoked bleu cheese dressing 9

WARM WINTER
VEGETABLE SALAD (v)(gf)
lemon black pepper goat cheese, herbs, beet walnut
purée, dijon pearls, lemon maple vinaigrette 8

COFFEE SMOKED DUCK*
berry compote, ginger vinaigrette purée, roasted
carrot & fennel salad, chives, pumpernickel toast 12

WARM LENTILS,
SQUASH & KALE (v)(gf)
baby kale, spice roasted squash, herbs, lentils,
lobna, tomatoes, simple vinaigrette 9

Signature Entrées

COFFEE BRINED PRIME
BASEBALL SIRLOIN*
winter vegetable, port wine demi 22

GRILLED HERB WILD
ILSE SALMON (gf)
herb anson mills carolina gold rice,
potato purée, vindaloo sauce, local apple 25

CAULIFLOWER CURRY (vg)
cilantro sambal, lentil dahl,
herb anson mills carolina gold rice,
seasonal chutney, grilled naan bread 15

MILK BRAISED PORK (gf)
butter bean purée, greens, crushed charred
tomatoes, leche reduction 15

MAPLE GLAZED GRILLED
AMISH CHICKEN (gf)
winter vegetable, fennel vinaigrette,
chive oil 17

NIMAN RANCH LAMB
BOURGUIGNONNE
local alba clamshell mushroom,
pearl onions, butter potatoes,
burgundy broth, roasted carrots 25

WATERZOOI*
salmon, local chicken sausage,
bacon cracklins, seasonal vegetable,
saffron shellfish broth, tomatoes,
tarragon aioli crostini 27

Butcher Block

16OZ CREEKSTONE NATURAL
PRIME DELMONICO*
wild mushroom demi 45

SIGNATURE BACON
WRAPPED STUFFED FILET*
stuffed with boursin cheese, madeira demi 48

8OZ NATURAL BEEF TENDERLOIN*
herb cabernet demi 43

14 OZ CREEKSTONE NATURAL
PRIME NEW YORK STRIP*
cabernet demi, garlic butter 45

Sides

CREAMED GREENS
(gf)(v) 3 / 5
TRUFFLE AU GRATIN
DAUPHINE POTATOES
(gf)(v) 5 / 8
ROASTED WINTER
VEGETABLE (gf)(v)
black pepper local
goat cheese 4 / 6

House Bread Basket

baby brioche loaf, seedy salt flat bread,
black pepper herb spent grain crackers,
seasonal jam, peppadew & tomato
butter, herb whipped oil & butter 2

SUPERFOODS (sf) / VEGETARIAN (v)

Judson's

modern american cuisine

The B.O.B. (an acronym for Big Old Building) is a 70,000-square-foot, four-story, red brick building that was constructed in 1903 as Judson's grocery warehouse. It stood vacant for decades before The Gilmore Collection began its transformation, saving it from demolition.

Its casual appeal, large size and historic charm have given The B.O.B. landmark / destination status in downtown Grand Rapids. Ambitious, expansive, and versatile, The B.O.B. offers a uniquely personal experience for every guest who walks through the door.

JUDSON'S / GILLY'S / BOBARINO'S / H.O.M.E. / EVE
B.O.B.'S BREWERY / DR. GRINS COMEDY CLUB

20 Monroe Ave NW / Grand Rapids / 616.356.2000 / thebob.com



#gilmoreeats

Field to Plate Since '78

We proudly support local farmers & artisan food purveyors. We source natural & local products whenever possible.

Having a Party?

Be sure to invite Gilmore!
Catering with character since 1978.
gilmore-catering.com