

SNACKS

HOT POBLANO & SWEET CORN SPOON BREAD (V)

smoked tomato chili jam, sweet butter 5 / 8

JUDSON'S SIGNATURE WILD MUSHROOM BRUSCHETTA (V)

michigan forest mushrooms, grilled herb crostini, boursin cheese, melted leeks 9

B.O.B.'S STEAMED BUNS

five-spice barbecue pork, pickled chilies, carrots, radishes, cucumbers, fresh chives, cilantro, roasted peanuts, hoisin sauce 12

CHILI-LIME ROCK SHRIMP

cornmeal crispy rock shrimp, tobiko caviar, chives, white miso-chili-lime sauce 14

SMOKED BRISKET SLIDERS

heritage reserve smoked beef brisket, crispy onions, aged provolone, hot cherry peppers, horseradish cream sauce 14

ROASTED CORN & CRAB FRITTERS

saffron & turmeric golden goddess aioli 12

GORGONZOLA GARLIC BREAD (V)

garlic herb butter toasted ciabatta bread, gorgonzola fondue, port wine syrup, chives 12

CHEESE & CHARCUTERIE PLATTER

pickles, nuts, fruit jam, grilled baguette, ask your server about today's cheese & meat offerings 12

SALADS

GOAT CHEESE & BEET (V)(GF)

chevre goat cheese, salt roasted beets, local mixed greens, sunflower seeds, portobella mushroom croutons, dijon balsamic dressing 6 / 9

FILET MIGNON SALAD*

linz heritage black angus filet mignon, amish bleu cheese, local mixed greens, crispy onions, local tomatoes, ginger hazelnut vinaigrette 16

TOASTED PIÑA COLADA & WATERMELON (V)(GF)

watermelon, baby arugula, jicama, golden pineapple brulé, toasted coconut, feta cheese, local honey, black pepper, extra virgin olive oil, white balsamic 6 / 9

Add: chicken 5 / salmon 8 / filet* 9 / vegetarian chicken 5

ENTREES

FILET MIGNON PEACH AU POIVRE*

black pepper crusted 8 oz filet, whipped yukon gold potatoes, grilled asparagus, watercress, peach peppercorn demi 36

SEARED FAROE ISLANDS SALMON*

medjool dates, english cucumbers, walnut salad, tomatoes, watercress, lemon-olive oil emulsion, chives 24

GILLY'S SMOKED MEAT SAMPLER

12-hour smoked black angus beef brisket, burnt ends, smoked pulled pork, barbecue pulled chicken, cole slaw, pickles, texas toast, barbecue sauce 22

ROASTED AMISH CHICKEN

half chicken, wild mushroom & english pea mac & cheese 16

SIDES

STREET CORN ELOTE (V)(GF)

grilled corn, chili lime, parmesan 5

WILD MUSHROOM & ENGLISH PEA MAC & CHEESE (V) 5 / 8

STEAK CUT FRENCH FRIES (V) 5

GRILLED ASPARAGUS (V)(GF) 6

DESSERTS

FUDGE BROWNIE (V)

chocolate fudge sauce, whipped cream, cherry 8

TAJIN CHILI LIME FRUIT COCKTAIL (V)(GF)

mango, pineapple, watermelon, honeydew, red chili lime dusting 7

GLUTEN FREE OPTIONS (GF)

We are not a gluten-free environment, but items indicated by GF have gluten-free ingredients.

VEGETARIAN (V)

* Grilled to order - notice: consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have a medical condition.

SANDWICHES

B.O.B.'S BACON CHEESEBURGER*

grilled black angus beef patty, local aged cheddar, cherrywood bacon, lettuce, tomato, pickle, onions, choice of fries or simple greens 14
(substitute plant-based veggie patty or veggie chicken upon request)

CHICKEN KIMCHI CHIMICHANGA

rotisserie chicken, napa cabbage, zucchini, radish, green onions, spicy sambal, chihuahua cheese, crispy flour tortilla, tomatoes, cilantro, sour cream, salsa verde, black bean sauce 14

PORTOBELLA BURGER (v)

roasted portobella mushroom, fried green tomatoes, saffron & turmeric herb salad, choice of fries or simple greens 13

WOOD-FIRED PIZZAS

12-inch, choice of one-topping (V) 10

TOPPINGS

smoked beef brisket
ham
fresh mozzarella
2 each for additional

sausage/pepperoni
smoked pork
goat cheese

bacon
pulled chicken

fresh tomatoes
onions
arugula
1 each for additional

green peppers
jalapeños
basil

green olives
mushrooms

**FAMILY MEALS,
BEER & WINE
AVAILABLE**

ask for details



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Tuesday-Saturday: 4-9pm

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