

FLATBREADS

ITALIAN MEAT

PEPPERONI, SAUSAGE, PROSCIUTTO AND SEASONED VEAL ON RED SAUCE BASE TOPPED WITH 4 CHEESES AND OREGANO \$14

THE VEG

GRILLED FLATBREAD TOPPED WITH RED SAUCE, SUNDRIED TOMATOES, SPINACH, ZUCCHINI, MUSHROOMS, RED ONION AND GOAT CHEESE \$13

B.Y.O. (build your own pizza \$10)

BASE CHOICES: Red Sauce • Pesto • Garlic Oil • BBQ • Queso-Green Chili Cheese Sauce

REGULAR TOPPINGS (\$1): Pepperoni • Sausage • Bacon • Onion • Mushroom • Fresh Peppers • Green Olive • Spinach • Tomatoes • Banana Peppers • Jalapeños • Zucchini • Sundried Tomatoes • Corn • Parmesan • Poblano Peppers

PREMIUM TOPPINGS (\$2): Chicken • Prosciutto • Italian Meats • BBQ Shredded Pork • Artichokes • Gorgonzola • Goat Cheese • Feta • Ricotta • Cipollini Onion • Pepper Jack Cheese • Asiago

SIDES

CURLY FRIES

BEER BATTERED STEAK FRIES

APPLE BRUSSELS SPROUT SLAW

YUKON MASHED POTATOES

SAUTÉED ASSORTED VEGGIES

MALT VINEGAR SLAW

APPLE SAUCE

RICE & BEANS

KID'S MENU

12 and under. Served with your choice of side: apple sauce, curly fries, steak fries, sautéed assorted veggies or chips

PASTA with choice of sauce: red sauce, butter or alfredo \$6

HOUSEMADE **FISH STICKS** (served with tartar sauce) \$8 | **CHICKEN TENDERS** \$6

MINI CORN DOGS \$6

Flatbread Kid's **Pizza** red sauce and cheese with one topping, each additional topping for \$1 (no side included) \$7 | **MAC 'N CHEESE BITES** crispy mac 'n cheese fritters served with dipping sauce \$6

DESSERTS

DESSERT of the DAY

FLOURLESS CHOCOLATE TORTE

WITH A BERRY COMPOTE & WHIPPED CREAM \$6.50

BAA BAA BLACK SHEEP

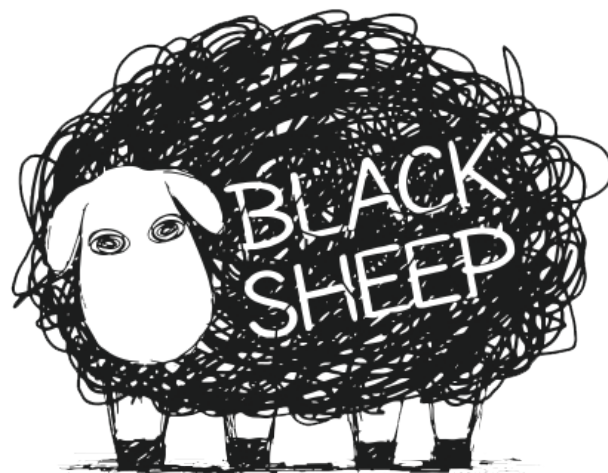
HAVE YOU ANY

BEER?

YESSIR, YESSIR

PLENTY

HERE!



BAA & GRILL

1642 South Shore Dr.
Holland, MI 49423

We're not boring, and that's why our food will never be either.
We will be changing the menu seasonally,
so keep coming back for more interesting combinations!

MUNCHIES

SPINACH-FETA ARTICHOKE DIP

SPINACH-FETA-ARTICHOKE DIP BAKED WITH ASIAGO CHEESE, SIDED WITH A BALSAMIC TOMATO RELISH AND SERVED WITH MARINATED OLIVES, GRILLED FLATBREAD AND CROSTINI \$13

WASABI TATER TOTS

PANKO BREADED WASABI MASHED POTATOES SERVED WITH CHILI-GARLIC AIOLI AND A SESAME HOISIN SAUCE \$8

BUTTERNUT SQUASH RAVIOLI

CRISPY BUTTERNUT SQUASH RAVIOLI TOPPED WITH BRUSSELS SPROUTS, FRESH SAGE AND CANDIED NUTS SERVED WITH A BOURBON-MAPLE SAUCE \$11

NASHVILLE HOT chicken

CRISPY HOT SPICED CHICKEN WINGS WITH CRISPY MAC 'N CHEESE BITES SERVED WITH SWEET & SPICY PICKLES AND BUTTERMILK DIPPING SAUCE \$10

STEAMED MUSSELS

ITALIAN SAUSAGE, TOMATOES, RED ONION, GARLIC AND CHILI IN A WHITE WINE BUTTER BROTH SERVED WITH GRILLED BREAD \$12

THE GREENS

Add chicken \$5 or steak \$9 to your greens

HARVEST SALAD

MIXED GREENS TOPPED WITH APPLES, DRIED FRUIT, GORGONZOLA, RED ONION, CANDIED SEEDS AND NUT CROUTONS WITH AN APPLE VINAIGRETTE \$12; HALF SALAD \$7

CAESAR SALAD

ROMAINE TOSSED WITH AN OREGANO CAESAR DRESSING, PARMESAN, CUCUMBER, ROMA TOMATOES, RED ONION, PEPPERONCINI PEPPERS AND CROUTONS \$11; HALF SALAD \$6

dressings: oregano parmesan > balsamic vinaigrette > apple vinaigrette > ranch

WHITE CHICKEN CHILI

PRETTY MUCH HOW IT SOUNDS \$6.50

FRENCH ONION

SAVORY BEEF BROTH TOPPED WITH SOUR-DOUGH & BAKED WITH PROVOLONE \$6.50

SOUPS

SAMMIES

All sandwiches come with kettle chips. Substitute seasoned curly fries or beer battered steak fries \$2

CRISPY FISH TACOS

BEER BATTERED TILAPIA ON CORN TORTILLAS WITH HUMMUS AND STEAMED RICE, TOPPED WITH CABBAGE SLAW, TOSSED WITH A HONEY-MOROCCAN SPICED DRESSING AND FINISHED WITH FRESH CILANTRO AND HARISSA AIOLI \$14

ROAST BEEF DIP

SHAVED ROAST BEEF ON GRILLED BREAD WITH HORSERADISH SPREAD, PROVOLONE CHEESE AND CARAMELIZED ONION SERVED WITH AU JUS \$12

SHREDDED CIDER PORK

SHREDDED PORK TOSSED WITH CIDER BBQ SAUCE ON A GRILLED ARTISAN BUN WITH WHITE CHEDDAR, APPLE-BRUSSELS SPROUT COLESLAW & ZUCCHINI PICKLES \$11

**THE BURGER

8 OZ BURGER PATTY ON A GRILLED BUN TOPPED WITH SMOKY BACON JAM, GOUDA CHEESE, CRISPY ONIONS, LETTUCE & STEAK SAUCE AIOLI \$11

MAIN TASTE

BOLOGNESE

VEAL, PORK & LAMB SIMMERED IN A RUSTIC SAN MARZANO TOMATO SAUCE TOSSED WITH PAPPARDELLE AND TOPPED WITH ROASTED GARLIC-HERB RICOTTA CHEESE \$18

MARINATED GRILLED TOP SIRLOIN

GRILLED SIRLOIN SIDED WITH A BABY POTATO AUTUMN VEGETABLE HASH, FINISHED WITH HOUSE MADE ROSEMARY STEAK SAUCE AND GORGONZOLA BLACK PEPPER BUTTER \$26

FISH N' CHIPS

BEER BATTERED TILAPIA SIDED WITH BEER BATTERED STEAK FRIES, CREAMY MALT VINEGAR SLAW AND LEMON TARTAR SAUCE \$19

CHICKEN POT PIE

SHREDDED CHICKEN WITH ROASTED VEGGIES IN A CREAMY CHICKEN GRAVY TOPPED WITH FLAKY PUFF PASTRY WITH A SIDE OF HOUSE MADE APPLE SAUCE \$18

seasonal vegetable primavera

SEASONAL VEGGIES IN A LEMON-HERB PESTO CREAM SAUCE TOSSED WITH PARMESAN & FARFALLE PASTA \$18
ADD PROTEIN: CHICKEN OR STEAK

GRILLED MEATLOAF

SIDED WITH SAUTÉED MUSHROOMS, CIPOLLINI ONION AND GREEN BEANS, SERVED WITH YUKON MASHED POTATOES AND A CREAMY BACON DEMI-GLACE \$18

the BURRITO

SHREDDED MOJO PORK, RICE, BEANS, ROASTED POBLANO PEPPERS, ONION, JACK CHEESE AND CORN TOPPED WITH A QUESO GREEN CHILI SAUCE, ROASTED TOMATO SALSA AND SHREDDED LETTUCE \$15

** May be cooked to order

** Consuming raw or undercooked eggs, meat, seafood, poultry may increase your risk for food born illness