



BORDINOS CLASSIC DISHES 3

Petit Tenderloin*

Broccolini, Gorgonzola Butter. \$4 Supplement Charge

Chicken Breast*

Root Vegetables, Truffle-Marsala Cream Sauce

Salmon*

Braised Cabbage, Smoked Red Bell Pepper Coulis

SIDE SOUP OR SALAD 4

Caesar Salad*

House Salad

Tomato Soup

Featured Soup

HALF SANDWICH 3

Chicken Salad

Bordinos BLT

Grilled Cheese

SIDE SALAD 2

Caesar Salad*

House Salad

SOUP 2

Tomato Soup

Featured Soup

SALADS & SMALL PLATES 6

Soup	\$5.00
Cream of Tomato, Featured	
House Salad	\$7.50
Mixed Greens, House Vinaigrette, Tomatoes, Croutons, Goat Cheese	
Caesar*	\$7.50
Romaine, Tradional Caesar Dressing*, Croutons, Grana Padano	
Cobb Salad	\$12.00
Romaine, Mixed Greens, Creamy Dill Dressing, Fried Chicken, Boiled Egg, Minced Bacon, Red Bell Pepper, Roma Tomato, Blue Cheese, Red Onion	
Crabcake*	\$12.00
Romesco	
Meatballs	\$10.00
Port Wine Tomato Sauce, Parmesan Crisps	

SANDWICHES 7

Tenderloin Burger	\$12.00
Beef Tenderloin Patty, Cheddar, Pickles, Mayo, Mustard, Tomato, Mixed Greens	
Porchetta	\$11.50
Porchetta-Style Roasted Loin, Hazelnut Gremolata, Grand Cru, Lemon-Caper Aioli	
House-Made Corned Beef	\$11.00
Sweet Pickle and Cabbage Slaw, Artisan Whole Grain Mustard	
Bordinos BLT	AVAILABLE OPTIONS
House-Made Bacon, Mixed Greens, Tomato, Roasted Garlic Aioli	
	\$10.00
	Half: \$6.00
Chicken Salad	AVAILABLE OPTIONS
Mixed Greens, Tomato	
	\$10.00
	Half: \$6.00
Spicy Meatball	\$9.00
Spicy Tomato Sauce, Mozzarella	
Smoked Turkey Caprese	\$10.00
Pesto, Mozzarella, Tomato, Reduced Balsamic	

COCKTAILS 6

Mimosa	\$4.00
Freixenet Blanc de Blancs Cava, Orange Juice	
Bloody Mary	\$5.00
Smirnoff Vodka, House Bloody Mary Mix	

Aperol Fizz	\$5.00
Aperol, St. Germain, topped with Cava	
310 Pimm's Cup	\$5.00
Pimm's, House Sour, Mint, Fresh Lemon Juice, Ginger Simple Syrup	
Breakfast Cocktail	\$5.00
House Infused Cinnamon-Vanilla Vodka, Onyx Cold Brew, Cream	
Bird Dog	\$5.00
Parrot Bay Coconut Rum, topped with Ruby Red Grapefruit Juice, Salted Rim	

BREAKFAST PLATES 7

Cajun-Style Shrimp & Grits*	\$14.00
Rice Grits, Bacon, Roasted Red Peppers, Shrimp-Étouffée	
Fried Chicken Biscuit	\$14.00
Boar Sausage Gravy, Roasted Potatoes	
House-Made Corned Beef Hash	\$12.00
Country Style Potato Hash, Caramelized Onion, Bell Pepper, Fried Egg	
Joe's Two, Two & Two	\$12.00
Eggs*, Bacon, Seasonal Pancakes, Roasted Potatoes	
French Toast	\$10.00
Whipped Macadamia-Coconut Butter, Maple Syrup, Roasted Potatoes	
Biscuits & Gravy	\$8.00
Boar Sausage, Roasted Potatoes	
Eggs Benedict*	AVAILABLE OPTIONS
English Muffin, Classic Hollandaise*, Roasted Potatoes Spinach	
Spinach: \$11.00	
Ham: \$12.00	
Crabcake: \$14.00	

PASTAS 8

Ricotta-Chèvre Gnocchi	\$21.00
Wild Boar Sausage, Fennel, Root Vegetables, Roasted Peppers, Bourbon Cream Sauce	
Beef Rigatoni	\$19.50
Green Beans, Sun Dried Tomatoes, Port Wine Cream Sauce	
Portobello Mushroom Lasagna	\$19.50
Ricotta Béchamel, Mozzarella, Smoked Gouda, Basil Pesto	
Venetian Style Beef Ragù Lasagna	\$19.00
Spinach, Mozzarella, Spicy Tomato Sauce	

Chicken Fettuccine	\$18.00
Sun Dried Tomatoes, Shiitakes, Asparagus, Spinach, White Wine Cream Sauce	
Tortellini	\$18.00
Spinach, Mozzarella, Tomato Sauce	
Vegetable Risotto	\$16.50
Leeks, Carrots, Parsnips, Bell Peppers, Mascarpone Cream Sauce	
Meatball Cappelini	\$16.00
Port Wine Tomato Sauce	

BEEF, GAME & FISH 7

Beef Tenderloin*	\$38.00
Yukon Gold Potato Purée, Grilled Broccolini, Gorgonzola Butter	
Duck Duet*	\$36.00
Confit Leg and Pan-Seared Breast, Sweet Potato Mousseline, Green Beans, Black Currant Agrodolce	
Pork Osso Bucco	\$30.00
Herbed Risotto, Roasted Cauliflower, Braised Pork Jus	
Market Fish*	
Chef's Choice, Prepared Fresh Daily	
Salmon*	\$29.00
Braised Purple Cabbage, Wild Rice and Quinoa, Roasted Pepper Sauce	
Chicken*	\$28.00
Roasted Butternut Squash and Pumpkin, Sautéed Spinach, Truffle Marsala Cream Sauce	
Cioppino*	AVAILABLE OPTIONS
Market Fish, Salmon, Shrimp, Mussels, Calamari, Court Bouillon, Grilled Sourdough	
	\$26.00
	Add Half Portion of Cappelini Pasta: \$3.00