

BAMBARA



BOSTON FETA SALAD <i>Boston lettuce, feta, English cucumbers, roasted sweet and hot peppers, kalamata olives, toasted pita bread, lemon vinaigrette</i>	11	
TRADITIONAL CAESAR SALAD <i>Romaine leaves, croutons, white anchovies, shaved parmesan</i>	9	
MIXED BABY GREENS <i>Oven-dried cherry tomatoes, balsamic vinaigrette, red onion jam</i>	7	
BABY ARUGULA SALAD <i>Goat cheese croquette, spicy walnuts, honey dressing</i>	9	
CHOPPED SALAD <i>Baby greens, cucumbers, avocado, tomato, dried cherries, candied pecans, onion jam, goat cheese, sherry vinaigrette</i>	11	~
ROASTED BEET SALAD <i>Red and gold beets, foccacia goat cheese crisp, aged balsamic, micro greens</i>	12	
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THREE PERFECT ISLAND CREEK OYSTERS <i>Cocktail sauce, horseradish, mignonette</i>	8	
SPICY TUNA TARTARE <i>Avocado puree, waffled potato crisps</i>	14	
WARM LOBSTER SLIDERS <i>Butter poached lobster, chives, herb salad, toasted brioche</i>	17	~
ROASTED GARLIC & POTATO SOUP <i>Crispy scallions, crème fraiche, crispy pancetta</i>	8	
LOBSTER CHOWDER <i>Maine lobster, yukon potatoes, chives, slab bacon</i>	10	
ARANCINI <i>Crispy risotto balls, short rib, parmesan, fontina, herbs with tomato & aioli sauces</i>	8	
CRISPY FRIED SQUID <i>Aioli, chili paste, fried lemon</i>	11	~
GRILLED FLATBREAD <i>Roasted garlic, goat cheese, oven-dried cherry tomatoes, arugula, aged fig vinegar</i>	11	
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EXOTIC MUSHROOM RISOTTO <i>Wild mushrooms, fontina, foie gras butter, parmesan, chive pesto</i>	25	
PORK AND SPÄTZLE <i>Medallions of panko crusted pork, herb spätzle, braised red cabbage, mustard cream, caramelized pears</i>	23	~
BOLOGNESE FETTUCINI <i>Traditional meat sauce, parmesan, house-made pasta</i>	24	
ROASTED HALF CHICKEN <i>Semi boneless, potato gratin, braised Swiss chard, sage gravy</i>	18	
SIGNATURE STEAK FRITES <i>Hanger steak, slow roasted roma tomatoes, arugula, herb butter, peppercorn sauce</i>	27	
SEARED YELLOW FIN TUNA <i>Sesame crusted, soy glaze, lemon butter, coconut rice, green mango salad</i>	29	
PAN ROASTED COD <i>Creamy polenta, kalamata olives, smoked tomatoes, thyme brown butter</i>	26	
CATCH OF THE WEEK <i>The freshest fish available with Chef's choice of sides</i>	28	
ROASTED SHALLOT MEATLOAF <i>Yukon mashed potatoes, sweet and sour tomato sauce, garlic spinach</i>	17	
BAMBARA CUT OF THE WEEK <i>Chef's choice of sides</i>	33	

Yukon Mashed Potatoes

Braised Swiss chard

Garlic Spinach

Coconut Rice

Herb Fries

4 Side of the menu