



Starters

CHORIZO DEVILS (GF V)	14
<i>Egg white cups, whipped egg yolk, crispy chorizo, jalapeños, Calabrian chili sauce</i>	
BISON MEATBALLS	15
<i>Ground bison and beef short rib with parmesan, roasted garlic, parsley, fresh basil & seasonings. Served with house made red sauce</i>	
HOT HONEY JALAPEÑO POPPER DIP (GF)	14
<i>Cream cheese, cheddar, roasted jalapeños, bacon, fried torilla chips</i>	
BURNT END NACHOS (GF)	16
<i>Fried tortilla chips, shredded cheddar, BBQ sauce, roasted corn, brisket, red onion, sour cream</i> <i>*Ask for candied jalapeños!</i>	
BELLAWOOD FLATBREAD (V)	9
<i>Wood-fired, house-made dough with garlic confit oil and parsley seasoning</i>	
WINGS (5 10 20)	10 19 34
<i>Seasoned and fried, tossed in sauce of choice and served with ranch or blue cheese</i>	

Sauces: Buffalo, BBQ, Parmesan Garlic, Sweet Thai Chili, Lemon Pepper

*All flats or drums additional \$4 | Split sauces \$2 per sauce

Greens & Kettle

CAESAR (V)	14
<i>Romaine, parmesan, croutons, Caesar dressing</i>	
THE CITRUS (V, GF)	16
<i>Spring mix, feta, orange segments, apple slices, toasted dried cranberries, orange vinaigrette</i>	
STEAK* AND GORGONZOLA (GF)	23
<i>Arugula, grilled flat iron, fresh corn, cherry tomatoes, onion, balsamic vinaigrette</i>	
Dressings: balsamic vinaigrette, orange vinaigrette, ranch, blue cheese, Italian, Caesar	

Add: avocado 3, egg 2, fried chicken 7, grilled chicken* 6, salmon* 16, flat iron* 9, jumbo shrimp* (5) 16, brisket 10 (all add-ons are GF)

CHEF’S FEATURED SOUP (CUP BOWL)	5 9
<i>Seasonal rotating, inquire with your server</i>	

SIDES

CHILI-GARLIC ASPARAGUS (GF V)	5
ROASTED BROCCOLI (GF V)	5
MASHED POTATOES (GF V)	5
BAKED POTATO (GF V)	4
<i>Make loaded add 3</i>	
FRIES (V GF)	5
MAC & CHEESE (V)	5
MUSHROOMS (GF V)	5
SIMPLE SALAD (V)	5
SIDE CAESAR (V)	7
CUP OF SOUP	5

GF = Gluten Free | V = Vegetarian

Handhelds & Pasta

Sandwiches are served with a choice of side GF bun available on request

BELLAWOOD BURGER*	14
<i>Toasted brioche bun, 4oz smash burger, farmhouse sauce, lettuce, tomato, onion, pickles Extra patty 4 each</i>	
BURNT END GRILLED CHEESE*	22
<i>Texas Toast, in-house smoked brisket, caramelized onion, white cheddar cheese</i> <i>Ask for candied jalapeños!</i>	
CLUB CUBANO*	20
<i>Toasted ciabatta roll, mojo pork, smoked ham, swiss, crispy bacon, dijonnaise, lettuce, pickles</i>	
THE BERTY*	18
<i>Toasted brioche bun, seasoned fried chicken, cilantro jalapeño aioli, pepper jack cheese, lettuce, tomato, onion, pickle</i>	
CACIO E PEPE MAC	16
<i>Cavatappi pasta, white cheddar and parmesan cheese sauce, cracked black pepper</i>	

BELLAWOOD SCAMPI	24
<i>Linguini pasta, jumbo seared shrimp, garlic-herb cowboy butter, fresh citrus, chili oil</i>	

Add: avocado 3, fried chicken 7, grilled chicken* 6, salmon* 16, flat iron* 9, jumbo shrimp* (5) 16, brisket 10

From the Butcher

Steaks

Steaks served with a choice of two sides and a steak finish

NY STRIP* (12oz)	42
BURGUNDY PEPPER RIBEYE* (16oz)	48
HERB MARINATED FLAT IRON* (12oz)	40
SPECIALTY REQUESTED STEAK & SIZE* <i>Hand-cut steak from our butcher shop Market price</i>	

Steak Finishes (choose one):
Cowboy butter (GF), Chimichurri (GF), Gorgonzola Crust (GF), Calamansi “A1” Steak Sauce

BEYOND THE BEEF

Choice of two sides

JAMAICAN JERK CHICKEN* (GF)	30
<i>Dry brined chicken breast in a spicy, slightly sweet, Jamaican marinade</i>	
BOURBON GLAZED SALMON* (GF)	34
<i>Seared Norwegian salmon, glazed in brown sugar & bourbon reduction</i>	
HONEY LIME GLAZE CHOPS* (GF)	28
<i>Grilled bone in pork chop, marinated in a garlic-lime brine</i>	

HAPPY HOUR
WED - SUN 4pm to 6pm
\$10 House Cocktails/Old Fashioneds
\$8 glass of (select) wine+
\$5 craft draft beer
\$7 Mocktails, \$3 off appetizers

Wood-Fired Pizza

12" Wood-fired, Neapolitan style pizzas

BBQ BRISKET	18
<i>White sauce, mozzarella cheese, smoked brisket, roasted red pepper, pickled red onion, basil, Romano & a BBQ sauce drizzle</i>	
CARNIVORE	19
<i>Red sauce, mozzarella cheese, bison meatball, smoked brisket, bacon, green onion & Romano</i>	
NASHVILLE HOT CHICKEN	19
<i>White sauce, mozzarella, Nashville hot chicken, jalapeños, green onion, Romano, hot honey drizzle</i>	
MARGHERITA (V)	17
<i>Red sauce, Ovolini mozzarella, basil, olive oil drizzle, Romano</i>	
PEPPERONI	18
<i>Red sauce, mozzarella cheese, Ezzo’s all-beef pepperoni, Romano</i>	
PESTO BURRATA	19
<i>Pesto sauce, spicy Italian sausage, roasted red peppers, Romano, burrata cheese, and applewood smoked salt sprinkle</i>	

SMOKED CHICKEN & PICKLE	18
<i>White sauce, mozzarella cheese, smoked chicken, bacon, pickles, Romano cheese</i>	

ROTATIONAL PIZZA SPECIAL	19
<i>Ask your server!</i>	

BUILD YOUR OWN	15
<i>w/ one sauce and mozzarella cheese</i>	

Sauces: red, white, pesto, BBQ

Protein: bacon, bison, brisket, smoked chicken, pepperoni, Italian sausage, ham • 2 each

Vegetables: jalapeño, tomatoes, Kalamata olives, mushrooms, banana peppers, green onion, pickled red onion, pickles • 1 each

Gluten free crust 5 | Ovolini mozzarella or burrata 2

Something Sweet

CHEESECAKE SLICE	10
BLUEBERRY LEMON ICEBOX CAKE	12
PEACH COBBLER BREAD PUDDING	15
<i>Served with vanilla bean ice cream</i>	
SEASONAL CRÈME BRÛLÉE (GF)	12

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

18% gratuity added to parties larger than 8

White Wines

	Glass	Bottle
SCHMITT SÖHNE, Riesling ⁺ <i>Germany</i>	10	33
THREE PEARS, Pinot Grigio ⁺ <i>California</i>	10	37
DIRECTOR’S CUT, Chardonnay <i>California</i>	14	53
ANGEL’S INK, Chardonnay <i>California</i>	13	49
MUDHOUSE, Sauvignon Blanc ⁺ <i>New Zealand</i>	11	41
MALGRA, Chard/Sauv Blend ⁺ <i>Italy</i>	10	33

Red Wines

	Glass	Bottle
THE SEEKER, Pinot Noir ⁺ <i>France</i>	12	45
ALARIS TRAPICHE, Malbec ⁺ <i>Argentina</i>	10	37
SANDSTONE, Merlot ⁺ <i>California</i>	10	37
SILVER RAVEN, Cab Sauv ⁺ <i>Washington</i>	12	45
GREENWING, Cab Sauv ⁺ <i>Washington</i>	11	41
PALISADES, Red Blend ⁺ <i>California</i>	11	41

Sparkling

	Glass	Bottle
ETHIC, Prosecco Rosé <i>Italy</i>	14	53
POEMA, Cava ⁺ <i>Spain</i>	10	37
CHLOE, Prosecco ⁺ <i>Italy</i>	11	41
ASTI, Sparkling Wine ⁺ <i>Italy</i>	10	37

Customers are encouraged to shop our retail wines. Corking fee of \$15

The Story

The name of our farm is a nod toward our heritage as Marines. A turning point in Marine Corps history was the Battle of Belleau Wood. In June, 1918, Marine units ferociously fought against German forces over several days to secure an area called Belleau Wood about an hour east of Paris.

The fighting was described as a “perfect inferno” by Lieutenant Joel T. Boone, and more than 1,800 Marines were killed during the battle. However, the Marines were victorious and on June 26th, Major Maurice Shearer reported that “Woods now U.S. Marine Corps entirely.”

A saying from the battle, “Retreat, hell! We just got here,” became a part of Marine Corps lore, and the Marines earned by the nickname “Devil Dogs,” after the German soldiers described them as Teufelhunden. The area was also renamed “The Woods of the Marine Brigade.”

Signature Cocktails

THE SPEAKEASY, upscale Manhattan <i>Elijah Craig Rye, Amaro Nonino, bitters</i>	16
BLACKBERRY & SAGE MARGARITA <i>Tequila, lime juice, muddled blackberries, simple syrup, sage</i>	14
HABANERO VODKARITA <i>Hanson’s vodka, triple sec, lime juice, agave syrup, habanero bitters</i>	14
MAPLE SMASH BOURBON <i>Four Roses bourbon, maple syrup, lemon slices, splash of soda water</i>	14

CAMPFIRE MULE <i>Knob Creek Smoked Maple, brown sugar simple, lemon juice, ginger beer</i>	14
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GIN ROSÉ <i>Watershed Four Peel, rosé wine, lime juice, simple syrup, lime wedge</i>	14
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PEACH SUNSET, a bourbon cocktail <i>Four roses, triple sec, peach juice, lemon juice, simple, bitters</i>	13
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House Cocktails

AMARETTO SOUR <i>Amaretto, sour mix, Fee foam, cherry</i>	12
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BLOODY MARY <i>Vodka, lime, house-made mix</i>	12
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COSMOPOLITAN <i>Vodka, triple sec, cranberry juice, lime</i>	12
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ESPRESSO MARTINI <i>Vanilla vodka, Kahlua, coffee</i>	12
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LONG ISLAND ICED TEA <i>Gin, rum, vodka, tequila, triple sec, lemon & coke</i>	13
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MANHATTAN <i>Bulleit rye, sweet vermouth, bitters</i>	12
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MARGARITA <i>Tequila, triple sec, lime juice, sour mix</i>	12
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MARTINI <i>Tequila, triple sec, lime juice, sour mix</i>	12
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MIMOSA <i>Champagne & orange juice</i>	11
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MOSCOW MULE <i>Titos, lime juice, ginger beer</i>	12
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WHISKEY SOUR <i>Bulleit bourbon, sour mix, Fee foam, orange slice & cherry</i>	12
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Seasonal Cocktails

Please ask your server or look at your table top menu for our seasonal cocktails!

Old Fashioned

A variety of Old Fashioned Cocktails

SMOKED MAPLE OLD FASHIONED <i>Knob Creek Smoke Maple bourbon, brown sugar simple, orange bitters, orange peel</i>	14
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THE 1886 <i>Four Roses bourbon, simple syrup, Angostura bitters, lemon peel</i>	12
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THE STANDARD <i>Bulleit bourbon, simple syrup, Angostura bitters, orange peel & cherry</i>	12
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THE RYE <i>Elijah Craig Rye, simple syrup, orange bitters, orange peel</i>	13
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Mocktails

THE BRAMBLE SAGE SMASH <i>Lime juice, blackberry sage syrup, ginger beer</i>	10
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SUNSET AT THE FARM <i>Orange juice, grenadine, ginger beer, orange slice</i>	11
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MAPLE CARDAMOM SIPPER <i>Apple juice, maple syrup, cardamom extract, lemon juice, soda</i>	11
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LAVENDER CREAM <i>Lavender syrup, soda, cream</i>	10
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Soft Drinks, Etc.

SOFT DRINKS <i>Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper</i>	4
LEMONADE	4
SWEET TEA/UNSWEET TEA	4
COLD BREW COFFEE <i>Add flavor + \$0.50</i>	4
MILK/CHOCOLATE MILK JUICE <i>Orange, apple, cranberry</i>	4

Craft Tap List



We also have have several options in cans & bottles:

- Domestic: Blue Moon, Bud Light, Busch Light, Corona, Coors Light, Miller Lite, Mich Ultra, Modelo, Yuengling \$4.50
- Gluten Free: New Grist Pilsner \$5
- Seltzers: Carbliss Blackberry, Pineapple & Cranberry \$6
- N/A: Athletic Lager & IPA \$5