Menu

Appetizers

Garlic Bread 3

Whipstone Asparagus Gazpacho 6
Organic Quinoa Salad

Caramelized Shallot Bisque 7
Arugula Pesto, Pepita

New Orleans Style BBQ Shrimp 12
Toasted Crostini

Warm Goat Cheese Dip 9
Arizona Honey, Pepitas, Roasted Grapes

Steamed Mussels or Clams 12
Local Tomato Fennel Broth, Garlic Crostini

Grilled Avocado 11
Puffed Quinoa, House-smoked Tomatoes, Pickled Local Carrots, Roasted Chili Aioli, Sunflower Seeds, Aleppo Citrus Sherry Syrup, Toasted Baguette

Burrata Cheese 12
Warm Local Tomato Fennel Reduction, Local Radish Sprouts, Arugula Pesto, Toasted Baguette

Local Broccoli & Cheddar Risotto 12
Pulled Chicken, Balsamic Reduction, Chives

Salads

Caesar*
Chopped Romaine, Local "Hassiago" Cheese, Croutons, House-Made Anchovy Dressing

5
10

Spring Kale & Arugula
Castelvetrano Olives, Local Sunflower Sprouts "Hassiago" Cheese, Charred Shallots, Sunflower Seeds, Roasted Garlic Dressing

7
12

House
Local Greens, Cucumbers, Tomatoes, Market Radishes & Local Carrots, Lemon Basil Vinaigrette

5
10

Compressed Strawberry
Shaved Fennel, Arugula, Oven Dried Grapes, Chopped Walnuts, Goat Cheese, White Balsamic & Strawberry Dressing

7
12

BiGA Chopped
Arizona Grown Lettuce, Smoked Bacon, Carrots, Celery, Tomatoes, Onion, Gorgonzola, Market Roasted Chili Dressing

6
11

Salads - Add Ons

Chicken 4

Grilled Shrimp 4

Turkey Patty 5

Local Egg* 2

Smoked Mushrooms 7

Avocado 2

Bacon 2

Burger Patty* 5

Local Beef Patty* 8

Roasted Turkey 6

Sandwiches

All sandwiches are served on bread that was made in-house and include a side of your choice: Local Green Chile Mac & Cheese, Coleslaw, Cucumber Tomato Salad or Potato Salad

Classic Grilled Cheese 8
Havarti Cheese

BLTA 10
Applewood Smoked Bacon, Butter Lettuce, Tomato, Avocado, Basil Aioli

The Local Burger* 14
BHD Ranch Beef, AZ Tomato, Cheddar Cheese, Local Arugula, Market Roasted Chili Aioli

Market Vegetable Sandwich 13
Burrata Cheese, Local Tomatoes, Cucumbers, Whipstone Carrots, Charred Shallots, Avocado, Local Sprouts, Pesto, Balsamic Reduction

The BiGA Burger* 11
Hand-pressed Patty, Sliced Local Tomato, Caramelized Onions, AZ Lettuce, Cheddar Cheese, Basil Aioli

Pastrami Reuben 12
Sauerkraut, Melted Swiss, Sweet Relish Dressing, House-made Rye Bread

Asian Turkey Burger 11
Butter Lettuce, Sweet Chili Mayo

The BiGA Club 14
House Roasted Turkey Breast, Local Sprouts, Avocado, Applewood Smoked Bacon, Local Tomatoes, Basil Aioli

Entrees

Sous Vide Pork Chop 22
Southwestern Cheddar Grits, Aguiar Farm Mustard Greens, Carrots & Broccoli Port Wine Reduction, Pickled Shallots

Herb Roasted Chicken 16
Whipstone Spinach Savory Bread Pudding, Local Carrot Puree, Oven-dried Grape Chutney, Buttered Market Vegetables, BiGA BBQ Sauce

Pan Seared Grouper Bass* 27
Organic Quinoa, Pickled Local Bok Choy Market Leeks, SVH Shitake Mushrooms Shrimp Brandy Broth, Leek Pesto

Smoked Local Mushrooms 16
Sun Valley Harvest Trumpet Mushrooms, Local Spring Vegetable Hash, Arizona Carrot Puree, Pickled Shallots, BiGA BBQ Sauce

Desserts

BiGA Brioche Bread Pudding 6

Chocolate Pots de Crème 7
Whipped Cream, Toffee Sauce

Local Rhubarb & Blueberry Cobbler 6
Chantilly Cream, Garden Mint

Biga Cinnamon Roll 6
Toffee Sauce, Whipped Cream