
Entree

Lamb Ragu

Pappardelle, Parsnip, Fennel,
Pea Shoots, Goat Cheese \$15.95

****Duck A L'orange*

Duck Breast, Orange Gastrique, Market Greens,
Root Vegetables Gratin \$19.95

Roasted Chicken Dill Buerre Blanc

Grilled Asparagus, Tomato Relish,
Rissole Potatoes \$17.95

Creamy Shrimp & Grits

Tasso Ham, Andouille Sausage, Green Peppers,
Tomatoes, Red Onions, Seared Grit Cakes \$17.95

Roasted Vegetable Pasta

Pasta, Zucchini, Squash, Corn, Carrots
Red Pepper & Green Peppers, Pistou \$14.95

****Dijon-Crusted Salmon*

6 OZ Fresh North Atlantic Salmon Filet,
Parsnip Puree, Roasted Vegetables, Pistou \$21.95

Smoked Salmon Mornay

Fettuccine, Creamy Gruyere Cheese Sauce,
Shaves of Smoked Salmon,
Crispy Capers, Fresh Avocado \$16.95

****Filet Mignon 6oz*

Red Wine Sauce Reduction, Wild Mushroom,
Greens, Roasted Parmesan Potatoes \$28.95

Burgers

Choose your Protein: Homemade Burger, Grilled Chicken, Homemade Veggie Burger. Add bacon \$1.95.
Gluten Free Bun \$1.00. All Burgers are served with Field Greens Salad or Handcut Fries.

****Traditional*

Protein, Aged Cheddar, Greens, Tomatoes,
Dill Pickles, Caramelized Onions, Herb Aioli \$9.95

****B&B Burger*

Protein, Greens, Bacon, Avocado,
Tomato Relish, Horseradish Aioli \$12.95

****French Connection*

Protein, Brie, Grilled Mushrooms,
Crispy Onions, Dijon Mustard \$12.95

****Hang-Over Burger*

Protein, Bacon, Sunny Side Egg, Gruyere, Greens,
Tomatoes, Caramelized Onions \$11.95

Soup & Sides

Tomato Bisque Cup \$3.95 Bowl \$7.95

Soup Of the Day Cup \$3.95 Bowl \$7.95

Fresh Cut Fries \$2.95

Brussel Sprouts \$3.45

Roasted Vegetables \$5.95

***May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify your server if you have food allergies. Thank you!