

# Starters & Small Plates

## Olive Bruschetta

Olives, Capers, Onions, Red Roasted Peppers  
Artichoke, Crostini \$ 6.95

## Rustic Hummus

Housemade Hummus, Marinated Olives,  
Crostini \$ 8.95

## Smoked Salmon Tartare

Capers, Red Onions, Lemon Zest, Pistou,  
Black Russian Crostini \$ 8.95

## Loaded Fries

Sharp Cheddar, Mozzarella, Bacon,  
Scallions, Jalapenos, Pickled Onions \$ 9.95

## Steak Frites

Petit Beef Tenderloin, Homemade Steak Sauce,  
Fresh Cut Fries, Greens \$ 13.95

## Charcuterie

Prosciutto, Soppressata, Smoked Salami,  
Marinated Olives, Roasted Nuts, Duck Liver Pate  
Whole Grain Mustard, Green Pepper Jam  
2 ppl \$ 15.95 Add Cheese \$ 7

## Fruit & Fromage

Comte, Gorgonzola, Brie,  
Strawberries, Grapes, Caramelized Figs  
Carrot Jam, Honey  
2 ppl \$ 15.95 Add Meat \$ 7

# Salads

Add \*\*\*Chicken \$ 5 / \*\*\*Shrimp \$ 6 / \*\*\*Petit Beef Tenderloin 5oz \$ 8 / \*\*\*Salmon 6oz \$ 9

## Crispy Kale Salad

Layers of Kale, Crispy Parmesan,  
Housemade Croutons, Caesar Dressing  
Small \$ 6.95 Large \$ 10.95

## Citrus Salad

Field Greens, Fresh Apples, Strawberries,  
Orange Wedges, Gorgonzola, Candied Walnuts,  
Preserved Lemon Vinaigrette, Honey  
Small 6.95 Large \$ 11.95

## Beet & Goat Cheese Salad

Arugula, Grilled Asparagus, Pickled Beets,  
Goat Cheese, Pistou  
Small \$ 7.95 Large \$ 11.95

## Simple Salad

Field Greens, Tomatoes, Cucumber,  
Balsamic Vinaigrette,  
Small 5.95 Large \$ 8.95

# Entree

## Lamb Ragu

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

## Roasted Chicken Dill Buerre Blanc

Grilled Asparagus, Tomato Relish,  
Rissole Potatoes \$ 17.95

## Roasted Vegetable Pasta

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

## Smoked Salmon Mornay

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

## \*\*\*Duck A L'orange

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

## Creamy Shrimp & Grits

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

## \*\*\*Dijon-Crusted Salmon

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

## \*\*\*Fillet 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

## \*\*\*French Connection

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

## \*\*\*B&B Burger

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

## \*\*\*Hang-Over Burger

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

# Soup and 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!