



a fresh ingredient American eatery & bar

"People who love to eat, are always the best people." - Julia Child

## SMALL PLATES

GF **SHRIMP COCKTAIL**  
lemongrass, green curry cocktail 13

**STEAM BUNS**  
chef's choice 3 for 12/ 6 for 18

**PIEROGIS**  
jalapeño cheddar sausage, potato 13

**CRISPY CHICKEN WINGS**  
choice of : Alabama white sauce or Gochujang chili sauce celery, carrot 14  
(unfortunately this item is not available for happy hour pricing)

**CREAMED SPINACH DIP**  
fried artichoke leaves, gruyere, white cheddar, roasted garlic, warm bread 13

**FRIED PICKLED WILD MUSHROOMS**  
creamy chili herb 12

**BONE MARROW**  
herb & pecorino bread crumbs, pancetta, pickled mustard seed, sourdough 18  
(unfortunately this item is not available for happy hour pricing)

GF **SMOKED PORK BELLY**  
jicama slaw 13  
(unfortunately this item is not available for happy hour pricing)

## MEAT & CHEESE

\$6 each

**DUCK SAUSAGE**

**JALAPENO CHEDDAR SAUSAGE**

**HELLIM**

**RICOTTA & HONEY**

**PECORINO**

**SPECK**

**CHEF'S CHOICE**

## SALADS

**SPINACH SALAD**  
grilled red onion, sun-dried tomatoes, feta, parmesan vinaigrette, pistachio, Bramble  
bacon 12

**HOUSE SALAD**  
mixed greens, roasted tomato, red onion, pecorino, croutons, house vinaigrette 8

**MEDITERRANEAN PANZANELLA SALAD**  
Israeli couscous, 5 spiced chick pea, arugula, pistachios, feta, quick-pickle cucumber,  
red onion, red curry vinaigrette 12  
add the shrimp, TRUST US!

## SANDWICHES

choice of french fries or house salad

**B&B BURGER** 15  
choice of mustard or mayo, cheddar or  
gruyere, LTOP

**FRENCH LAMB DIP** 16  
dijon mustard, caramelized onion, gruyere,  
jus

**CHICKEN SANDWICH** 14  
buttermilk brined, jalapeño honey pickles,  
LTO, house-made honey mustard

**PIMENTO BACON BURGER** 16  
pimento cheese, bacon jam, onion

## FLATBREADS

add chicken, sausage, or pancetta \$2

**MOZZARELLA**  
red sauce, basil 13

**DUCK SAUSAGE & MUSHROOM**  
crispy garlic, pecorino, herb pesto 14

**BRUSSEL SPROUT & RICOTTA**  
caramelized onion, pancetta, balsamic glaze  
13

**THREE CHEESE**  
mozzarella, feta, pecorino, kale, pesto 13

## ENTREES

**CHIMICHURRI BRAISED SHORT  
RIB**  
cheddar grits, roasted carrot 22

GF **BRICK CHICKEN**  
butternut squash gnocchi, chicken  
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**CHEESE RAVIOLI**  
heirloom cherry tomatoes, rosemary  
mushrooms, spicy sausage, kale, white  
wine sauce 22

**CHEF'S CATCH**  
MP

**CHEF'S CUT**  
MP

## SIDES \$8

**HOUSE MAC**

**FRIED BRUSSELS**  
bacon, parmesan

**TRUFFLE FRIES**  
parmesan

**CHARRED ASPARAGUS**  
bacon jam

20% gratuity included for parties of 6 or more. \$4 charge for split plates.

\*consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.