



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

SWEET POTATO EMPANADAS
sweet potato, black bean, chorizo, molé, crema 12

CREAMED ARTICHOKE & SPINACH DIP
artichoke, white cheddar, roasted garlic, warm bread 13

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

STEAMED MUSSELS
chorizo, tomato, garlic, grilled bread 16

CHEESE & MEAT BOARD
see server for our daily cheeses & meats

BURRATA & GRILLED PEACH
arugula, candied walnuts, warm bread 12
(not available for happy hour pricing)

GF **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)

SALADS

SPINACH SALAD GF
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!

WARM GOAT CHEESE SALAD GF
arugula, butternut squash, apple cider vinaigrette, house-cured bacon, spiced
walnuts 11

FLATBREADS

add chicken or sausage, \$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

SANDWICHES

choice of french fries or house salad

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

FRENCH LAMB DIP 16
dijon mustard, caramelized onion, swiss, jus

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

PIMENTO BACON BURGER 16
pimento cheese, bacon jam, onion

ENTREES

GF **BONE-IN PORK CHOP**
ancho & brown sugar rub, butternut squash
risotto, crispy Brussels, bacon, Demi 26

GF **BRICK CHICKEN**
lemon ricotta gnocchi, chicken Demi 26

**BUTTERNUT SQUASH
AGNOLOTTI**
sage cream sauce, ricotta, bacon, onion,
apple, kale, pecans 18

CHEF'S CATCH
MP

CHEF'S CUT
bleu cheese, autumn hash MP

GF **FISH & CHIPS**
battered wild caught Pacific Cod, fries 14

SIDES

HOUSE MAC 8

FRIED BRUSSELS GF 8
bacon, parmesan

TRUFFLE FRIES GF 10
parmesan

AUTUMN HASH GF 6

BUTTERNUT SQUASH RISOTTO
GF 8

DESSERT

WAFER BREAD PUDDING 12
peach, piña colada sauce

CRÉME BRÛLÉE GF 10
vanilla bean

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.