



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**  
jalapeno cheddar sausage, pickled cabbage slaw, crema 13

**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 18

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

**BURRATA & STONE FRUIT**  
arugula, candied walnuts, crostini 13  
(not available for happy hour pricing)

**GF CRISPY CHICKEN WINGS**  
choice of : Alabama white sauce or Gochujang chili sauce celery, carrot 14  
( 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 13

**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 13

## 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

**RAVIOLI & KALE**  
spicy sausage, tomatoe, white wine butter  
sauce 22

**CHEF'S CATCH**  
MP

**CHEF'S CUT**  
bleu cheese, autumn hash MP

**GF FISH & CHIPS**  
battered wild caught Pacific Cod, fries 17

## 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

**WAFFER BREAD PUDDING** 12  
fruit , piña colada sauce

**CRÉME BRÛLÉE** GF 10  
vanilla bean

**HAND PIES** 9  
vanilla ice-cream

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.