



a fresh ingredient American eatery & bar

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

SMALL PLATES

SHRIMP COCKTAIL ^{GF} 13
lemongrass, green curry cocktail

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

PIEROGIES 13
jalapeño sausage, pickled cabbage slaw, crema

SHRIMP AGUACHILE ^{GF} 14
serrano pepper, red onion, cucumber, tortilla chips

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

FRIED PICKLED WILD MUSHROOMS ^{GF} 12
creamy chili herb

STEAMED MUSSELS 18
chorizo, tomato, garlic, grilled bread

MEDITERRANEAN BURRATA 14
olive, artichoke hearts, pepperoncini, grilled bread
(this item is not available for happy hour pricing)

CRISPY CHICKEN WINGS ^{GF} 14
choice of : Alabama white sauce, Curry or Gochujang chili sauce celery, carrot
(this item is not available for happy hour pricing)

SALADS

SPINACH SALAD ^{GF} 13
grilled red onion, sun-dried tomatoes, feta, parmesan vinaigrette, pistachio, Bramble
bacon

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

MEDITERRANEAN PANZANELLA SALAD 12
Israeli couscous, 5 spiced chick pea, arugula, pistachios, feta, quick-pickle cucumber,
red onion, red curry vinaigrette
add the shrimp, TRUST US! 10

BEEF & CITRUS SALAD ^{GF} 13
arugula, beet, orange, red onion, feta, citrus vinaigrette

FLATBREADS

add chicken, chorizo or sausage, \$2

MOZZARELLA 13
red sauce, basil

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

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

CHORIZO 14
mozzarella, red sauce, tomato, onion

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

BONE-IN PORK CHOP ^{GF} 26
zesty ancho, broccolini, summer vegetables

BRICK CHICKEN ^{GF} 26
lemon ricotta gnocchi, chicken Demi

FISH TACOS 24
soy butter grilled Mahi-Mahi, jalapeño slaw,
ancho pepper aioli
choice of Cajun fries or house salad

**SUMMER PEA & PROSCIUTTO
PASTA** 22
bucatini, lemon, egg yolk cream sauce

CHEF'S CATCH MP

CHEF'S CUT MP
grilled corn, potato, chimichurri, summer
salad

FISH & CHIPS ^{GF} 17
battered wild caught Pacific Cod, fries

SIDES

HARISSA HONEY CARROTS ^{GF}
8
labneh, pecan

FRIED BRUSSELS ^{GF} 8
bacon, parmesan

TRUFFLE FRIES ^{GF} 10
parmesan

GRILLED BROCCOLINI ^{GF} 12

DESSERT

**DOUBLE CHOCOLATE SKILLET
BROWNIE** ^{GF} 12
vanilla ice cream, caramel sauce, walnuts

BUTTER CAKE ^{GF} 10
berry compote, whipped cream, fruit

HAND PIES 10
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.