



a fresh ingredient American eatery & bar

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

SMALL PLATES

* Indicates not available for Happy Hour Pricing

SHRIMP COCKTAIL ^{GF} 15
lemongrass, green curry cocktail

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

PIEROGIES 14
jalapeño sausage, pickled cabbage slaw, crema

CREAMED ARTICHOKE & SPINACH DIP 15
artichoke, white cheddar, roasted garlic, warm bread

FRIED CAULIFLOWER ^{GF} 14
ginger garlic sauce, ancho aioli

* **STEAMED MUSSELS** 21
chorizo, tomato, garlic, grilled bread

* **FRIED BURRATA** 17
panko crusted, house made romesco, pine nuts, grilled bread

* **CRISPY CHICKEN WINGS** ^{GF} 17
choice of : Alabama white sauce or Gochujang chili sauce celery, carrot

* **CHEESE BOARD** 18

CHEF'S SOUP 7 cup 10 bowl

SALADS

SPINACH SALAD ^{GF} 14
grilled red onion, sun-dried tomatoes, feta, parmesan vinaigrette, pistachio, Bramble bacon

HOUSE SALAD 9
mixed greens, roasted tomato, red onion, pecorino, croutons, house vinaigrette

MEDITERRANEAN PANZANELLA SALAD 14
Israeli couscous, 5 spiced chickpea, arugula, pistachios, feta, quick-pickle cucumber, grilled onion, red curry vinaigrette
add the shrimp, TRUST US! 10

FLATBREADS

add chicken, chorizo or sausage, \$2

MOZZARELLA 15
red sauce, basil

DUCK SAUSAGE & MUSHROOM 17
crispy garlic, pecorino, herb pesto

BRUSSEL SPROUT & RICOTTA 16
caramelized onion, pancetta, balsamic glaze

CHEF'S FLATBREAD 16

SIDES

FRIED BRUSSELS ^{GF} 8
bacon, parmesan

TRUFFLE FRIES ^{GF} 10
parmesan

GRILLED BROCCOLINI ^{GF} 8

HOUSE MAC & CHEESE 10
chorizo, fried jalapeño, breadcrumbs

SANDWICHES

choice of french fries or house salad

B&B BURGER 16
choice of mustard or mayo, cheddar or Swiss, LTOP

PIMENTO BACON BURGER 17
pimento cheese, bacon jam, onion

FRIED JALAPEÑO CHORIZO BURGER 18
fried jalapeños, cheddar, mayonnaise, burger salad

SHORT RIB DIP SANDWICH 17
caramelized onion, dijon aioli, swiss cheese, au jus

CHICKEN SANDWICH 16
buttermilk brined, jalapeño honey pickles, LTO, house-made honey mustard

ENTREES

BONE-IN PORK CHOP ^{GF} MP
poblano and cauliflower purée, mascarpone, seasonal vegetable, adobo sauce, pumpkin seed

BRICK CHICKEN ^{GF} 28
butternut squash, lemon ricotta gnocchi, chicken Demi

FISH TACOS ^{GF} 27
soy butter grilled white fish, jalapeño slaw, ancho pepper aioli
choice of Cajun fries or house salad

PEA & PROSCIUTTO PASTA 24
bucatini, lemon, egg yolk cream sauce

CHEF'S SALMON MP

FISH & CHIPS ^{GF} 22
battered wild caught Pacific Cod, fries

BUTTERNUT SQUASH RAVIOLI 23
butternut squash, ricotta, white wine sauce, garlic, shallot, arugula, pecorino, walnuts, pumpkin seeds

BRAISED SHORT RIB 29
negra modelo braise, chipotle and root vegetable purée, beef glaze, seasonal vegetables, fried onion and jalapeño

DESSERT

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

BREAD PUDDING 10
seasonal

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.