



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

***URI'S CEVICHE** GF 18
Chef's Choice

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

***BASIL PESTO BURRATA** 17
fresh pesto, walnuts, roasted tomato, burrata, grilled bread

*** CRISPY CHICKEN WINGS** GF 17
carrots, Celery | Choice of Alabama white sauce or gochujang chili sauce. Sub chipotle dry rub and Gorgonzola sauce for \$1.

*** CHEESE BOARD** 18

***CRAB CAKES** 17
chile de árbol sauce, greens, house vinaigrette, lemon

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

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, house-made pickles

SPICY ITALIAN BEEF SANDWICH 18
toasted ciabatta, giardiniera, feta, spicy sauce

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

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

ENTREES

BONE-IN PORK CHOP GF MP
fresh herb marinade, seasonal vegetables, baked goat cheese mashed potatoes

BRICK CHICKEN GF 28
root vegetable, 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 FISH MP

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

MARKET 31 RAVIOLI 23
lemon ricotta ravioli, tomato, spinach, mushroom, white wine garlic sauce

CITRUS CHILI SHORT RIB 30
corn and poblano purée, citrus chili reduction, seasonal roasted vegetables, fried onion haystack

SIDES

FRIED BRUSSELS GF 8
bacon, parmesan

TRUFFLE FRIES GF 10
parmesan

GRILLED SEASONAL VEGGIES GF 8
BAKED GOAT CHEESE MASHED POTATOES GF 10

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.