

## — STARTERS & SMALL PLATES —

### **MONKEY BREAD 7**

Benne Seed, Smoked Sorghum, Tallow Butter

### **CRISPY BRUSSELS SPROUTS\* 7 V**

House Spice Rub, Lemon Aioli

### **B&B SMOKED FISH DIP 12**

Smoked Mahi, Baby Crudité, Lavash

### **BRISKET CROQUETTE 10**

Potato, Panko, Cheddar, Comeback Sauce, Frisee

### **RAW OYSTERS 1/2 DOZ\* 16**

Muscadine Mignonette Sorbet, Nasturtium

### **BOURBON CARAMELIZED ONION DIP 8**

Fresh Potato Chips

### **FILET TARTAR\* 14**

Cured Egg, Caper, Bagna Cauda Aioli, Lusty Monk Mustard Fresh Baked Bread

## — SOUPS & SALADS —

### **BONE BROTH 6**

Chef's Selection Steeped for 48 Hours

### **GAZPACHO 6 V**

Lavash, Whipped Goat Cheese

### **GRILLED ENDIVE CAESAR\* 12**

Grilled Endive Wedge, Fried Capers, Beer Battered Smelts, Parmigiana, Briciole

### **LITTLE GEM WEDGE SALAD 12**

Little Gem Wedges, Confit Tomato, Blue Cheese, Buttermilk Ranch

### **SUMMER SALAD SELECTION 12**

Ask Server for Today's Selection

### **ADD TO ANY SALAD**

STEAK\*-10, CHICKEN BREAST-6, SALMON\*-12

V Items contain no meat in the final dish.

# BONE & BROTH

## STEAKS & CHOPS

All Steaks and Chops Entrées come with choice of two sides

### **BONE IN PORK CHOP\* 26**

### **8 OZ DRY-AGED FILET MIGNON\* 45**

### **12 OZ DRY-AGED NEW YORK STRIP\* 36**

### **6 OZ DRY-AGED BAVETTE\* 19**

A cut where flank meets sirloin

### **BUTCHERS BOARD\* 30**

¼ Roast Chicken, Lamb Chop, and B&B Sausage

### **SAUCES**

Demi, Tallow Butter, Au Poivre, B&B Steak Sauce

## SIDES \$5 V

Green Beans, Asparagus, Side Salad, Frites, Roasted Carrots, Brussels Sprouts, Fingerling Potatoes

## BURGERS

6oz patties freshly ground in house, served w/frites

Add Bacon or an Egg \$2  
Sub any Side for Frites \$1

### **B&B CHEESEBURGER\* 11**

American, Dijonaise, Lettuce, Tomato, Onion, Dill Pickles

### **CARAMELIZED ONION GRUYERE\* 13**

Bourbon Onion Sauce, Arugula, and Tomato

### **BURGER OF THE MONTH\***

Ask your server for this month's offering

## PASTAS

Our pasta is made from scratch in-house

### **PARMESAN MALFATTI 21 V**

Asparagus, Foraged Mushrooms, Spring Peas, Mint and Maple View Fresh Cream

### **BISON BOLOGNESE 18**

Handkerchief Pasta, parmesan, and Cracked Long Pepper

## SPECIALTIES

### **STEAK FRITES\* 19**

6oz Bavette, Au Poivre, Frites, Arugula Side Salad

### **BBQ SPICED SHRIMP 18**

Gazpacho, Pickled Watermelon Rind, Torn Hushpuppies, Pea Shoots

### **ROAST CHICKEN HALF 21**

Pastrami-Spiced, Jus, Crispy Brussels Sprouts

### **FRIED CHICKEN 16**

Confit Leg Quarter, Peppercorn Gravy, Biscuit, Chow Chow

### **SALMON\* 24**

Confit Potato, Tomato Oil, Heirloom Radish, Salsa Vert, Olive

### **GRILLED QUAIL 20**

Boudin Noir, Cornbread, Dirty Rice, Ramp Pesto, Smoked Sorghum

### **LAMB CHOPS\* 28**

Crookneck Squash Marmalade, Barrel Aged Feta, Fava Beans, Pickled Pink Peppercorns, Wild Mint

## ASK YOUR SERVER ABOUT DESSERT

\*This menu item may contain undercooked meat, seafood or egg. Consuming raw or undercooked meat, seafood or egg may increase your risk of foodborne illness.