



3. local | B. fresh | B. seasonal

STARTERS

Spinach Artichoke Dip

Fresh spinach, artichoke and cheese dip, topped with parmesan cheese. **13**

Cheese Quesadilla

Chihuahua cheese, with guacamole, pico de gallo and sour cream on the side. **13** (Add grilled chicken, **5**)

Calamari

Stone ground polenta breaded calamari, teardrop peppers and Thai chili. **14**

Hummus

Homemade hummus served with pita bread, carrots, celery and cucumber. **13**

B. Chicken Wings

Bone in and crispy, with your choice of BBQ, Bang Bang, Korean Gochujang, Buffalo or Sweet Chili. **15**

Chicken Tenders

Breaded with your choice of buffalo or BBQ sauce. Sides: Fresh fruit, fries or house chips. **13**

French Onion Soup

Spanish white onions, beef broth, baguette and melted cheese. **10**

Swordfish Ceviche

Cilantro, lime juice, red onion, soy sauce, tomato and wonton chips. **18**

Soup du Jour

Chef's daily selection. **7**

WOOD FIRED PIZZA

Margherita

House made marinara, fresh mozzarella, tomato and basil. **15**

BBQ Chicken

BBQ sauce, grilled chicken, onions, mozzarella, provolone and cheddar cheeses. **18**

Italian Beef

House made marinara, Italian beef, green peppers, giardiniera and mozzarella. **20**

Chicken Alfredo Pizza

House made alfredo sauce, chicken, bacon and mozzarella cheese. **20**

Craft Your Own

House made marinara sauce and cheese. **13** Add toppings: **1** each
Pepperoni, black olives, jalapeños, beef, onions, tomatoes, green peppers, giardiniera, mushrooms and sausage.

SALADS

*Caesar

Kale and crisp romaine, parmesan, and garlic house croutons.
Caesar dressing. **13**
(Add grilled chicken **7**, shrimp **9**, salmon **10** or steak **11**)

Chopped

Grilled chicken, avocado, mighty vine tomato, blue cheese crumbles, hard boiled egg and bacon.
Tomato shallot dressing. **17**

Endive Prosciutto

Endive, mesclun mix, prosciutto, bleu cheese, and radish.
Strawberry champagne vinaigrette. **18**

*Seafood Cobb

Fresh romaine, avocado, bacon, tomato, blue cheese, olives, hard boiled egg, green onions, lump crab meat and shrimp.
Creole ranch dressing. **20**

*Southwest

Romaine mesclun mix, flat iron steak, black bean corn relish, hard boiled egg, queso fresco, tortilla strips, chimichurri and avocado.
BBQ ranch dressing. **18**

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
A 20% GRATUITY WILL BE ADDED FOR PARTIES OF SIX OR MORE PEOPLE**



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ENTRÉES

***B. Burger**

Local patty, bacon, mild cheddar, pickles, lettuce, tomato, red onion and mustard aioli. **16**

***Filet Mignon**

7 oz center cut, mashed potatoes and demi glaze. **38**

Penne alla Vodka

Blackened chicken, roasted red peppers and chili flakes, topped with parmesan cheese. **20**

Chicken Alfredo Pasta

Fettuccine pasta, homemade alfredo sauce, grilled chicken, parsley and parmesan cheese. **25**

***Jumbo Sea Scallops**

Seared jumbo scallops, forest blend mushrooms risotto and parmigiano reggiano. **35**

***Fish of the Day**

Grilled or blackened. Served with mashed potatoes and grilled asparagus. **23**

Monarch Chicken Sandwich

Grilled chicken breast, smoked gouda, avocado, lettuce, tomato, onion and mustard aioli. **15**

***Pork Schnitzel**

Panko breaded pork loin, apple fennel salad, pickled red onions, Dijon aioli and Brussel sprouts. **34**

Veggie Burger

Plant based patty, sharp provolone, lettuce, avocado, tomato, onions, pickles and mustard aioli. **15**

SIDES

Brussel Sprouts

Cranberries, toasted hazelnuts and Dijon aioli. **12**
(Add pork belly **5**)

Mashed Potatoes

Blend of Russet and Yukon gold potatoes, butter, salt, pepper and cream. **12**

Mac & Cheese

Béchamel cheese sauce, topped with garlic breadcrumbs. **12**

Butternut Squash

Brown sugar, sweet corn crema and fried siege. **12**

B. Mac & Cheese

Béchamel cheese sauce, pork belly, green onion, roasted peppers and garlic breadcrumbs. **18**

Roasted Carrots

Greek yogurt sauce and fried sage. **12**

Mushrooms & Asparagus

Hoisin sauce, sesame oil, red onion and garlic. **12**

Loaded Truffle Fries

Bacon, béchamel cheese sauce and green onion. **16**

French Fries 8

DESSERTS

- Rum Bread Pudding — **10**
- Layered Chocolate cake — **10**
- Vanilla Cheesecake — **10**
- Chef's Crème Brulée — **10**
- Sorbet Trio — **10**
- Vanilla Gelato — **5**

BEVERAGES

- Orange or Apple Juice — **4**
- Coke Products — **4**
- Mineral Water — **4**
- Americano — **4**
- Hot Tea — **4**
- Milk or Chocolate Milk — **4**

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