



Salads

Grilled Bibb - lightly chard Bibb lettuce, Balsamic Caesar, polenta croutons, pickled onions. | 11

Calamari Salad - fresh organic mixed greens, GF fried calamari, pecorino cheese, citrus balsamic vinaigrette. | 14

Entrees

Halibut Veracruz - pan seared halibut, Veracruz broth, grilled bread. | 23

Poulette Bur Blanc- confit chicken thighs, Bur Blanc sauce, grilled Asparagus. | 21

Pork & Beans- 14oz Pork chop, Brown butter, sage, cannellini beans, caramelized apple and onions | 26

Bayou Alfredo - fresh pasta tossed in cajun alfredo, cajun chicken skewers, fresh tomatoes & roasted corn. | 21

Market Steak- herb butter orzo, balsamic honey roasted brussels sprout, topped with herb butter. | **Market Price**

Lamb Delight- 6 bones rack served, grilled asparagus, crispy potato bites, chimichurri, spicy mustard glaze, grilled bread. Serves 2 to 4 or just one. | 49

Desserts

***ROTATING DESSERTS**

Appetizers

Blackened Tuna Nacho - blackened ahi tuna, cucumber dill raita, pickle jalapeño peppers. | 14

Fried Cauliflower- cauliflower head, fried and seasoned, roasted garlic & veracruz. | 12

Buratta- fresh burrata ball, grape vinaigrette, chorizo dust, herb oil, fresh herbs, chard bread. | 10

Shared Plates

Daily Board - 2 cured meats, 2 cheeses, grape and dijon mustard gastrique, chard breads. | 24

Scallop Crudo- thinly sliced raw scallops, finger lime, masago, premium olive oil, microgreens. | 16

Toast- grilled bread, whipped ricotta, truffle infused honey, cinnamon roasted plums. | 14

Gin Mussels - juniper berries, herb butter, black button gin broth, steamed Mussels. | 28

Burgers

B/I SPECIAL - grilled chicken thighs, Buffalo hot sauce, bacon blue cheese, chard sub roll. | 18

Beef & Brie- 9oz ground beef, kale, caramelized onions, pork belly, melted brie cheese. | 18

Sides

Fries | 7

Side Salad | 8

Smoked Gouda Mac & Cheese | 10

Kindly inform your server of any allergies