



## STARTERS

### SPINACH ARTICHOKE DIP \*GF

Select organic baked dip & chips finished in the brick oven

**\$12**

### B. CHICKEN WINGS \*GF

Gunthorpe Farm whole crispy chicken wings, choose from one of our sauces, Siracha BBQ, local honey buffalo sauce, ginger soy

**\$12**

### LAMB MEATBALLS

Wood oven baked Strauss Farm lamb meatballs, mighty vine tomato sauce, shaved Manchego cheese

**\$10**

### CALAMARI \*GF

Local stone ground polenta breaded calamari, Thai chili, spring garlic and local honey glaze

**\$14**

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## SOUPS & SALADS

### VEGETARIAN BROTH SOUP \*GF

Broth based vegetarian soup, potato white bean and kale

**\$7**

### BEEF VEGETABLE SOUP \*GF

**\$7**

### CAESAR SALAD

Kale and crisp romaine, American parmesan, garlic house bread croutons, Caesar dressing

ADD CHICKEN \$6 SHRIMP \$8

**\$12**

### THE STEAK SALAD \*GF

NY strip steak, mixed greens, roasted mushrooms, crumbled blue cheese, cherry tomato, chimichurri dressing

**\$17**

### CHOPPED SALAD

Chicken, avocado, mighty vine tomato, blue cheese crumbles, egg, bacon, jalapeno ranch dressing, ditalini

**\$16**

### B. GARDEN SALAD \*GF

Local seasonal fresh vegetables, mighty vine tomato, orange ginger vinaigrette

**\$13**

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## PIZZAS & FLATBREADS

### MARGHERITA PIZZA

Fresh mozzarella, mighty vine tomato and B. basil

**\$13**

### B. CLASSIC

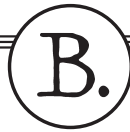
Provolone, house made Italian sausage, giardiniera

**\$15**

### BBQ CHICKEN PIZZA

Spicy barbeque sauce, diced chicken, cilantro, and red onion all layered with cheese, bacon, pineapple

**\$13**



## ENTRÉES

### B. BURGER

Local ground brisket patty, Slagel farm country bacon, pure prairie smoke cheese, tomato marmalade, mustard aioli  
(CHOOSE ONE: SEASONAL FRESH FRUIT, HOUSE CHIPS, OR FRIES)

**\$15**

### PLANT BASED BURGER

100% plant based, sharp provolone cheese, mix greens, avocado, tomato, pickles, onions, B. Special Sauce

**\$13**

### MONARCH CHICKEN SANDWICH

Grilled Chicken breast, gouda cheese, avocado, smoke Slagel farm country bacon, Dijon mayo, served on an organic whole grain bun

**\$14**

### GNOCCHI PARISIENNE

Sautéed Gnocchi, with fricassee of garden vegetables

**\$16**

### SALMON \*GF

Two local sustainable farm raised salmon topped with garlic sauce, quinoa and local fennel salad, charred cauliflower puree

**\$24**

### ITALIAN SAUSAGE RIGATONI

Rigatoni with Italian sausage, fried egg, fresh spinach, diced tomato, whole pan roasted garlic cloves, organic broth, grilled parmesan

**\$18**

### STEAK FRITES \*GF

Pan seared flat iron steak, caramelized shallots & maître d'hotel butter, served with thin Pommes frites

**\$28**

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## SIDES

### NICHOLE'S BRUSSEL SPROUTS \*GF

Crispy Brussel sprouts, pork belly, harissa boney butter

**\$6**

### ROASTED ROOT VEGETABLES \*GF

Celery root, parsnip, golden beets, carrots, cauliflower

**\$7**

### MAC & CHEESE

Conchiglie pasta, local three cheeses garlic cream sauce, garlic bread crumbles and spring chives

**\$8**

### GRILLED ASPARAGUS \*GF

Grilled local and sustainable asparagus, tossed shallots and chives

**\$6**

### TRUFFLE FRIES \*GF

French Fries **\$5** with Truffle **\$12**

\* GF = Gluten Free. \*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness