starts

WHIPPED RICOTTA — 16
House made ricotta, fresh fruit, honey, mint, beignets, strawberry coulis

LOBSTER AVOCADO TOAST — 24
Herb butter toasted baguette, fresh herb, marinated lobster, meyer lemon vinaigrette

OYSTERS — 22 Six, chef-selected
Baked — scallion-garlic ash butter, grana, lemon
Raw — mignonette, house hot sauce, lemon

BREAKFAST CHARCUTERIE — 24
House made breads and spreads, neuske's bacon, sausage, fresh fruit, yuzu whipped butter, local maple syrup

CHILLED SEAFOOD PLATTER — MKT
Six oysters, six poached shrimp, chilled lobster, green sambal, chef's accoutrements

soups + greens

BRICK-FIRE FRENCH ONION — 12

WEDGE SALAD — 13
Bacon, marinated tomato, bleu cheese, pickled red onion, bleu cheese dressing

HOUSE SALAD — 12
Greens, feta, grape tomato, cucumber, onion, kalamata olive, peppercorn vinaigrette

brunch

CHEF'S SEASONAL FRENCH TOAST — 18
Challah, custard, whipped mascarpone, chef's seasonal flair

THICK + TWISTED — 22
Over-sized chocolate chip cinnamon roll, orange cream

LOX BENNY — 25
House latke, smoked salmon, poached egg, brown butter hollandaise, torn herbs, mixed green salad

MUSHROOM TOAST — 28
Local mushrooms, Victorian bakery sourdough, creme fraiche, fresh herbs, grana padano, soft scrambled egg, black truffle

CHICKEN + BISCUITS — 22
Yuzu whipped butter, local maple, fresh fruit

BREAKFAST BURGER — 23
8 oz. Natural Angus grind, neuske bacon, onion jam, cave aged gruyere, & fried egg

WAGYU PASTRAMI HASH — 32
Crispy potatoes, bell peppers, fresno chili, fried egg, dijon hollandaise

SHORT RIB BENNY — 29
Poached eggs, braised short rib, roasted tomato, arugula, brown butter hollandaise, toasted english muffin

SHRIMP + GRITS — 29
Stone-ground white grits, spanish chorizo, roasted tomato, fresno chili cream

STEAK + EGGS — 48
10 oz. Hanging tender, crispy potatoes, fried eggs, chimichurri

KNIFE + FORK CROQUE MADAME — 23
Rosemary Ham, cave aged gruyere, bechamel, fried egg, Victorian Bakery croissant, mixed green salad

BISCUITS AND GRAVY — 21
House made biscuits, black pepper sausage gravy, fried eggs, chives

b+b classics

FAROE ISLAND SALMON — 38
Wild rice, seasonal vegetable, yuzu beurre blanc

PORK CHOP — 39
14 oz. Heritage tomahawk, brined, maple bourbon dijon

FILET — 73
8 oz., Center cut

sides

BISCUITS + HONEY — 9
Two house-made buttermilk biscuits, whipped butter, local honey

CHEF'S POTATO — 12
Shredded potato, duck fat & butter, crème fraîche, chive

TRUFFLE FRIES — 14
Roasted garlic, herb, fresh grated grana podano, black truffle

MAC + CHEESE — 13
Cavatappi pasta, aged gruyere, fontina, aged cheddar, garlic crumb, chives

BRUSSELS SPROUTS — 10
Crispy, soy, chilies, bacon, peanuts

BROCCOLINI — 10
Grilled, grana, crispy prosciutto, lemon

NEUSKE BACON — 13
Hickory smoked, thick cut, award-winning

FRESH FRUIT — 9
Chef selected