

Fall/Winter Menu 2017

On Dough

ITALIAN SCHNITZEL \$18

12 hour grandma's sauce, pesto cream, micro basil

TARTUFO \$18

Mixed seasonal mushrooms, garlic & black truffle spread, sunny side up egg

BOURBON PULLED BEEF \$18

Red onion, micro cilantro, lime salt, bourbon bbq glaze

CHICKEN SLIDERS \$16

Tomato jam, baby arugula

All below served with Fresh Cut Fries & House Pickles

THE FAMOUS B&B (BURGER) \$28

Portobello cap, truffle aioli, onion jam, lettuce, heirloom tomato

CHICKEN & WAFFLE SANDWICH \$26

Sweet waffle, chicken schnitzel, B&B creamy slaw, sriracha honey

Appetizers

JAR SELECTION 4 FOR \$20 **GF VEG**

-House Sweet + Sour Pickles - House Olives - Smoky Eggplant -Tomato Jam

ZUCHINNI CHIPS \$9 **VEG**

Tatziki sauce, fresh dill

"BACON" & EGG \$21

Smokey beef bacon, avocado mousse, fried egg and toast

TUNA TARTARE \$18

Hand cut tuna marinated daily, avocado, cucumber, crostini

BOURBON CURED SALMON \$18

Poached egg, herb crostini, garlic chips, dill, truffle oil

FRIED BRISKET WONTONS \$14

Sweet chili sauce, garlic mayo, pulled brisket and ginger

B&B FRIES \$8

Hand cut, roasted garlic truffle aioli, chipotle ketchup

MAPLE GLAZED "BACON" STEAK \$24

Pan seared smoked beef bacon, maple mustard glazed, pepita crumbs

FRIED PICKLES \$12

House made sweet + sour pickles, dill aioli

STREET TACOS \$18

Pulled beef, salsa verde, chipotle crema

ASIAN CHICKEN WINGS \$14

Dozen crispy wings, sweet chili, green onions

B&B House Board \$34

Crispy "bacon", thyme garlic bone marrow, beef tartare + crispy shallots, duck confit toast, veal terrine, house accompaniments

Salads & Soups

Petite Salads

KALE + ROMAINE \$11

Roasted garlic dressing, hard boiled egg, heirloom cherry tomatoes

BABY ARUGULA SALAD \$12 GF VEG

Roasted herb sweet potato, pepitas, dried cherries, cider mustard vinaigrette

BISON SALAD \$11 GF VEG

Citrus vinaigrette, radish, cucumber, avocado corn salsa, spring mix

Add 6 oz Chicken \$13 **GF**

Add 5 oz Salmon \$14 **GF**

Add 7 oz Ribeye, served medium \$16 **GF**

Entrée Salads

MEDITERRANEAN STEAK SALAD \$32 GF

Served medium, chick peas, roasted red peppers, marinated olives, mixed greens, red wine vinaigrette

BALSAMIC CHICKEN SALAD \$28 GF

Balsamic vinaigrette, crispy bacon, egg, cherry tomatoes, avocado, spring mix

PESTO SALMON HARVEST SALAD \$30

Spiced pecans, mixed greens, NY state apples, herb vinaigrette

Soups

SWEET POTATO BISQUE \$12 GF VEG

Apple chutney, coconut crema

MUSHROOM SOUP \$12 GF VEG

Truffle oil, micro basil

Entrees

BRANZINO \$39 GF

Zucchini ribbons, Tomato Poblano coulis, frisee salad

BLACK + WHITE SESAME SALMON \$39

House made vegetable dumplings, bok choy, spicy broth

CAST IRON CHICKEN BREAST \$36 GF

Adobo spiced, parsnip puree, mache salad, lemon vinaigrette

GRILLED 8 oz TUNA STEAK \$42 GF

Black pepper and honey glaze, roasted beet puree, arugula salad

DUCK TWO WAYS \$48

Cous cous salad, currants, caramelized figs, demi

CHICKEN SCHNITZEL \$36

Arugula radish salad, chicken skin chip, lemon dill aioli

BLACK TRUFFLE CAPELLINI \$36 VEG

House made pasta, fresh winter truffles, shaved garlic chips, torn basil

STEAKS + CHOPS

20 OZ PEPPER CRUSTED COWBOY \$59

Tri color pepper crusted, truffle fries, au poivre

14 OZ APPLEWOOD SMOKED DELMONICO \$52

Sautéed cherry tomatoes and kale, onion straws, whiskey cream

16 OZ COFFEE CRUSTED VEAL \$54 GF

Sweet potato puree, sautéed garlic and kale, demi

Herb Crusted Lamb Chops \$62

Zucchini chips, tzatziki sauce, herb gremolata

BEEF WELLINGTON \$54

8oz eye of ribeye, mushroom duxelles, beef bacon in puff pastry, garlic mash, port mushrooms, asparagus, served medium rare

12 OZ SMOKED BRISKET \$48 **GF**

Herb mushroom demi, parsnip puree

TOMAHAWK FOR TWO \$99

Served with truffle fries + Asparagus

Limited Availability

Sides

Bourbon Onions \$8 **GF VEG**

Parsnip Puree \$8 **GF VEG**

Garlic Mash \$8 **VEG GF**

Asparagus \$8 **VEG**

Heirloom Cauliflower \$8 **VEG**

Port Glazed Mushrooms \$10 **VEG GF**

Sweet Potato Puree \$8 **VEF GF**

Sautéed Garlic and Kale \$8 **VEG GF**

Truffle Fries \$10 **VEG**

Twice Baked Loaded Potato \$10 **GF**

Add ons

Egg \$2

Beef Bacon \$4

Avocado \$3

(all under the burger)

Bone Marrow \$25

(under the Steaks+Chops)