

- Brioche French Toast Slice - \$6** Real Maple Syrup  
**Shrimp Benedict - \$17** Portuguese Muffin, Spicy Tartar  
**Breakfast Plate - \$13** 3 Eggs, Bacon, Toast, Potato Hash  
**Artichoke Benedict - \$19** Artichoke Hearts, Ciabatta, Lemon Aioli  
**Brunch Combo Plate - \$15** 2 Eggs, Brioche French Toast, Bacon, Grits, Maple  
**Steak and Eggs - \$27** Hanger Steak, 2 Eggs, Toast, Garlic Aioli, Choice of Side  
**Breakfast Sandwich - \$15** 2 Over Easy Eggs, Bacon, Cheddar, Latke, Garlic Aioli  
**Breakfast Burrito - \$15** Eggs, Chorizo, Smoked Gouda, Shallots, Chipotle Sour Cream  
**Veggie Scramble - \$15** Broccoli, Asparagus, Provolone, San Marzano Tomato Sauce, Toast



## APPS / SALADS

- Pork and Beans - \$9 / 16** Smokey Bacon, Berkshire Sausage, White Beans, Fried Egg, Toast  
**Shrimp and Grits - \$15** Trugole Cheese, Neuske Bacon, New Orleans style "BBQ" sauce  
**Chanukah Latkes - \$11**  
 Homemade Apple Sauce (served year round)  
**Mac - \$13** Cavatappi, Fontina, Cheddar, Parm Cheeses - (add Bacon \$3, Key West Pink Shrimp \$8)  
**Fried Smoked Gouda - \$9** Honey Mustard  
**Conch Fritters - \$11** Spicy Tartar Sauce  
**Buffalo Drumsticks - \$11**  
 Buffalo Sauce, Crudit , Blue Cheese
- Caesar Salad - \$9** Romaine, Garlic, Croutons, Parm - (add Shrimp \$8, Chicken \$7)  
**Cobb Salad - \$16** Romaine, Mesclun, Egg, Piquillo Peppers, Bacon, Blue Cheese, Tomato, Chicken  
**Marsha's Salad - \$9** Romaine, Cucumber, Parm, Carrot, Radish, Bacon, Grain Mustard Vinaigrette  
**BC Entree Salad - \$17** Crispy Chicken, Latkes, Romaine, Mesclun, Bacon, Blue Cheese, 1000 Island Dressing  
**Iceberg Wedge - \$11** Smoked Bacon, Shallots Grape Tomatoes, Blue Cheese Dressing

## BURGERS / SANDWICHES

\*includes choice of fries or mixed greens and any non-alcoholic beverage, or Narragansett beer

- Duck Confit Quesadilla - \$15**  
 Smoked Gouda, Caramelized Onions, Jam  
**Dry Aged Cheeseburger\* - \$17**  
 Prime NY Strip, Portuguese Muffin, LTO  
**Cheesesteak - \$15** Onions, Provolone, Sesame Roll  
**Housemade Veggie Burger - \$14**  
 Crispy Patty w/ Cauliflower, Corn, Broccoli, Cheddar Cheese, Spicy Tartar  
**Grilled Cheese - \$15** Fontina, Cheddar, Tomato, Portuguese Muffin, Sweet Grassdairy Pimento  
**Grilled Chicken Sandwich - \$16**  
 Jalapeno-Onion Jam, Provolone cheese  
**Shrimp Po Boy - \$15** Cornmeal Dusted, Tartar, LTO  
**Conch Fritter Po Boy - \$15** Spicy Tartar, LTO  
**The Big Ragout Sandwich - \$15**  
 Sausage, Pancetta, Brisket, Pork & Veal Shoulder, Tomato, Provolone, Crusty Sesame Bread  
**Cordon Bleu Sandwich - \$15** Crispy Chicken, Serrano Ham, Manchego Cheese, Dijon Mustard

## ENTREES

- Veg Plate - \$19** Any 4 items you want from the Veg Chalkboard  
**"Corben" - \$21** Braised Brisket, Dipping Jus, Portuguese Muffins, Dijon, Latkes, Apple Sauce  
**Lamb Bolognese - \$21**  
 Lamb Potato gnocchi, Housemade Ricotta  
**Grilled Mahi Mahi - \$22** Served with any 2 Veggies from the Veg Chalkboard  
**Grilled Rainbow Trout - \$21** Served with any 2 Veggies from the Veg Chalkboard  
**Seared Diver Scallops - \$25** Served with any 2 Veggies from the Veg Chalkboard  
**B/S Chicken Breast - \$19** Served Grilled or Crispy, with any 2 Veggies from the Veg Chalkboard  
**Crispy Skin Snapper - \$19** Served with any 2 Veggies from the Veg Chalkboard, Red Curry  
**Jambalaya - \$23** Wild Royal Red Shrimp, Chicken, Smoked Sausage, Trinity, Basmati Rice

## VEG CHALKBOARD - \$5

- Creamy Mashed Yukon Gold Potatoes**  
**Roasted Beets & Goat Cheese**  
**Grilled Asparagus - Blue Cheese**  
**Grilled Sweet Potatoes - Jalapeno Brown Butter**  
**Curried Cauliflower Puree - Roasted Cauliflower Bits**  
**Sauteed Kale - Crushed Red Pepper, Shallots, White Wine, Butter**  
**Roasted Artichoke Hearts - Lemon Aioli**  
**White Beans - Smoked Bacon & Sausage**  
**Baby Bok Choy - Garlic, Crushed Red Pepper**  
**Broccoli - Roasted Peppers, Garlic, Chives**  
**Angel Hair Pasta - Pesto or Tomato Sauce**  
**Tomato & Mozzarella - Basil, EVOO, Balsamic**  
**Fruit Salad - Melon, Berries, Honey**  
**Sweet Plantains - Maldon Sea Salt | Sweet Corn - Herbed Butter**  
**Veggie Fried Rice | Mix Green Salad | Cheese Grits**  
**Sauteed Mushrooms | Green Peas, Bacon & Shallots**  
**Housemade French Fries | Caramelized Brussel Sprouts**

## THE DAILIES

check the chalkboard or ask your server **\$MP**

- RIBS** (could be Baby Back, Short Ribs, Spare Ribs, Prime Rib): Sweet Corn w/ Herbed Butter  
**PARM** (could be Chicken, Veal, Pork, Eggplant, etc): Angel Hair, Red Sauce  
**BRAISE** (could be Brisket, Pot Roast, Ox Tails, Pork Shoulder): Mash Potatoes, Braising juices