**BRUNCH**

**BRUNCH**

- 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
- Chanhukah 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, Crudités, 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 Grilled Cheese
- Grilled Chicken Sandwich - $16 Jalapeno-Onion Jam, Provolone Pimento
- 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

**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
Sautéed 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
Sautéed Mushrooms | Housemade French Fries
Green Peas, Bacon & Shallots | 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

Chef de Cuisine - Roon Brown | General Manager - Adam Simon

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness – especially if you have certain medical conditions.