



- Brioche French Toast Slice - \$6** Real Maple Syrup
- Shrimp Benedict - \$17** Portuguese Muffin, Sofrito, 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)
- Conch Fritters - \$11** Spicy Tartar Sauce
- Caesar Salad - \$9** Romaine, Garlic, Croutons, Parm - (add Shrimp \$8, Chicken \$7)

- Fried Smoked Gouda - \$9** Honey Mustard
- 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, upgrade to any other side for \$1

- 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 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
- Potato Gnocchi - \$19**  
Lamb Bolognese, Homemade Ricotta
- Grilled Mahi Mahi - \$22** Served with any 2 Veggies from the Veg Chalkboard
- Sauteed Wild Shrimp - \$21** 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 - \$24** 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 - \$6

- 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 Brussels Sprouts**

## THE DAILIES

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

- RIBS** (could be Baby Back, Short Ribs, Spare Ribs, Prime Rib): Cool Bacony Potato Salad
- 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

Some substitutions may cost extra \$

Chef de Cuisine - Roan 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.