**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, Piaullito 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**

- 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 Grills
- 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, Po' Roast, Ox Tails, Pork Shoulder): Mash Potatoes, Braising juices

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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.