



SHAREABLE FARE

DUCK BACON WONTONS

A rich blend of smoked duck bacon, cream cheese, charred sweet corn and herbs wrapped in a crispy wonton. Served with a pomegranate Sriracha dipping sauce. 12.99

CANDIED BACON FLIGHT

Seasonal candied bacon: whiskey jalapeño BBQ, roasted chili and brown sugar, honey mustard, and four pepper blend. 9.99

CRISPY BRUSSEL SPROUTS

Tossed in buffalo sauce and topped with bleu cheese crumbles. Served with rustic ranch for dipping. 7.99

BAKED BRIE

Smoked brie stuffed inside a golden puff pastry topped with candied pecans and red raspberry and currant jam. 11.99

PORK BELLY POUTINE

Modern twist on a classic with cheese curds, smoked pork belly, and fresh cut fries smothered in a hearty beef gravy. 10.49

CRANBERRY HUMMUS

Served with naan bread and fresh seasonal vegetables. 9.49

ROASTED JALAPEÑO PULL APART BOULE

Rustic loaf bread, cross hatched, finished with jalapeño compound butter and jack cheese. Served with a beer brat & cheese dipping sauce. 11.99

BRAISED MINI BBQ PORK BUCCOS

Hearty pig wings [Ham Shank] brined and braised overnight, served with one of our sauces: B&B BBQ, Sweet Carolina Peach, Tennessee Fire, Pomegranate Sriracha, Bourbon Root Beer. 16.99

WINGS

Half order 6.99 • Full order 11.99 • Double order 19.99

Jumbo wings marinated and oven roasted. Served with one of our signature sauces or dry rubs.

Sauces: B&B BBQ, Tennessee Fire, Sweet Carolina Peach, Pomegranate Sriracha, Bourbon Root Beer

Dry Rubs: Ambassador, Taj Mahal, Roasted Garlic and Sriracha

FIELD FARE

MAPLE PECAN ENDIVE/RADICCHIO SALAD

Goat cheese, toasted pecans, matchstick pears, currants, & maple balsamic vinaigrette. 10.99
With all natural chicken 13.99

CHARRED CITRUS & SHRIMP CAESAR SALAD

Hearts of romaine, Caesar drizzle, with garlic fontina croutons. 13.99

SHAVED BEEF SALAD

Mixed greens, oven roasted sirloin, heirloom tomato relish, artisan goat cheese & white balsamic vinaigrette. 15.99

CRAFTED SOUPS

PASTRAMI REUBEN CROCK

Pastrami Reuben soup finished with fontina and marble rye croutons. 7.99

BEER BRAT & CHEESE SOUP BOULE

Garnished with a dollop of bacon, whiskey and charred onion jam. Served in an oven crusted boule. 9.99

SOUP DU JOUR

Ask your server for today's offering, served with a quartered French boule bread. 5.99

HAND CRAFTED CAST IRON BURGERS

All burgers served with fresh cut fries and can be served bun less with crisp bibb lettuce, tomato, and onion upon request.
Gluten free bun for 1.49

PLAIN JANE

Our perfectly seared 1/2 pound signature blend ground beef seasoned with our signature burger spice blend. Topped with crisp bib leaf lettuce, ripe tomato and sweet Vidalia onion. Served on griddle toasted pub bun. 9.99
Add cheese .99 • Add bacon 1.49 • Add double bacon 1.99

THE NEXT DAY

Hand crafted burger patty, rested on a bed of our crispy Montmore hash browns, topped with a creamy herb cheese, extra thick pecan smoked bacon, and an over easy egg. Snuggled between two savory grilled slices of battered French Vienna bread. 14.49

MUSHROOM FONTINA

A freshly seared C.I.B patty topped with succulent sautéed wild mushrooms, buttery fontina cheese, & roasted garlic creme fraiche. 12.99

THREE WISEMAN

Our "soon to be famous" cast iron burger, topped with our house three-whiskey caramelized onions, Wisconsin bleu cheese and extra thick cut bacon. Served on a freshly baked pub bun. 13.49

THE BIG CHEESE

A blend of smoked Wisconsin sharp cheddar, creamy fontina, artesian Montmore, spicy habanero jack, and rich bleu cheeses layer our always juicy hand-crafted cast iron grilled beef patty. Finished with homemade three-whiskey caramelized onions and our specialty B&B sauce. 13.99

PB & JAY

A handcrafted burger patty covered in habanero jack cheese and topped with our extra thick cut bacon. Here comes the fun... our specialty honey glazed donut is lightly spread with mayo, tart sriracha pomegranate marmalade and homemade creamy bourbon peanut butter. 14.49

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross contamination may occur and our restaurant is unable to guarantee that an item can be completely free of allergens. Patrons are encouraged to consider this in light of their personal requirements and needs. Gluten free, vegetarian, and vegan options may vary from original description of menu item.

CRUSTABLES & SLIDERS

CHICKEN CAPRESE

All natural chicken topped with fresh mozzarella, fresh bruchetta mix, and balsamic drizzle. 12.99

WHISKEY & COLA SHAVED BEEF

Our signature whiskey and cola shaved top sirloin, B & B BBQ sauce, and our house made coleslaw layered on a brioche bun. 12.49

FIRECRACKER SHRIMP ROLL

Buffalo spiced tempura shrimp, garnished with jicama citrus slaw, finished with a buffalo blue cheese aioli. Served on a freshly baked lobster roll. 13.49

DUCK PHILLY

Shabu style duck, blood orange caramelized onions, smoked brie cheese, roasted gala apples layered over a bakery fresh artisan roll. 13.99

THE BUGLE

Elk, jalapeño and cheddar cold smoked sausage wrapped in thick cut pecan wood cured bacon, layered with Vermont sharp cheddar cheese, crispy fried pork belly, tabasco onion straws, finished with a drizzle of our home made B&B sauce. 13.49

NEW YORK NEW YORK SLIDERS

New York style pepper crusted pastrami shaved thin and piled high on chewy pretzel slider rolls, topped with shaved Dijon caramelized brussels sprouts, fresh kraut, butter fontina cheese and our house made tangy B&B sauce. 10.99

OVEN ROASTED SIRLOIN STEAK SLIDERS

Slow roasted shaved sirloin, roasted garlic and gorgonzola fondue topped with crispy onion straws resting on a pretzel roll. 12.99

LARGE PLATES

BBQ WHISKEY PORK RIBS

Mouthwatering over-the-top tender pork ribs glazed with our homemade whiskey BBQ sauce. Served with our fresh fried, chili and brown sugar lattice chips and coleslaw. 24.99

ROASTED SHORT RIB RAVIOLI

Tender pillows of al dente ravioli stuffed with hearty short rib served in rich and creamy lemon brown butter sauce, garnished with rustic Montamore cheese and a fresh zest of lemon. Paired with a side of maple balsamic roasted root vegetable and toasted crostini. 19.99

MILLION DOLLAR MEDALLIONS

Succulent medallions of beef tenderloin filet rested atop a bed of creamy artisan two cheese polenta finished with savory basil and fresh goat cheese bruschetta. 23.99

FETA STUFFED PHEASANT

Hand stuffed with a blend of fresh herbs and Greek feta cheese. Brushed with a charred citrus and apricot glaze. Accompanied by a side of pear and apple cider braised cabbage. 23.99

DAILY CATCH

Ask you sever about our daily fresh seafood option.

MAC & CHEESE

CAST IRON MAC & CHEESE

Campanelle pasta baked in a five cheese mornay cream sauce and topped with fontina and garlic bread crumbs. 12.99

ST LOUIS RIB MAC & CHEESE

Our always tender oven roasted ribs piled high on a rich and creamy bed of five cheese mornay mac & cheese. 15.99

WILD MUSHROOM MAC & CHEESE

Succulent roasted wild mushrooms blended with our homemade rustic mac & cheese. 13.99

SMOKED CHICKEN AND BACON MAC & CHEESE

A perfect blend of hardwood cold smoked chicken and extra thick cut bacon and five cheese mornay sauce tossed with campanelle pasta and baked to a golden bubbly brown perfection. 14.99

BLACK & BLUE MAC & CHEESE

A sophisticated creamy blend of bleu and gorgonzola cheese layered between al dente campanelle noodles. Finished with pan seared blackened tenderloin medallions and chipotle bread crumbs. 18.95

SAVORY SIDES

MONTAMORE HASH BROWNS

Rustic farm style hash browns blended with fresh herbs & artisan cheeses. 3.49

SOUTHWEST CREAMED CORN

Fire roasted corn, smoked poblano chilis served in a creamy southwest sauce. 3.99

HOUSE SALAD OR CAESAR SALAD 4.49

MAPLE BALSAMIC GLAZED ROOT VEGGIE

Seasonal root vegetables glazed in a balsamic reduction. 3.99

CRISPY BUFFALO BRUSSEL SPROUTS

Tossed in buffalo sauce and topped with bleu cheese crumbles. Served with rustic ranch for dipping. 4.99

SWEET SEASONED CHIPS 3.99

SWEET ENDINGS KIDS MENU NON-ALCOHOLIC BEVERAGE SELECTION

BOURBON & MAPLE CRÈME BRULEE

Topped with fresh seasonal berries. 6.99

CHOCOLATE CIGARS

Phyllo dough cigars filled with mascarpone, Nutella, and drizzled with pomegranate syrup. 6.99

BOURBON PRALINE ICE CREAM SANDWICH

Homemade double creamed bourbon and praline ice cream tucked between two of our signature house made cinnamon buns, rolled in a crunchy cinnamon crust and finished with butter rum caramel sauce. 10.99

All kid's meals served with fries or apple sauce and beverage [Craft sodas and energy drinks excluded] 6.99 10 & under

MAC N CHEESE

CHEESE BURGER

BBQ RIBS

GRILLED ROAST BEEF & CHEDDAR

BUTTERED NOODLES

CAPTAIN CRUNCH TENDERS

GRILLED CHICKEN & VEGETABLES

CRAFT SODAS 3.49

Black Cherry, Orange, Root Beer, Creme Soda

COCA-COLA PRODUCTS 2.49

Coke, Diet Coke, Coke Zero, Sprite

ENERGY DRINKS

Red Bull, Sugar Free Red Bull 1.99

JUICE 1.99

Cranberry, Orange, Tomato, Lemonade,

SAN BENEDETTO SPARKLING WATER 3.99

WHITE & CHOCOLATE MILK 1.99

COFFEE 1.49