

A GOOD START

Monkey Bread | *Gamma June's recipe* • \$9

Good Morning Pizza | *nutella, sliced strawberries & bananas* • \$12

Carpet Bagger on the Half Shell | 4 • \$19

Chef Tommy's Bacon | *crumbled blue cheese w/ truffle-infused honey* • \$18

EGGS

Hill Country Omelet | *smoked sausage w/ monterey jack* • \$14

B&B Scramble | *crème fraîche, roasted tomato w/ ham, swiss & asparagus savory bundle* • \$14

Green Goldie Lox | *scrambled eggs w/ smoked salmon & sliced avocado* • \$16

Scotch Egg | *hard boiled egg wrapped in sage sausage & topped w/ cajun hollandaise* • \$12

Quiche | *andouille sausage & seasonal vegetables w/ horseradish havarti* • \$12

Steak & Eggs | *Wagyu skirt steak* • \$29

Power Up | *egg white scramble, whole wheat avocado toast & salsa roja* • \$14

B&B Hash | *prime rib hash browns topped w/ sizzling thick cut bacon, poached eggs w/ hollandaise* • \$21

BENEDICTS

Deli Benedict | *hot pastrami, swiss cheese, hollandaise on mustard topped english muffin* • \$16

Salmon Benedict | *classic benedict w/ smoked salmon* • \$16

Butcher's Benedict | *blackened filet w/ griddle onions & béarnaise sauce* • \$21

Carpet Bagger Benedict | *served on english muffin* • \$19

Maryland Benedict | *jumbo lump crab cake* • \$21

MORNING FAVORITES

Chicken & Waffle | *creamed corn waffle w/ country fried chicken, thick cut bacon, poached egg w/ truffle hollandaise* • \$19

Pancakes | *stacked, mixed berries w/ Vermont maple* • \$11

Apple Crisp Waffle | *topped w/ stewed apples, pecan & bacon crumble* • \$12

Stuffed French Toast | *strawberry cream cheese stuffed, coconut crusted & cinnamon crème* • \$12

Gorilla Bread | *monkey bread, sage sausage, poached eggs & hollandaise* • \$16

Bagel w/ Lox | *traditional accoutrements* • \$18

Lux & Lox | *traditional accoutrements, ossetra caviar w/ truffle cream cheese* • \$46

Croque Madame | *house smoked ham, horseradish havarti & fried eggs* • \$14



BRUNCH

SOUPS & SALADS

Add Protein

sliced filet • \$16 | grilled chicken • \$7 | chilled shrimp • \$15

lump crab meat • \$12 | seared salmon • \$13 | wasabi crusted tuna • \$18

Beef & Barley • \$10

Soup of the Day • \$9

Mixed Greens • \$10

San Daniele Prosciutto & Mozzarella di Bufala | *basil leaf & olive oil* • \$18

Mr. G's Classic Caesar | *parmesan tuile* • \$12

Cobb Salad | *bacon, hard boiled egg, avocado & crumbled blue cheese* • \$12

Crab Louie | *hearts of palm, asparagus, tomato, boiled eggs, capers, avocado, green onions & jumbo lump crab* • \$26

BLT Salad | *beef steak tomato, thick cut bacon, warm mozzarella di bufala, spinach w/ aged balsamic reduction* • \$14

The B&B "Steak" House Salad | *filet mignon, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette* • \$21

THE DELI COUNTER

(served with potato chips)

B&B Italian Special | *on semolina hero, ham, salami, capicola, mortadella, provolone & roasted red peppers w/ balsamic vinaigrette* • \$14

The Club Sandwich | *thick cut bacon, house-roasted turkey, french ham w/ mayo* • \$14

BLT | *thick cut applewood bacon w/ chipotle mayo* • \$13

HOT & CRUSTY

(served with steak fries)

The Cheese Steak Hero | *filet, sautéed onions & peppers* • \$19

Carpet Bagger Po' Boy | *N'awlins style* • \$22

Reuben | *corned beef, sauerkraut, swiss cheese & Russian dressing* • \$18

B&B BURGERS

(served with steak fries)

Hill Country Burger | *TX smoked sausage, pepper jack, bbq mayo* • \$16

Butcher Shop Burger | *white cheddar, applewood smoked bacon, mayo* • \$14

Spiced Lamb Burger | *tabbouleh, pepper jack, harissa ketchup* • \$17

Truffle Burger | *3 onion jam, truffle butter, truffle aioli* • \$18

Carpet Bagger Burger | *the original* • \$19

FILETS

Filet Mignon 8 oz • \$36

Truffle Butter • \$40 | **Au Poivre** • \$40 | **Oscar Style** • \$48 | **Carpet Bagger** • \$48

Blue Cheese Crusted • \$39 | **Foie Gras Diane** • \$50

SUGGESTIONS

Surf & Turf Quesadillas | *shrimp & filet mignon* • \$18

Bone-in Chopped Steak | *sautéed organic mushrooms & Madeira* • \$24

Ribeye "Club Cut" | *lean & clean w/ au poivre & truffle fries* • \$38

Chicken Fried Pork Chop | *pork belly confit w/ sauerkraut & pineapple glaze* • \$29

Bone-in Chicken Shank | *natural juices, grilled lemon & cipollini onions* • \$22

Spaghetti Genovese • \$22

basil pesto w/ pine nuts, fingerling potato & string beans

Brisket Ravioli | *house-made ravioli, pork belly & marinara* • \$24

Rigatoni Alla Vodka | *smoked bacon & parmigiano reggiano* • \$22

Filet Medallions | *w/ truffle fries & truffle aioli* • \$26

OCEAN

Chilean Sea Bass • \$42

pan-seared, pearl couscous, basil pesto & grape tomatoes

Wasabi Crusted Tuna • \$32

coriander, wakame & shiitake salad w/ ponzu & miso vinaigrette

Seared Scallops

bacon-wrapped, summer salsa w/ mango vinaigrette • \$32

Pan Seared Salmon • \$27

wild mushrooms, snow peas & kale w/ citrus beurre blanc

SIDES

2 Eggs | *sunny side, scrambled or poached* • \$5

Bagel w/ cream cheese • \$3.5

Sizzling Thick Cut Bacon • \$13

Sage Sausage Patties • \$9

Savory Pastry Bundle • \$6

Avocado Toast • \$5.50

Corn Soufflé w/ rajas • \$10

B&B Roast Beef Hash • \$11

Steak Fries • \$9

Onion Rings • \$9

Grilled Asparagus • \$13

Half & Half | *fries & rings* • \$10

Classic Creamed Spinach • \$12

Sautéed Mushrooms w/ shallots • \$12

B&B Mac & Cheese • \$13

bacon • \$3 | *sautéed lump crab* • \$10

*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy.

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