



APPETIZERS

Beef & Barley • \$10

Soup of the Day • \$9

New England Gnocchi | spinach gnocchi, chowder & fried Ipswich clams • \$16

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

Wagyu Carpaccio | arugula, olive oil, parmesan • \$18

Crispy Calamari & Peppers | red & green jalapeño peppers • \$19

Jumbo Lump Crabcake | whole grain mustard cream sauce • \$19

B&B Meatballs | red sauce • \$13

Tuna Tartare | avocado, cucumbers, ponzu & wakame salad • \$18

Steak Tartare | toast points • \$18

Sizzling Thick Cut Bacon • \$12

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

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

RAW BAR

Oysters | half dozen • \$19

Clams | half dozen • \$12

Shrimp Cocktail | 4 pieces • \$20

Jumbo Crab Cocktail | 4 oz • \$20

Lobster Cocktail | half • \$12 | whole • \$24

PIZZA

Margherita • \$10, w/ prosciutto • \$14

Spicy Italian w/ calabrese salami • \$12

Buffalo Chicken w/ carrots, celery & blue cheese • \$13

Grilled Shrimp w/ avocado & salsa verde • \$14

LUNCH SALADS

Add Protein

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

lump crab meat • \$10 | seared salmon • \$13

wasabi crusted tuna • \$18

Mixed Greens • \$10

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

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

Tomato & Onion | russian dressing • \$10

Iceberg Wedge | crumbled blue cheese • \$10

Crab Louie | hearts of palm, asparagus, tomato, boiled eggs, capers, avocado, green onions & jumbo lump crab • \$24

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 Washington Ave. | on baguette, B&B roast beef, turkey, deluxe ham, lettuce & tomato w/ mustard & mayo • \$12

The Yorkville | on onion roll, hungarian salami, black forest ham, bologna, liverwurst, muenster cheese w/ sliced onion & mustard • \$11

The Sicilian | on baguette, sliced mozzarella, roma tomato, basil w/ olive oil & imported prosciutto • \$14

The Club Sandwich | thick cut bacon, house roasted turkey, french ham • \$14

BLT | thick cut applewood bacon, chipotle mayo • \$13

HOT & CRUSTY

(served with steak fries)

Croque Monsieur | smoked ham, béchamel & horseradish havarti • \$14

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

Carpet Bagger Po' boy | N'awlins style • \$21

Crab Cake Sandwich | lettuce, tomato, butter pickles, remoulade • \$21

Hot Roast Beef | roasted red bell peppers, au jus with horseradish havarti • \$19

Rueben | 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 • \$18

FILETS

Filet Mignon 8 oz • \$35

Truffle Butter • \$39 | Au Poivre • \$39 | Oscar Style • \$47 | Carpet Bagger • \$47

Blue Cheese Crusted • \$38 | Foie Gras Diane • \$49

LUNCH CUTS

Bone-in Chopped Steak | sautéed mushrooms & madeira sauce • \$22

Wagyu Skirt Steak Frites | w/ garlic butter & lemon zest • \$29

Rib-Eye "Club Cut" | lean & clean, au poivre sauce & truffle fries • \$38

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

SUGGESTIONS

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

Chicken Fried Prime Pork Chop | sausage & jalapeño applesauce • \$29

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

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

Spaghetti Carbonara | egg, parmesan, speck • \$22

OCEAN

Stuffed Trout • \$31

jumbo lump crabmeat w/ saffron cream

Wasabi Crusted Tuna • \$34

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

Seared Scallops

creamy horseradish crusted w/ braised beef • \$32

Pan Seared Salmon • \$27

wild mushrooms w/ snowpeas, kale, citrus beurre blanc

SIDES | serves 2

Classic Creamed Spinach • \$12

Onion Rings • \$9

Garlic Whipped Potatoes • \$10

Grilled Asparagus • \$13

B&B Potato Hash Browns • \$10

Sautéed Spinach • \$11

Corn Soufflé w/ rajas • \$10

Broccoli Florets • \$10

Sautéed Mushrooms w/ shallots • \$12

Half & Half | fries & rings • \$9

Lobster Fried Rice • \$18

Fully Loaded Baked Potato • \$8

Steak Fries • \$9

B&B Mac & Cheese • \$13

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

WINE LIST BY THE GLASS

BUBBLES

Zuccolo, Prosecco, Extra Dry, M.V., Veneto, Italy • \$10

Louis de Grenelle, Saumur Brut Rosé, N.V., Loire Valley, France • \$15

Domaine Dominique Gruhier, Crémant de Bourgogne Extra Brut, 2013, Loire Valley, France • \$19

WHITES

Cantina Terlano, Pinot Grigio, 2014, Alto Adige, Italy • \$13

Pierre-Luc Bouchard, Muscadet Sévre-et-Maine, 2014, Loire Valley, France • \$12

Domaine Guiberteau, Saumur Blanc “Les Moulins” Chenin Blanc, 2015, Loire Valley, France • \$16

Vincent Delaporte, Sancerre, Sauvignon Blanc 2015, Loire Valley, France • \$15

Dr. Loosen, Riesling Kabinett “Wehlener Sonnenuhr” 2013, Mosel, Germany • \$17

Domaine Roux Père Et Fils, Mâcon-Villages, 2014, Burgundy, France • \$13

Banshee Wines, Chardonnay, 2014, Sonoma Coast, California • \$12

Domaine des Baumard, Rosé, 2015, Loire Valley, France • \$10

REDS

Lyric by Etude, Pinot Noir, 2013, Santa Barbara County, California • \$14

Voix de la Vigne, Pinot Noir, 2014, Willamette Valley, Oregon • \$18

Domaine de la Chanteleuserie, Bourgueil Cuvée Alouettes, 2014, Loire, France • \$13

Domaine Guy Mardon, Touraine Gamay Les Toits Rouges, 2014, Loire, France • \$12

Tolaini, “Al Passo,” 2011, Tuscany, Italy • \$15

Jonata, “The Paring,” Red Blend, 2012, California • \$15

Girard, Cabernet Sauvignon, 2012, Napa Valley, California • \$19

Bodegas Numanthia, “Termes,” Tinto de Toro, 2012, Toro, Spain • \$16

Altocedro, “Año Cero,” Malbec, 2014, Mendoza, Argentina • \$11

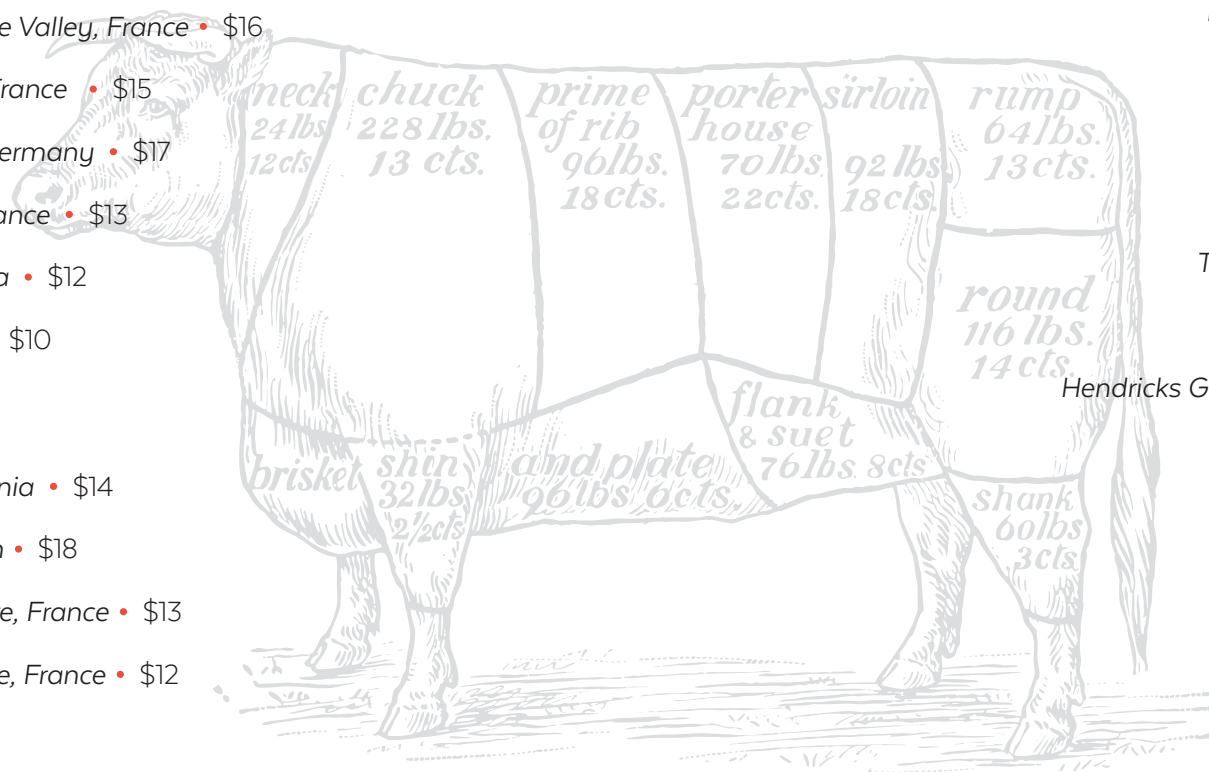
Bench, Cabernet Sauvignon, 2013, Alexander Valley, California • \$15

The Cleaver, Red Blend, 2012, California • \$12

Château Berthenon, Blaye, 2011, Bordeaux, France • \$15

Robert Foley, Merlot, 2011, Napa Valley, California • \$18

Ridge Vineyards, Zinfandel, 2012, Paso Robles, California • \$20



SIGNATURE COCKTAILS

Cricket • \$12

Pimm's No. 1, Effen Cucumber, Mint, Ginger Beer

Blood Orange Sky • \$14

Maestro Dobel Tequila, Solerno Blood Orange liqueur, Lime Juice, San Pellegrino Aranciata Rossa

The Haymaker • \$13

2 Gingers Whiskey, Angostura Bitters, Orange Bitters

“I Must Say” • \$14

Pisco Porton, Green Chartreuse, Luxardo Maraschino, Lime Juice

Buffalo Soldier • \$12

Buffalo Trace, Black Tea, Lemon Juice, Orange Bitters

B&Bramble • \$12

Tanqueray Bloomsbury Gin, Lime Juice, Simple Syrup, Chambord

French Diplomat • \$16

Hendricks Gin, Effen Cucumber, St Germain Elerflower Liqueur, Lime Juice, Simple Syrup

B&B Martini • \$18

Brooklyn Gin, Imperial Vodka, Lillet Blanc

19th Hole • \$12

Deep Eddy Lemon Vodka, Simple Syrup, Iced Tea

B&B Bellini • \$14

Cipriani Peach, Prosecco

COCKTAILS ON TAP

Washington Mule • \$12

Reyka Vodka, Fresh Lime Juice, Gosling's Ginger Beer

Derby Day Mule • \$12

Knob Creek Bourbon, Lemon Juice, Simple Syrup, Ginger Beer