

A GOOD START

Monkey Bread | *Gramma 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

BENEDICTS

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

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

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

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

BATTER

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

MORNING FAVORITES

Bagel w/ Lox | *traditional accoutrements* • \$15

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

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

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 • \$10 | 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* • \$24

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, 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* • \$22

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

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

Spaghetti Carbonara | *egg, parmesan, speck* • \$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 w/ snowpeas, kale, citrus beurre blanc

SIDES

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

Bagel w/ cream cheese • \$3.5

Sizzling Thick Cut Bacon • \$12

Sage Sausage Patties • \$9

Savory Pastry Bundle • \$6

Sliced Avocado • \$3.5

Corn Soufflé w/ rajas • \$10

B&B Roast Beef Hash • \$11

Steak Fries • \$9

Onion Rings • \$9

Grilled Asparagus • \$13

Half & Half | *fries & rings* • \$9

Classic Creamed Spinach • \$12

Sautéed Mushrooms w/ shallots • \$12

B&B Mac & Cheese • \$13

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

WINE LIST BY THE GLASS

BUBBLES

Bisol "Jeio" Prosecco Brut, Veneto, Italy N.V. • \$12

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

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

WHITES

Abbazia di Novacella Pinot Grigio, Alto Adige, Italy 2015 • \$14

Weingut Schloss Maissau Grüner Veltliner, Weinviertal, Austria 2015 • \$16

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

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

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

Bret Brothers Mâcon-Villages "Terroirs du Maconnais" Chardonnay, Burgundy, France 2014 • \$17

Banshee Wines Chardonnay, Sonoma Coast, California 2015 • \$13

Planeta Etna Rosse Rosé, Sicily, Italy 2016 • \$11

REDS

Lyric by Etude Pinot Noir, Santa Barbara County, California 2014 • \$14

Elk Cove Pinot Noir, Willamette Valley, Oregon 2014 • \$18

Arcanum "Il Fauno" Super Tuscan, Tuscany, Italy • \$16

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

Canard Estate Cabernet Sauvignon, Napa Valley, California 2013 • \$19

Domaine Santa Duc Côtes du Rhône "Les Quatre Terres", Rhone, France 2014 • \$13

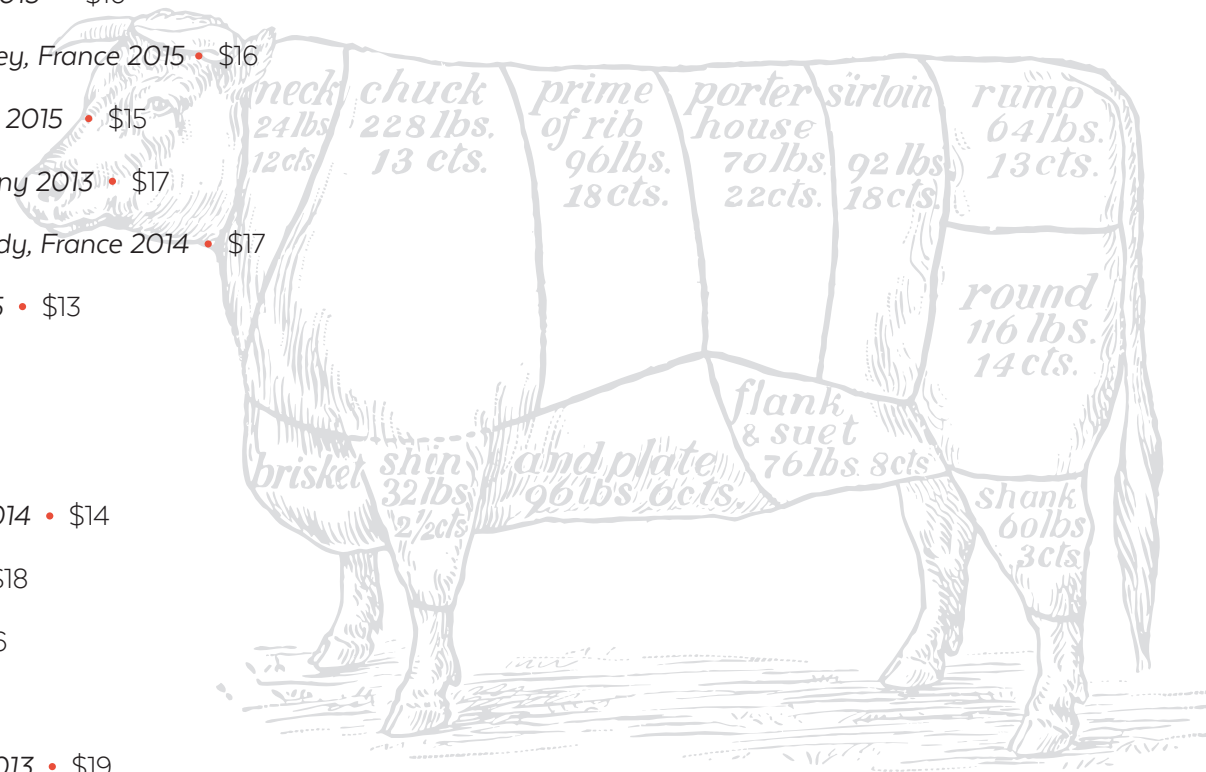
Lamadrid Gran Reserve Lujan de Cuyo Malbec, Mendoza, Argentina 2012 • \$16

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

The Cleaver Red Blend, California 2015 • \$13

Château Marsau Côtes du Francs, Bordeaux, France 2009 • \$19

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



BOTTLE SERVICE

Bloody Mary • \$39

1 Liter, Traditional Accoutrements & Madiera Ice Cubes

Sparkling & Mixing • \$42

Prosecco, Sparkling Peach, Watermelon, Orange Julius

White Sangria • \$38

1 Liter, Melon Balls w/ Scooped Fresh Fruit

BRUNCH COCKTAILS

Mexico 70 • \$14

Blanco Tequila, Lime Juice, Agave Nectar, Sparkling Wine

B&B Bellini • \$14

Cipriani Peach, Prosecco, Peach Vodka

Cricket • \$12

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

Lillet Rose • \$18

Lillet Rose, Ruby Red Grapefruit, Gin

Screwdriver • \$9

Vodka, Orange Juice

Monica's Michelada • \$7

Victoria, Clamato, Magi

Mimosa • \$13

Orange Juice

Manmosa • \$16

Traditional Mimosa in a Proper Pilsner Glass w/ Orange Vodka

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, Gosling's Ginger Beer