

## 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* • \$19

## EGGS

**Hill Country Omelet** | *smoked sausage w/ monterey jack* • \$16

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

**Green Goldie Lox** | *scrambled eggs w/ smoked salmon & sliced avocado* • \$18

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

**Steak & Eggs** | *Wagyu skirt steak* • \$34

**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* • \$24

**Chilaquiles** | *corn fried tortilla w/ tomato, onion, garlic & epazote salsa* • \$12

Add bacon • \$4 | Add sliced filet • \$16 | Add chicken • \$7

## BENEDICTS

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

**Salmon Benedict** | *classic benedict w/ smoked salmon* • \$18

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

**Carpet Bagger Benedict** | *served on english muffin* • \$22

**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* • \$23

**Pancakes** | *stacked, mixed berries w/ Vermont maple* • \$12

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

**Stuffed French Toast** | *strawberry cream cheese stuffed, coconut crusted & cinnamon crème* • \$14

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

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

**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* • \$14

## 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* • \$15

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

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

**Carpet Bagger Burger** | *the original* • \$20

## FILETS

**Filet Mignon 8 oz** • \$38

**Truffle Butter** • \$42 | **Au Poivre** • \$42 | **Oscar Style** • \$52 | **Carpet Bagger** • \$52

**Blue Cheese Crusted** • \$41 | **Foie Gras Diane** • \$52

## 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* • \$24

**Strozzapreti Genovese** | *house-made pasta, basil pesto w/ pine nuts, fingerling potato & green beans* • \$22

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

**Rigatoni Alla Vodka** | *house-made pasta, smoked bacon & parmigiano reggiano* • \$22

**Filet Medallions** | *w/ truffle fries & truffle aioli* • \$28

## OCEAN

**Chilean Sea Bass** • \$42

*artichoke, sundried tomatoes, cipollini onions w/ basil pesto & beurre blanc*

**Wasabi Crusted Tuna** • \$38

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

**Blackened Scallops** • \$32

*served w/ fresh mango salsa, micro cilantro*

**Pan Seared Salmon** • \$32

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

## SIDES

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

**Bagel w/ cream cheese** • \$4

**Sizzling Thick Cut Bacon** • \$14

**Sage Sausage Patties** • \$9

**Savory Pastry Bundle** • \$6

**Avocado Toast** • \$5.50

**Corn Soufflé w/ rajas** • \$12

**B&B Roast Beef Hash** • \$12

**Steak Fries** • \$10

**Onion Rings** • \$10

**Grilled Asparagus** • \$14

**Half & Half** | *fries & rings* • \$10

**Classic Creamed Spinach** • \$13

**Sautéed Mushrooms** w/ shallots • \$13

**B&B Mac & Cheese** • \$14

*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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## WINE BY THE GLASS

### BUBBLES

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

Calvet Cremant de Bordeaux Brut Rose, Bordeaux, France 2016 • \$14

Majolini, "Franciacorta Brut", Lombardy, Italy 2009 • \$19

### WHITES

Cantina Terlano Pinot Grigio, Alto Adige, Italy 2017 • \$13

Stags' Leap Chardonnay, Napa Valley 2017 • \$14

Jean-Marc Brocard "Kimméridgien" Chablis, Burgundy, France 2015 • \$12

Les Vins de Vienne Viognier, Rhone Valley, France 2015 • \$15

Patient Cottat Sancerre Sauvignon Blanc, Loire Valley, France, 2017 • \$16

Weingut Robert Weil Riesling "Tradition", Rheingau, Germany 2017 • \$14

Domaine de Mourchon "Séguret" Rose, Rhone Valley, France 2016 • \$13

### REDS

Lyric by Etude Pinot Noir, Santa Barbara County 2016 • \$14

Van Duzer Vineyards Pinot Noir, Willamette Valley, Oregon 2016 • \$16

Tolaini "Al Passo" Super Tuscan, Tuscany, Italy 2012 • \$16

Provenance Merlot, Napa Valley 2016 • \$16

The Cleaver Red Blend, California 2015 • \$13

Jonata "The Paring" Red Blend, California 2014 • \$15

Domaine Santa Duc Côtes du Rhône "Les Quatre Terres", Rhone, France 2016 • \$13

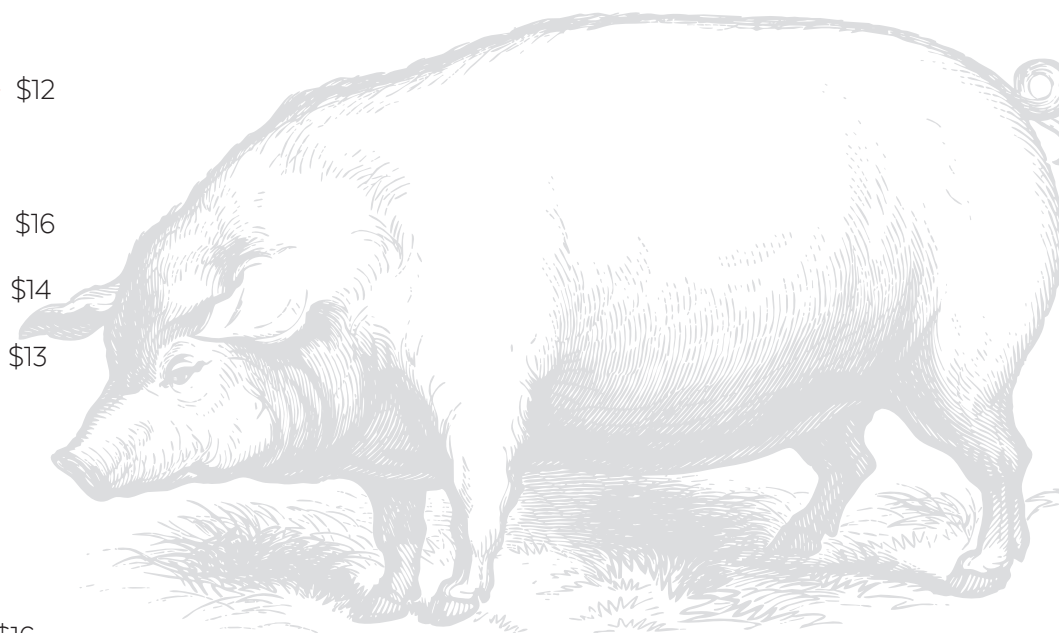
Lamadrid Gran Reserve Lujan de Cuyo Malbec, Mendoza, Argentina 2013 • \$16

Aerena Cabernet Sauvignon, Lake County 2016 • \$15

Silver Ghost Cabernet Sauvignon, Napa Valley 2016 • \$18

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

Macauley Vineyard Old Vine Zinfandel, Napa Valley, California 2015 • \$19



## BOTTLE SERVICE

**Bloody Mary** • \$39

1 Liter, Traditional Accoutrements & Madeira Ice Cubes

**Sparkling & Mixing** • \$42

Prosecco, Sparkling Peach, Watermelon, Orange Julius

**White Sangria** • \$38

1 Liter, Melon Balls w/ Scooped Fresh Fruit

**Moet & Chandon "Ice Imperial" Champagne, N.V., Épernay, France** • \$105/bottle

served over ice w/ fresh fruit accoutrements

## 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** • \$12

Orange Juice

**Manmosa** • \$16

Traditional Mimosa in a Proper Pilsner Glass w/ Orange Vodka

## COCKTAILS ON TAP

**Trinity 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

**Cricket** • \$12

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

**The French Diplomat** • \$14

Hendrick's Gin, Effen Cucumber Vodka, St-Germaine Liqueur, Lime Juice, Orange Bitters, Cucumber

**Under a Blood Orange Sky** • \$14

Milagro Silver Tequila, Solerno Blood Orange Liqueur, Lime Juice, San Pellegrino Aranciata Rosso

**This Is Your Captain Speaking** • \$14

Aviation Gin, Constant Comment Tea, Fee Brothers Old Fashioned Bitters, Honey Syrup