

## 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* • \$19

## 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* • \$32

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

## 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* • \$21

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* • \$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* • \$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* • \$19

## FILETS

Filet Mignon 8 oz • \$36

Truffle Butter • \$40 | Au Poivre • \$40 | Oscar Style • \$50 | Carpet Bagger • \$50

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

Strozzapreti Genovese • \$22

*house-made pasta, basil pesto w/ pine nuts, fingerling potato & green beans*

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* • \$26

## OCEAN

Chilean Sea Bass • \$42

*quinoa, sautéed swiss chard w/ red pepper tomato coulis*

Wasabi Crusted Tuna • \$38

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

Seared Scallops

*lentil, plantain & bacon ragout w/ pomegranate glaze* • \$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 • \$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 2015 • \$14

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

### WHITES

Cantina Terlano Pinot Grigio, Alto Adige, Italy 2016 • \$13

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

Domaine Cherrier Sancerre, Loire Valley, France 2016 • \$16

Weingut Robert Weil Riesling "Tradition", Rheingau, Germany 2015 • \$14

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

Luli Wines Chardonnay, Santa Lucia Highlands, California 2015 • \$15

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

### REDS

Au Bon Climat Pinot Noir, Santa Barbara County, California 2015 • \$15

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

Jonata "The Paring" Red Blend, California 2013 • \$15

Acumen Wines Cabernet Sauvignon, Napa Valley, California 2014 • \$19

Domaine Santa Duc Côtes du Rhône "Les Quatre Terres", Rhone, France 2015 • \$13

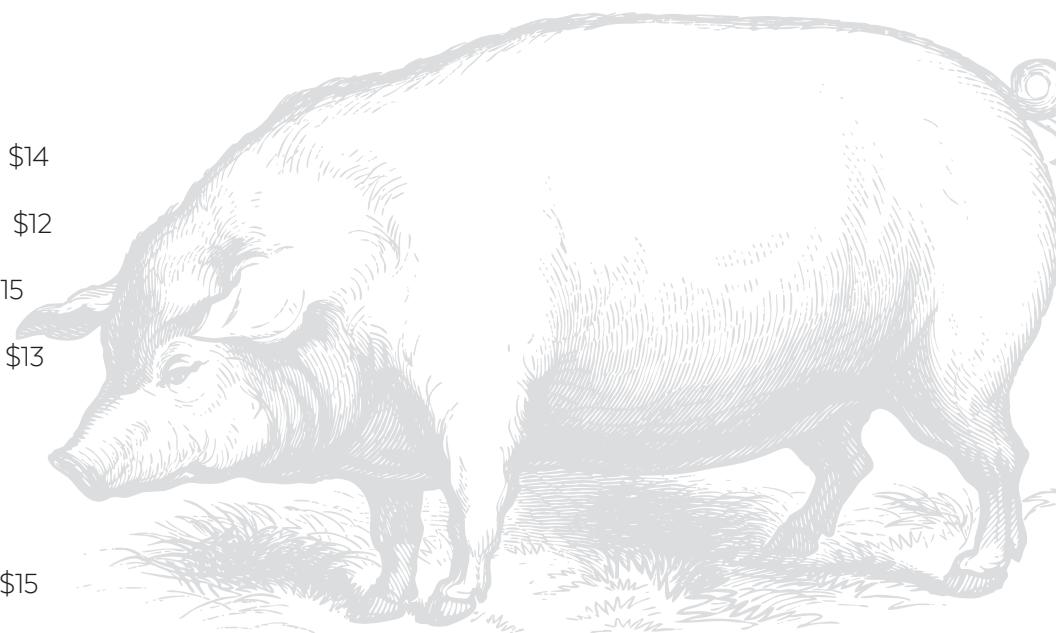
Lamadrid Gran Reserve Lujan de Cuyo Malbec, Mendoza, Argentina 2013 • \$16

Bench Cabernet Sauvignon, Alexander Valley, California 2015 • \$15

The Cleaver Red Blend, California 2015 • \$13

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

**Moët & 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** • \$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

**Sancho Panza** • \$14

Montelobos Mezcal, Lime Juice, Gosling's Ginger Beer, Angostura Bitters

**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

**The Highball** • \$12

Suntory Toki Japanese Whisky, Sparkling Water, Lemon Peel

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

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