

Spring 2017

EXECUTIVE CHEF MANNY BAEZ



Starters

- Grilled Pear and Prosciutto *burrata, radicchio, pistachios, pear vinaigrette, balsamic drizzle, grilled baguette* 16
- Spring Pea Pancakes & Egg *crispy beech mushrooms, poached egg, whole grain mustard hollandaise* 14
- Spring Pesto Flatbread *ricotta cheese, cherry tomatoes, pickled red onions, fresh mint* 10
- Bibb Lettuce and Berry Salad *strawberries, blackberries, red onions, candied walnuts, honey balsamic vinaigrette* 12
- Rustic Caesar Salad *anchovies, shaved parmesan, grilled baguette* 10 [add grilled chicken 8]
- Ahi Tuna Poke *avocado, sambal, sesame seeds, wasabi aioli, wonton chips* 18
- Seared Jumbo Lump Crab Cake *charred onion remoulade* 16
- Chef's Soup 9

Seafood

- Seared Sea Scallops *crispy bacon red & white quinoa, cherry tomatoes, watercress, avocado~lemon purée* 22 / 36
- Pan Seared Salmon *black barley pilaf, dried strawberry~apple~sunflower seed compote* 20 / 30

Meat

- Mary's Organic Airline Chicken Breast *bacon & pork black-eyed peas, charred baby carrots, horseradish~ricotta sauce* 26
- Red Wine Braised Chicken Quarters *sofrito green lentils, trumpet royale mushrooms, crispy red onions, pan jus* 22
- Roasted Coffee Rubbed Pork Loin *creamy polenta, toasted hazelnuts, sautéed spinach, red pepper purée* 25
- Grilled New Zealand Rack of Lamb *english pea~farro risotto, grilled pear, house made mint jelly* 42
- Cast Iron Seared Rib Eye *herb roasted red potatoes, blistered cherry tomatoes, truffle~gorgonzola compound butter* 39
- Grilled Filet Mignon *potato~celeriac~leek gratin, sautéed green beans & shallots, red wine demi glace* 44

Other Specialties

- BWG Burger *bacon, lettuce, tomato, onion, spicy aioli (choice of gruyere, cheddar or blue cheese)* 22
half pound house ground beef served on a brioche bun with fresh cut Kennebec fries & house made pickle

**Add Fried Egg and/or Avocado 2 each

**Substitute Grilled Chicken Breast 18

- Crispy Portobello Mushroom *farro, sundried tomatoes, olives, radicchio, fresh mozzarella cheese, grilled lemon vinaigrette* 19
- Chef's Pasta of the Day *garlic bread* AQ

Sides

- Bacon & Pork Black-Eyed Peas - English Pea~Farro Risotto 8 each Chef's Daily Mac n Cheese AQ
- Sautéed Spinach - Green Beans - Charred Baby Carrots - Rosemary Roasted Red Potatoes - Kennebec Fries 6 each

20% gratuity added to parties of 6 or more ~ Corkage Fee \$20/750ml \$30/magnum ~ \$8 split charge on full entrée portions