

## Summer 2017

EXECUTIVE CHEF MANNY BAEZ



### Starters

- Roasted Peach and Prosciutto** *burrata, arugula, pecans, strawberry vinaigrette, balsamic drizzle, grilled baguette* 18
- Sweet Corn Risotto** *ricotta, arugula, truffle oil, parmesan, crispy red onions* 12
- Summer Caprese** *heirloom tomatoes, burrata, basil, mozzarella, cherry tomatoes, extra virgin olive oil, balsamic reduction, pink sea salt* 16
- Antioxidant Salad** *bibb lettuce, goji berries, strawberries, cherries, celery, cucumber, red onions, cilantro, candied pecans  
blue cheese crumbles, honey~balsamic vinaigrette* 14
- BWG House Salad** *mixed baby greens, cucumbers, carrots, cherry tomatoes, croutons, creamy dill dressing* 9
- Chilled Jumbo Lump Crab and Cucumber** *fresh cherries, avocado, toasted sesame seeds, sriracha, old bay aioli* 18
- Scallops and Pickles** *pan seared sea scallops, house pickled seasonal vegetables, cauliflower purée* 10
- Chef's Soup** 9

### Seafood

- Blue Corn Tortilla Crusted Halibut** *yellow corn~pea~fava~cherry tomato succotash, arugula, lemon beurre blanc* 25 / 38
- Seared Ahi Tuna Steak** *wasabi furikaki crust, toasted sesame green beans, carrots, bell peppers, jasmine rice, spicy thai mango sauce* 24 / 36

### Meat

- Cast Iron Airline Chicken Breast** *green bean~red onion~red potato salad, charred baby carrots, barbecue sauce glaze* 26
- Pan Seared Duck Breast** *cauliflower "mash", yellow sweet corn pudding, dried strawberry compote* 34
- Roasted Coffee Rubbed Pork Tenderloin** *mozzarella farro, sautéed fava beans, fresh peaches, cherry port reduction* 30
- Red Wine Braised Lamb Shoulder Cannelloni** *fresh pasta, ricotta cheese, arugula, parmesan, burnt onion jus* 40
- Grilled Filet Mignon** *kennebec mashed potatoes, sautéed spinach, bacon~balsamic reduction* 46

### Other Specialties

- BWG Half-Pound Burger** *bacon, lettuce, tomato, onion, spicy aioli (choice of cheddar, gruyère or blue cheese)* 24  
*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
- Vegetarian Shepherd's Pie** *cauliflower mash, fresh pea~yellow corn~fava bean~cherry tomato summer succotash,  
charred eggplant gratin, gruyère cheese* 20
- Chef's Pasta of the Day** *garlic bread* AQ

### Sides

- Green Bean~Red Onion~Red Potato Salad, Mozzarella Cheese Farro, Summer Succotash** 8 each
- Sautéed Spinach, Toasted Sesame Green Beans, Kennebec Fries, Mashed Potatoes** 6 each

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