

FALL 2017

Executive Chef Manny Baez



Starters

Tuscan Kale Salad *shaved parmesan, fresh squeezed lemon juice, extra virgin olive oil* 9

Autumn Harvest Salad *bibb lettuce, apples, roasted sweet potatoes, dried cranberries, shaved fennel, pumpkin seeds, goat cheese
cinnamon~cranberry vinaigrette* 12

Roasted Beets & Goat Cheese *grated fresh horseradish root, sweet potato chips, arugula, black sea salt, balsamic reduction* 14

Grilled Durham Ranch Quail *sunny side up quail egg, sautéed organic chef mix mushrooms, truffle oil, shaved parmesan, crispy red onions* 16

Steamed Prince Edward Island Mussels *white wine, rosemary, fennel, grilled baquette* 18

Pan Seared Sea Scallops *bacon~apple~sweet potato hash, butternut squash purée* 18

Chef's Soup 9

Seafood

Cast Iron Seared Verlasso Salmon *cannellini bean and autumn vegetable "stew"* 21 / 32

Seared Ahi Tuna Steak *wasabi~furikake crust, purple sticky rice, hoisen~peanut broccolini, coconut~orange~beet reduction* 24 / 36

Meat

Mary's Organic Braised Chicken Cacciatore *polenta cake, sautéed organic chef mix mushrooms, white wine~tomato~red pepper sauce* 26

Pan Seared Duck Breast *crispy pancetta~honey brussels sprouts, fresh arugula & fennel salad, butternut squash purée* 34

Roasted Pork Loin "Porchetta" *pancetta~fennel fronds~sage~sun dried tomato, wild rice, sautéed kale, pomegranate glaze* 32

Red Wine Braised Lamb Shoulder Cannelloni *fresh pasta, ricotta cheese, arugula, parmesan, burnt onion jus* 40

Grilled Filet Mignon *kennebec~sweet 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** 2

****Substitute Grilled Chicken Breast** 18

Vegetarian Crispy Polenta Cake *sautéed kale, organic chef mix mushrooms, roasted squash purée, sweet potato chips
grated fresh horseradish root* 20

Chef's Pasta of the Day *garlic bread* AQ

Sides

Pancetta~Honey Brussels Sprouts, Warm Polenta Cake, Hoisen~Peanut Grilled Broccolini 8 each

Sautéed Spinach, Wild Rice, Kennebec Fries, Kennebec~Sweet 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 excluding Cannelloni