

FALL 2017

*Executive Chef Manny Baez*



### Starters

- BWG House Salad** *mixed baby greens, cucumbers, carrots, cherry tomatoes, croutons, creamy dill dressing* 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, roasted parsnip purée* 18
- Chef's Soup** 9

### Seafood

- Cast Iron Seared Verlasso Salmon** *roasted butternut squash~sriracha~coconut sauté, pea shoots, lemon~coconut milk~pea purée* 21 / 32
- Blackened Ahi Tuna Steak** *warm mediterranean cherry tomato~fennel~white bean salad, avocado~citrus sauce* 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
- Honey Mustard Roasted Pork Tenderlion** *sautéed broccolini, parsnip purée, toasted pistachio, dried strawberry~apple~cilantro relish* 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
- Baked Yam and Cranberry Casserole** *organic maple syrup, curry sour cream, fresh pea shoots, lemon zest, toasted cinnamon oats* 20
- Chef's Pasta of the Day** *garlic bread* AQ

### Sides

- Pancetta~Honey Brussels Sprouts, Warm Polenta Cake, Sautéed Broccolini** 8 each
- Sautéed Spinach, 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