

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

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

Ahi Tuna Poke Bowl *jasmine rice, green onions, avocado, sesame~soy~hoisin sauce, cilantro, rice paper "bowl"* 18

Chef's Soup 9

Seafood

Blackened Mahi Mahi *warm mediterranean cherry tomato~fennel~white bean salad, avocado~citrus sauce, blue corn tortilla strips* 24 / 36

Cast Iron Seared Verlasso Salmon *roasted butternut squash~sriracha~coconut sauté, pea shoots, lemon~coconut milk~pea purée* 21 / 32

Meat

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

Honey Mustard Roasted Pork Tenderloin *sautéed broccolini, parsnip purée, toasted pistachios, dried strawberry~apple~cilantro relish* 32

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

Red Wine Braised Lamb Shoulder Cannelloni *fresh pasta, ricotta cheese, arugula, parmesan, burnt onion jus* 39

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 and/or Avocado** 2 each

****Substitute Grilled Chicken Breast** 18

Vegetarian Winter Sheppard's Pie *brussels sprouts, cherry tomatoes, mushrooms, broccolini, peas, coconut milk
curried sour cream, sweet potato mash, gruyère cheese* 20

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

Sides

Pancetta~Honey Brussels Sprouts, Warm Polenta Cake 8 each

Sautéed Spinach, Sautéed Broccolini, 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