

WINTER 2018

Executive Chef Manny Baez



Starters

Winter Bibb Salad *d'anjou pear, pomegranate seeds, candied walnuts, blue cheese, dried cranberries, dried apricots, blood orange vinaigrette* 14

Rustic Caesar Salad *anchovies, shaved parmesan, herbed croutons* 9 [add grilled chicken 8]

Roasted Jumbo Beets & Burrata Cheese *fresh basil, blood orange segments, balsamic reduction, black sea salt* 14

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

Ahi Tuna Poke Bowl *jasmine rice, green onions, avocado, sesame~soy~sambal sauce, cilantro, rice paper "bowl"* 20

Pan Seared Sea Scallops *spanish chorizo, d'anjou pear, fresh watercress, citrus aioli* 18

Chef's Soup 9

Seafood

Honey Mustard Miso Glazed Asian Sea Bass *ginger carrot purée, tempura asparagus, watercress, onion jus* 22/36

Pan Seared Verlasso Salmon *red wine braised organic mushroom farro, cherry tomato~pickled red fresno chile salad, chorizo oil* 20/32

Meat

Cast Iron Seared Mary's Chicken Breast *brown rice, roasted butternut squash & asparagus, parsnip chips, chicken jus* 24

Grilled Berkshire Pork Chop *sweet potato~pear purée, sautéed broccolini, house-made onion rings, cranberry mostarda* 36

Pan Seared Duck Breast *roasted parsnip purée, sautéed heirloom baby carrots, carrot top pesto, raspberry jus* 34

Moroccan Braised Lamb Shank *spinach couscous, winter vegetables, dried apricots, pomegranate seeds, crispy shallots, pan jus* 38

Grilled Filet Mignon *kennebec garlic mashed potatoes, sautéed spinach, bacon~balsamic glaze* 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 or onion rings & house made pickle

****Add Fried Egg and/or Avocado** 2 each

****Substitute Grilled Chicken Breast** 18

Vegetarian Winter Shepherd's Pie *asparagus, butternut squash, broccolini, carrots, watercress, cranberry mostarda*

kennebec garlic mashed potatoes, gruyère cheese 20

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

Sides

Roasted Butternut Squash & Asparagus, Tempura Asparagus, House-made Onion Rings 8 each

Sautéed Spinach, Sautéed Broccolini, Kennebec Fries, Garlic Mashed Potatoes 6 each

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