

SPRING 2018

Executive Chef Manny Baez



Starters

Baby Lettuces Salad *red onion, cucumbers, cherry tomatoes, carrots, candied walnuts, pepperoncini, kalamata olives
goat cheese, dark balsamic honey vinaigrette* 12

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

Heirloom Tomatoes & Burrata Cheese *fresh basil, balsamic syrup, extra virgin olive oil, grilled baguette* 16

Seared Jumbo Lump Crab Cake *strawberry~jalapeño salsa, white balsamic pearls* 19

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

Baked Veal Meatballs *house made marinara, fresh mozzarella, basil, garlic ciabatta bread* 14

Spring Flatbread *roasted asparagus, arugula, goat cheese, pistachio, mint pesto* 14

Chef's Soup 9

Seafood

Pan Seared Halibut* *cauliflower purée, pickled orange cauliflower, purple cauliflower & cherry tomato sauté
arugula, lemon beurre blanc* 24 / 37

Seared Sea Scallops* *truffle goat cheese corn pudding, corn~spring pea~leek succotash, crispy leeks, cornmeal cakes* 25 / 39

Meat

Roasted Mary's Chicken Breast Marsala *herb roasted peewee potatoes, organic chef's mix mushrooms, grilled asparagus* 28

Herb Roasted Rack of Venison* *farro pilaf, sautéed brussels sprouts & shallots, strawberry~balsamic reduction* 27 / 42

Cumin Crusted Duck Breast* *cilantro brown rice, tomato~avocado guacamole, crispy tortilla strips, classic mole sauce, lime* 36

Red Wine Braised Pork Osso Bucco *bacon baked beans, charred baby carrots, carrot top pesto, crispy carrot chips* 38

Cast Iron Seared Filet of Beef* *truffled mashed potatoes, sautéed spinach, caramelized onions, red wine demi glace* 48

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 and house made pickle

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

****Substitute Grilled Chicken Breast** 18

Spring Vegetarian Shepherd's Pie *corn, spring peas, leeks, organic mushrooms, baby carrots, brussels sprouts
carrot pesto, mashed potatoes, gruyère cheese* 20

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

Sides

Truffled Mashed Potatoes, Grilled Asparagus, Sautéed Brussels Sprouts & Shallots 8 each

Sautéed Spinach, Sautéed Baby Carrots, Kennebec Fries, Cilantro Brown Rice, Roasted Peewee Potatoes, 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

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne disease*