

Lunch - \$15

STARTER

PIEROGI

sharp cheddar, apple butter, crispy shallot, sour cream
vegetarian

FARMER'S CHEESE ARANCINI

red sauce, fresh basil, grana padano
vegetarian

SEA SALT PRETZELS

smoked gouda cream, pale ale honey mustard
vegetarian

BUTTER LETTUCE

bleu cheese, pepper bacon, apple, pine nuts, herb buttermilk dressing
gluten free, vegetarian

B&L SALAD

field greens, cucumber, cherry tomato, fennel, pepitas, dried cherries, golden raisins, molasses
vinaigrette
gluten free

DAY SOUP

SMOKED CHICKEN NOODLE SOUP

ENTREE

SMOKED GOUDA MAC

pepper bacon, cavatappi pasta, garlic herb breadcrumbs
vegetarian

SPAGHETTI SQUASH

brussels sprouts, kale, mushrooms, toasted walnuts, boursin cheese, mushroom vinaigrette
gluten free, vegetarian

MUSHROOM DUSTED SALMON*

warm potato salad, butter braises cabbage, cider beurre blanc
gluten free

CHEESEBURGER AND FRIES*

american cheese, fennel pollen aioli, sesame seed bun

BUTTERMILK CHICKEN

smoked gouda, apple fennel slaw, sweet pickles, ancho tomato jam, potato bun, French fries

HOT ITALIAN BEEF

braised short ribs, giardiniera, smoked provolone, hoagie roll, French fries

BLT

pepper bacon, mayo, wheat toast, buttermilk chips

BRUNCH - \$15

Sat 10-2pm and Sunday 10-3pm.

STARTER

BUTTER LETTUCE

bleu cheese, pepper bacon, apple, pine nuts, herb buttermilk dressing
gluten free

B&L SALAD

field greens, cucumber, cherry tomato, fennel, pepitas, dried cherries, golden raisins, molasses
vinaigrette

gluten free

DAY SOUP

SMOKED CHICKEN NOODLE SOUP

PISTACHIO GRANOLA

crispy plantain, berries, apple, dried fruit, pepitas, greek yogurt

gluten free

ENTREE

CLASSIC BREAKFAST*

scrambled eggs, rosemary toast, pepper bacon, home fries

LOCO MOCO*

house ground beef, jasmine rice, fried egg, gravy

gluten free

BISCUITS AND GRAVY

your choice of sausage or smoked mushroom gravy

CHEESEBURGER AND FRIES*

american cheese, fennel pollen aioli, sesame seed bun

BREAKFAST SANDWICH

housemade sausage patty, scrambled egg, pimento cheese, arugula, focaccia bun, home fries

CHORIZO AND EGGS

pico de gallo, queso fresco, home fries

CHICKEN SALAD

smoked chicken, tomato, grapes, apple, walnut, arugula, mayo, wheat toast, buttermilk chips

Dinner - \$33

STARTER

PIEROGI

sharp cheddar, apple butter, crispy shallot, sour cream

FARMER'S CHEESE ARANCINI

red sauce, fresh basil, grana padano

SEA SALT PRETZELS

smoked gouda cream, pale ale honey mustard

BUTTER LETTUCE

bleu cheese, pepper bacon, apple, pine nuts, herb

buttermilk dressing

gluten free

B&L SALAD

field greens, cucumber, cherry tomato, fennel, pepitas, dried cherries, golden raisins, molasses

vinaigrette

gluten free

ARUGULA

sourdough croutons, grana padano, garlic Dijon dressing

DAY SOUP

SMOKED CHICKEN NOODLE SOUP

ENTREE

SMOKED GOUDA MAC

pepper bacon, cavatappi pasta, garlic herb breadcrumbs

SPAGHETTI SQUASH

brussels sprouts, kale, mushrooms, toasted walnuts, boursin cheese, mushroom vinaigrette
gluten free

MUSHROOM DUSTED SALMON*

warm potato salad, butter braised cabbage, cider beurre blanc
gluten free

SIRLOIN*

cracked pepper, garlic butter asparagus, goat cheese mash, brandy cream sauce
gluten free

CHICKEN FRIED CHICKEN

goat cheese mash, bacon green beans, black pepper gravy

CHEESEBURGER AND FRIES*

american cheese, fennel pollen aioli, sesame seed bun

HOT ITALIAN BEEF

braised short ribs, giardiniera, smoked provolone, hoagie roll, French fries

DESSERT

CHOCOLATE STOUT BROWNIE

vanilla ice cream, toasted walnuts, stout chocolate sauce, caramel

HOUSE MADE ICE CREAM

HOUSE MADE SORBET