

Lunch - \$15

FIRST choose one:

Little House Salad (gluten free)
mixed lettuces, dried pear, macadamia nut, pickled onion, Manchego, apple cider vinaigrette
BG Salad (gluten free)
baby kale mix, heirloom carrots, honey crisp apple, pecans, watermelon radish, Manchego, honey
mustard dressing
Soup of the Day

SECOND choose one:

Ruby Red Trout* (gluten free)
Louisiana spiced, collard slaw, charred broccoli
Autumn Vegetable Bolognese
spaghetti, mascarpone, squash, eggplant, wild mushroom, grana padano
Hot Korean Sliders
chicken, pickled vegetable, napa cabbage, hot sauce, kewpie mayo, sesame & sourdough buns
Prime Rib Dip*
slow-cooked prime rib, au jus, horseradish sauce, aged provolone, bolillo bread
Shrimp Louie Salad* (gluten free)
jumbo gulf shrimp, avocado, tomato, iceberg boat, Louie dressing

Dinner - \$33

FIRST choose one:

Little House Salad (gluten free)
mixed lettuces, dried pear, macadamia nut, pickled onion, Manchego, apple cider vinaigrette
BG Salad (gluten free)
baby kale mix, heirloom carrots, honey crisp apple, pecans, watermelon radish, Manchego, honey
mustard dressing

SECOND choose one:

Filet Mignon Meatloaf*
seared, English peas, heirloom carrots, tomato jam, good o' mashed potatoes
Faroe Island Salmon* (gluten free)
seared, sautéed cabbage, smoked bacon, coriander vinaigrette, roasted root vegetables
Artichoke Carbonara
bucatini, English peas, hearts of palm, Parmigiano Reggiano, black pepper, fried egg*
Amish Chicken (gluten free option)
roasted, celery salad, herb butter, roasted garlic sauce, wild mushroom, cauliflower rice
Hanger Steak*
onion jam, watercress sauce, herbed butter, good o' mashed potatoes

THIRD choose one:

Grand Chocolate Mousse (gluten free)
Grand Marnier, espresso whip
Strawberries & Buttermilk
buttermilk biscuit, macerated strawberries, buttermilk sweet cream