

A GOOD START

Monkey Bread | Gramma June's recipe • \$9

Good Morning Pizza | nutella, sliced strawberries & bananas • \$12

Carpet Bagger On the Half Shell | 4 • \$19

Chef Tommy's Bacon | roquefort w/ truffle infused honey • \$18

EGGS

Hill Country Omelet | smoked sausage w/ monterey jack • \$14

B&B Scramble | crème fraîche, roasted tomato

w/ a ham, swiss & asparagus savory bundle • \$14

Green Goldie Lox | scrambled eggs w/ smoked salmon
& sliced avocado • \$16

Scotch Egg | hard boiled egg wrapped in sage sausage & topped
w/ cajun hollandaise • \$12

Quiche | andouille sausage & seasonal vegetables w/ horseradish havarti • \$12

Steak & Eggs | wagyu skirt steak • \$29

BENEDICTS

Deli Benedict | hot pastrami, swiss cheese, hollandaise
on mustard topped english muffin • \$16

Polanco Benedict | sauteed poblano, corn & shallots w/ grilled squash • \$12

Carpet Bagger Benedict | served on english muffin • \$19

Maryland Benedict | jumbo lump crab cake • \$21

BATTER

Chicken & Waffle | creamed corn waffle w/ country fried chicken, thick cut bacon,
poached egg w/ truffle hollandaise • \$19

Pancakes | stacked, mixed berries w/ Vermont maple • \$11

Apple Crisp Waffle | topped w/ stewed apples, pecan & bacon crumble • \$12

Stuffed French Toast | strawberry cream cheese stuffed,
coconut crusted & cinnamon crème • \$12

Gorilla Bread | monkey bread, sage sausage, poached eggs & hollandaise • \$16

MORNING FAVORITES

Bagel w/ Lox | traditional accoutrements • \$15

Lux & Lox | traditional accoutrements, ossetra caviar, w/ truffle cream cheese • \$46

B&B Hash | prime rib hash browns topped w/ sizzling thick cut bacon,
poached eggs w/ hollandaise • \$21

Croque Madame | house smoked ham, horseradish Havarti, fried eggs • \$14

House Made Granola | w/ mixed berries & yogurt • \$11



BRUNCH

SOUPS & SALADS

Add Protein

sliced filet • \$16 | grilled chicken • \$7 | chilled shrimp • \$15
lump crab meat • \$10 | seared salmon • \$13 | wasabi crusted tuna • \$18

Beef & Barley • \$10

Soup of the Day • \$9

Mixed Greens • \$10

San Daniele Prosciutto & Mozzarella di Bufala | basil leaf & olive oil • \$18

Mr. G's Classic Caesar | parmesan tuile • \$12

Cobb Salad | bacon, hard boiled egg, avocado & crumbled blue cheeses • \$12

Crab Louie | hearts of palm, asparagus, tomato, boiled eggs, capers,
avocado, green onions & jumbo lump crab • \$24

The B&B "Steak" House Salad | filet mignon, 3 onion jam, tomatoes,
crumbled blue cheese & balsamic vinaigrette • \$21

THE DELI COUNTER

(served with potato chips)

B&B Italian Special | on semolina hero, ham, salami, capicola, mortadella,
provolone & roasted red peppers w/ balsamic vinaigrette • \$14

The Club Sandwich | thick cut bacon, house roasted turkey, french ham • \$14

BLT | thick cut applewood bacon, chipotle mayo • \$13

HOT & CRUSTY

(served with steak fries)

Open Face Sliced Steak Sandwich | arugula, 3 onion jam, blue cheese • \$19

Hot Roast Beef | roasted red bell peppers, au jus with horseradish havarti • \$19

B&B BURGERS

(served with steak fries)

Hill Country Burger | TX smoked sausage, pepper jack, bbq mayo • \$16

The Butcher Shop Burger | white cheddar, applewood smoked bacon • \$14

Spiced Lamb Burger | tabbouleh, pepper jack, harissa ketchup • \$17

Truffle Burger | 3 onion jam, truffle butter, truffle aioli • \$18

Burger Diane | fork & knife needed • \$14 (add foie gras \$12)

FILETS

Filet Mignon 8 oz • \$35

Truffle Butter • \$39 | Au Poivre • \$39 | Oscar Style • \$47 | Carpet Bagger • \$47

Blue Cheese Crusted • \$38 | Foie Gras Diane • \$49

SUGGESTIONS

Surf & Turf Quesadillas | shrimp & filet mignon • \$18

Bone-in Chopped Steak | sautéed organic mushrooms & madeira • \$22

Rib-Eye "Club Cut" | lean & clean w/ au poivre & truffle fries • \$38

Chicken Fried Prime Pork Chop | sausage & jalapeño applesauce • \$29

Bone-in Chicken Shank | natural juices, grilled lemon, cipollini onions • \$22

Brisket Ravioli | house made ravioli, pork belly, marinara • \$24

Spaghetti Carbonara | egg, parmesan, speck • \$22

Filet Medallions | w/ truffle fries & truffle aioli • \$26

OCEAN

Stuffed Trout • \$31

jumbo lump crabmeat w/ saffron cream

Wasabi Crusted Tuna • \$32

coriander, wakame & shiitake salad w/ ponzu & miso vinaigrette

Pan Seared Salmon • \$27

wild mushrooms w/ snowpeas, kale, citrus beurre blanc

SIDES

2 Eggs | sunny side, scrambled, or poached • \$5

Bagel w/ cream cheese • \$3.5

Sizzling Thick Cut Bacon • \$12

Sage Sausage Patties • \$9

Mixed Berries • \$10

Savory Pastry Bundle • \$6

Sliced Avocado • \$3.5

B&B Roast Beef Hash • \$11

Steak Fries • \$9

Onion Rings • \$9

Grilled Asparagus • \$13

B&B Mac & Cheese • \$13

Half & Half | fries & rings • \$9

Classic Creamed Spinach • \$12

Corn Soufflé w/ rajas • \$9

Sautéed Mushrooms w/ shallots • \$12

WINE LIST BY THE GLASS

BUBBLES

Zuccolo, Prosecco, Extra Dry, M.V., Veneto, Italy • \$10

Louis de Grenelle, Saumur Brut Rosé, N.V., Loire Valley, France • \$15

Domaine Dominique Gruhier, Crémant de Bourgogne Extra Brut, 2013, Loire Valley, France • \$19

WHITES

Cantina Terlano, Pinot Grigio, 2014, Alto Adige, Italy • \$13

Pierre-Luc Bouchard, Muscadet Sèvre-et-Maine, 2014, Loire Valley, France • \$12

Domaine Guiberteau, Saumur Blanc “Les Moulins” Chenin Blanc, 2015, Loire Valley, France • \$16

Vincent Delaporte, Sancerre, Sauvignon Blanc 2015, Loire Valley, France • \$15

Dr. Loosen, Riesling Kabinett “Wehlener Sonnenuhr” 2013, Mosel, Germany • \$17

Domaine Roux Père Et Fils, Mâcon-Villages, 2014, Burgundy, France • \$13

Banshee Wines, Chardonnay, 2014, Sonoma Coast, California • \$12

Domaine des Baumard, Rosé, 2015, Loire Valley, France • \$10

REDS

Lyrice by Etude, Pinot Noir, 2013, Santa Barbara County, California • \$14

Voix de la Vigne, Pinot Noir, 2014, Willamette Valley, Oregon • \$18

Domaine de la Chanteleuserie, Bourgueil Cuvée Alouettes, 2014, Loire, France • \$13

Domaine Guy Mardon, Touraine Gamay Les Toits Rouges, 2014, Loire, France • \$12

Tolaini, “Al Passo,” 2011, Tuscany, Italy • \$15

Jonata, “The Paring,” Red Blend, 2012, California • \$15

Girard, Cabernet Sauvignon, 2012, Napa Valley, California • \$19

Bodegas Numanthia, “Termes,” Tinto de Toro, 2012, Toro, Spain • \$16

Altocedro, “Año Cero,” Malbec, 2014, Mendoza, Argentina • \$11

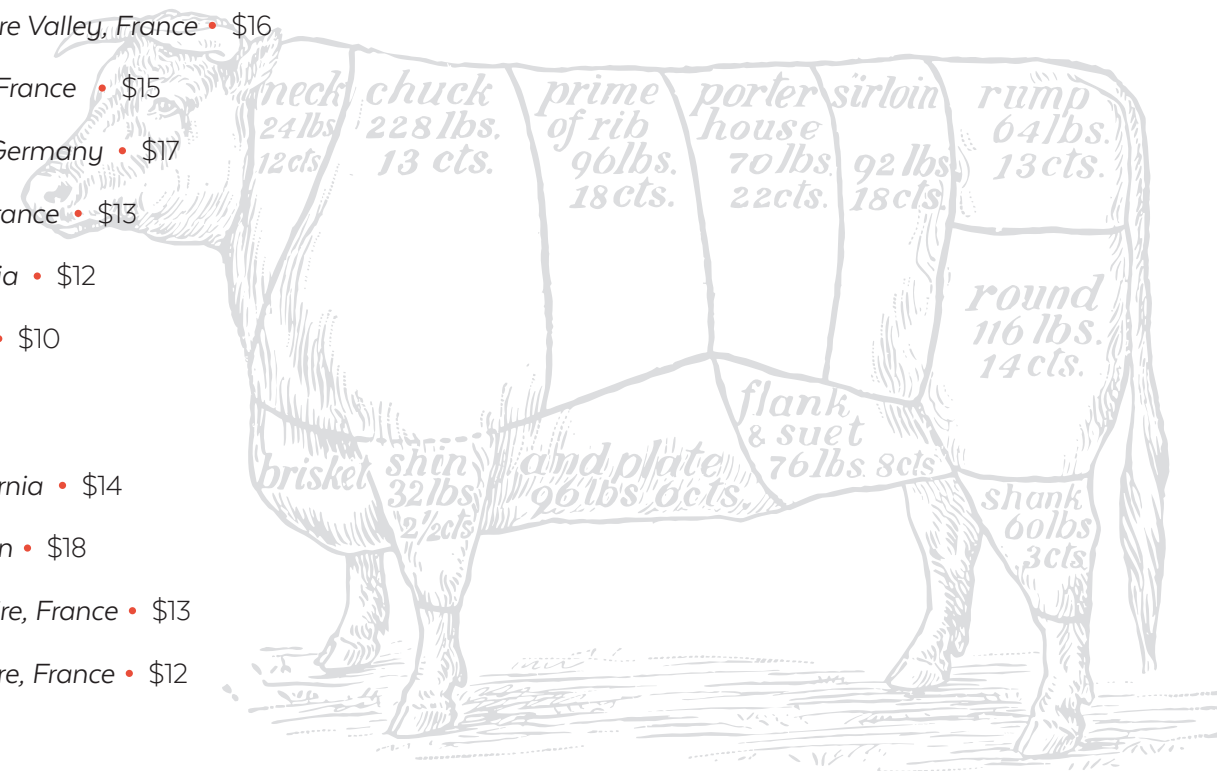
Bench, Cabernet Sauvignon, 2013, Alexander Valley, California • \$15

The Cleaver, Red Blend, 2012, California • \$12

Château Berthenon, Blaye, 2011, Bordeaux, France • \$15

Robert Foley, Merlot, 2011, Napa Valley, California • \$18

Ridge Vineyards, Zinfandel, 2012, Paso Robles, California • \$20



BOTTLE SERVICE

Bloody Mary • \$39

1 Liter, Traditional Accoutrements & Madiera Ice Cubes

Sparkling & Mixing • \$42

Prosecco, Sparkling Peach, Watermelon, Orange Julius

White Sangria • \$38

1 Liter, Melon Balls w/ Scooped Fresh Fruit

BRUNCH COCKTAILS

Mexico 70 • \$14

Blanco Tequila, Lime Juice, Agave Nectar, Sparkling Wine

B&B Bellini • \$14

Cipriani Peach, Prosecco

Blackberry Bourbon Iced Tea • \$14

Sugar, Mint, Black Tea, Bourbon

Lillet Rose • \$18

Lillet Rose, Ruby Red Grapefruit, Gin

Fresh Screwdriver • \$9

Vodka, Fresh Orange Juice

Monica's Michelada • \$7

Victoria, Clamato, Magi

Mimosa • \$12

Freshly Squeezed Orange Juice

Manmosa • \$14

Freshly Squeezed Orange Juice

COCKTAILS ON TAP

Washington Mule • \$12

Reyka Vodka, Fresh Lime Juice, Gosling's Ginger Beer

Derby Day Mule • \$12

Knob Creek Bourbon, Lemon Juice, Simple Syrup, Ginger Beer