BRUNCH

LIGHT & EASY

Overnight Chia mango, coconut milk, vanilla almond granola	10
Yogurt & Berries Bowl vanilla almond granola & local honey	10
Toasted Bagel plain or everything, cream cheese	5
Fruit Bowl melons, pineapple & strawberries	7
Berries Bowl blueberries, strawberries & blackberries	10
Steel Cut Oatmeal brown sugar, golden raisins	7

CAGE-FREE EGGS

Avocado Toast*

multigrain, avocado mayo, sliced avocado, queso fresco, cilantro, sunny-side-up egg, succotash tomato arugula salad with balsamic vinaigrette

B&B Benedict* english muffin, cheese sauce, cooper cheese, poached eggs, hollandaise, scallions Choice of: • virginia ham • lobster • smoked salmon with blackened old bay	
Hot Fried Chicken Benedict* buttermilk chicken breast, french toast, B&B hot sauce, poached eggs, hollandaise	22
Eggs Any Style* two cage-free eggs, B&B potatoes, choice of meat and toast	19
Spicy Huevo Ranchero Bowl* hearty grains, watercress, corn tortilla chips, fried egg, pico de gallo, crumbled queso fresco, bloody mary salsa	17
Caprese Omelet	17
cooper cheese, vine ripened tomatoes, arugula, pesto, balsamic glaze, B&B potatoes	
	25
balsamic glaze, B&B potatoes Crab & Avocado Omelet maryland lump crab, smoked bacon, sliced avocado,	25 18

BLOODY MARY 13 house vodka, zing zang, olive & lime

MIMOSA 13 fresh orange juice with sparkling cava ADD grand marnier 15

IRISH COFFEE 13 illy medium roast coffee, jameson ADD bailey's 15

PANCAKE STACKS

AVAILABLE BEFORE 11AM

B&B Traditional cornmeal, warm amber syrup, butter	16
Fresh Blueberries cornmeal, warm amber syrup, butter	17
Chocolate Chips cornmeal, warm amber syrup, butter	17

SHARE PLATES

Pimento Deviled Eggs smoked bacon lardon, pimento egg salad, aleppo pepper	14
72-Hour Pork Belly amber glaze, aromatic dusting	15
Trio of Dips baby carrots, sweet baby peppers, crusty bread choose 3: pimento cheese, smoked rockfish spread, roasted red pepper walnut dip, classic hummus, or lemon basil pesto ricotta dip	15
Loaded Tots gouda & cooper cheese sauce, jalapeno mix, scallions	11
Hot Fried Chicken Sliders buttermilk chicken breast, B&B pickles, amber maple syrup, hot sauce, french toast brioche buns	16
Jumbo Hearth Pretzel gouda & cooper cheese sauce, creole mustard	14
Crab Dip & Hearth Pretzel gouda & cooper cheese sauce, pimento cheese, maryland lump crab	26

* MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH & EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. A \$0.75 SURCHARGE APPLIES TO ALL TO-GO ORDERS.

17

SALADS

Chop Salad [half/whole] romaine, house pickled chilies, B&B pickles, nashville hot ranch dressing, tomatoes, avocado, pickled onions, shredded cheddar	10/1
Strawberry Beet Salad baby watercress, candied pecans, lemon basil pesto ricotta, balsamic blackberry reduction, crusty bread	16
Mezze Bowl	16

hearty grains of basmati, wild rice & red quinoa, roasted red pepper walnut dip, classic hummus, succotash tomato arugula salad with balsamic vinaigrette

SANDWICHES & WRAPS

Crispy Mushroom Wrap buttermilk fried oyster mushrooms, bbg rub, house pickles, shredded romaine, arugula, jalapeño pepper jelly, tomatoes, multigrain wrap, local hot honey whiskey aioli, house chips

Roasted Turkey, Avocado, & Bacon Sandwich 17 baby arugula, lemon basil pesto ricotta, multigrain toast, succotash tomato arugula salad with balsamic vinaigrette

Fried Chicken Sandwich

buttermilk chicken quarter, crisp lettuce mix, bbq buttermilk mayo, pickles, B&B hot sauce, B&B brioche bun, seasoned fries

Crab Cake Sandwich

maryland lump & jumbo crab, romaine, tomato, old bay remoulade, brioche bun, house chips

FAVORITES

Mango French Toast battered brioche bread, fresh mango with cardamom, honey vanilla mascarpone, powdered sugar, macadamia nuts	17
BBQ Hash Bowl* shredded beef, potatoes, peppers & onions, cooper cheese, sunny side up egg, scallions	18
Smoked Salmon Toast marble rye bread, dill & citrus cream cheese, smoked salmon, capers, everything seasoning, pickled onions	22
Hot Fried Chicken Entree crispy buttermilk chicken quarters, french toast, B&B pickles, hot sauce, butter, amber maple syrup	30
12 oz Ribeye Delmonico* tangy red chimichurri, seasoned fries	40
Sunrise Stuffed Loaf spicy pork sausage, scrambled eggs, spinach, cheddar & cooper cheese, cheddar jalapeno bun, succotash tomato	18

arugula salad with balsamic vinaigrette

WORTH THE WAIT

AVAILABLE AFTER 11 AM

STARTERS

/16

16

22

32

Cheese Crab Soup maryland lump crab, avocado, bacon, blackened old bay, crusty bread	17
Roasted Tomato Soup herbs, crusty bread	8
Chicken Tortilla Soup tomatoes, sweet peppers, black beans, corn, tortilla strips, chili spices, crema, cheddar cheese, cilantro	12
Lobster Mac N Cheese organic radiatori pasta, 3 cheese mornay sauce, cornbread crumble	16
ENTREES	
Grass-Fed Cheeseburger* crisp lettuce mix, sliced tomato, mayo, B&B pickles, brioche bun, seasoned fries choice of: cheddar, pimento or cooper cheese	18

Cedar Plank Salmon* 32 roasted faroe island salmon fillet, apricot glaze, tropical salsa, plantain crisps, hearty grains



ADD ONS

Grilled Buttermilk Chicken Breast	10
Fried Buttermilk Chicken Breast	10
Fried Buttermilk Oyster Mushrooms	8
Sliced 1855 Angus Steak*	14
Apricot Glazed Salmon*	16
Burger Patty*	10
Lobster Meat	16

SIDES

B&B Potatoes yukon gold & red potatoes, peppers, onions, B&B seasoning	5
Breakfast Meats smoked bacon, virginia ham, spicy pork sausage, or chicken sausage	7
French Toast warm amber maple syrup	6
Corn Succotash corn, fava beans, roasted peppers, pearl onions, oven dried tomatoes	8
Hearty Grains basmati rice, wild rice, & red quinoa	8

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