

September 2020-Outdoor Dining and Bar Menu

**We are open for curbside to go and outdoor and INDOOR dining
(there is no bar service in PA, but we are serving drinks at the table with dinner)**

-The tables are weather permitting except the front porch, which is covered.
-The restrooms are open, but you must wear a mask when moving from the table to the restroom and back.
(these are not my rules, but they are the rules for now)

•For the Table

House Made 3-Cheese Flatbread	13
Hand-made mozzarella, Reggiano, boursin, prosciutto, Tomato, aged balsamic	
Gulf Shrimp Spring Rolls- spicy chipotle sauce	12
Chef's Market Selection of Cheeses	22
Bayley Hazen Blue-Vermont blue veined-Ayrshire cow's milk Pleasant Ridge Reserve-WI-cow's milk, nutty, sweet, salt, sour Round Top Farm-Johnny's Clothbound Cheddar-PA-cow's milk	
Crispy House Made Mozzarella	12
Fire roasted tomato sauce, basil pesto	
Kennett Square Mushroom Tart	12
Sautéed local mushrooms, truffle oil and micro-greens, triple cream brie	
East Coast Blue Crab Dip	15
Grilled pita	

• Soup, Salads & Apps

Cool Breeze Farms Mixed Greens-	8
Strawberries, goat cheese, candied nuts, aged balsamic vinaigrette	
Chopped Iceberg- Tomato, cucumber, bacon, Smokey buttermilk Rogue Valley blue cheese dressing	8
Grilled Romaine	11
Creamy Caesar dressing with Meadow View Farm eggs, Parmigiano-Reggiano cheese, croutons +grilled Salmon +16 Chicken+8 Shrimp+13	
Local Salad Special of the Day	MP
Soup of the Day	MP
Chilled Pasta Salad	13
Chilled angel hair pasta, rock shrimp, Szechuan chili aioli, peas, tomato, squid ink aioli	

• Raw Bar

Tuna Tartare* -Avocado, soy marinated onions, tortillas, wasabi	15
Jumbo Lump Crab Cocktail -Red sea salt, artisan olive oil; wakame seaweed	15
Blue Point Oysters -NY-mild-high salt-\$3 per	
Fresh Texas U12 Shrimp Cocktail-per piece*	-3.50

• From the Steakhouse Grill*-all steaks come with butter braised French green beans, herb butter, and BP steak sauce

12 oz. Certified Angus NY Strip	39	16 oz. USDA Prime Delmonico Ribeye	55
8 oz. Center Cut Choice Filet Mignon	42	10. oz. USDA Prime Filet Mignon	54
14 oz. USDA Prime NY Strip	52	16 oz. USDA Prime Short Bone Ribeye	45

Creamy potato puree-5	House cut crispy fries-5	Asparagus miso bagna cauda+pecorino	8
Crispy brussels sprouts with pancetta-8	Truffle parmesan fries-7.5	Bearnaise aioli	2
Bacon fat local mushrooms-8.5	Salt crusted baked potato-5	Lobster creamed local corn	15

***Consuming raw or undercooked meat, poultry, Dairy or seafood may increase your risk of a food borne illness**

TURF

Texas Beef Short Ribs haricot vert, cabernet reduction 4 oz. -20 8 oz.-32
Cauliflower Gnocchi 22 Vegetable confit, garlic-leek puree, tomato-basil nage (Vegan)
Free Bird Farm Chicken Breast 24 Apple+bourbon+maple glazed, potato-celery root gratin, apple-rosemary mustardo
House Made Fettuccine -7.95 with butter sauce or marinara
Kid's 8 oz. Prime Cheeseburger with fries-12
House Made Chicken Fingers with fries-8.95

• Le Bus brioche with house cut fries +Bacon-\$2

Double Cheddar Cheeseburger	15
Two 4 oz. prime patties-cooked through, Chef's special sauce, LTO	
The Best of Philly BP Prime Burger	15.5
Caramelized onions, mushrooms, jack cheese, brioche, LTO	
Blue Cheeseburger	15.5
Rogue valley blue cheese, LTO	
Buttermilk Fried Chicken Sandwich	15
Buttermilk batter, creamy avocado, spicy aioli, fries, LTO	
Crab Fritter Sandwich	15.95
Flash fried crab and corn fritter, lemon caper aioli, LTO	

SURF

Grilled Gulf Shrimp	26
Chilled angel hair pasta, rock shrimp, Szechuan chili aioli, peas, tomato, squid ink aioli	
Grilled Faroe Island Wild Salmon	25
Asparagus, salt roasted beets, pesto vinaigrette, Meyer lemon aioli	
Lobster Ravioli	15/29
House made ravioli, summer vegetable confit, leek-garlic puree, tomato-basil nage, chorizo sausage	