

April 2021-

We are open for curbside to go and outdoor, indoor and bar dining

-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.

WE are now able to book parties of up to 15 in our private dining room

Bar Menu

• 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 Nettle Meadow-NY-triple cream cow/goat's milk 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	
Raw Bar Sampler*	65
6 oysters, 6 jumbo shrimp cocktail, tuna tartare, crab cocktail	

• Soup, Salads & Apps

Cool Breeze Farms Mixed Greens-	10
Mixed greens, creamy goat cheese, local strawberries, candied nuts, dark balsamic vinaigrette	
Chopped Salad- Iceberg and red romaine, tomato,	10.5
Bourbon braised bacon, crumbled Bayley Hazen Blue cheese, creamy buttermilk blue cheese dressing	
Grilled Romaine	12
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
Crock of French Onion Soup	11
Pain perdu, gruyere cheese	

• Raw Bar

Tuna Tartare* -Avocado, soy marinated onions, tortillas, wasabi	15
Jumbo Lump Crab Cocktail- Red sea salt, artisan olive oil; wakame seaweed	16.5
Blue Point Oysters-NY- mild-high salt-\$3 per	Beau Soleil-New Brunswick- light, refined-\$3.25
Fresh Texas U12 Shrimp Cocktail-per piece*	-3.50
Raw Bar Sampler*	65
6 oysters, 6 jumbo shrimp cocktail, tuna tartare, crab cocktail	

• From the

Steakhouse Grill*-garnished with butter braised French green beans, herb butter, and BP steak sauce

12 oz. Certified Angus Beef NY Strip	42	20 oz. USDA Prime Porterhouse	60
8 oz. Center Cut Choice Filet Mignon	42.5	10. oz. USDA Prime Filet Mignon	55
16 oz. USDA Prime Bone-in NY Strip	50	16 oz. USDA Prime Short Bone Ribeye	58

Creamy potato puree-6	House cut crispy fries-6	Cast iron creamed spinach	9
Crispy brussels sprouts with pancetta-8	Truffle parmesan fries-8	Bearnaise (served room temp)	3
Bacon fat local mushrooms-8.5	Salt crusted baked potato-6	Lobster creamed corn	15

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

TURF

Texas Wagyu Beef Short Ribs	
haricot vert, cabernet reduction	
4 oz. -22	8 oz.-35
Sweet Pea Gnocchi	22
Baby spinach, roasted peppers, asparagus, tomato, kale+sunflower seed pesto (Vegan, GF, nut free)	
Free Bird Farm Chicken Breast	24
Wilted kale and warm farro and delicata squash with a maple cider cream	

• 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

Skillet Roasted Gulf Shrimp	26
Leek+arugula polenta galette, bacon+roasted garlic cream sauce	
Grilled Faroe Island Wild Salmon	25
Broccoli, asparagus, tarragon-verjus aioli	
Lobster Ravioli	15/29
Tomato and fennel nage studded with lump crab and lobster	
Fish of the Day	