



# BAR & LOUNGE

SUMMER  
2021

## B INDULGENT

### SMALL PLATES

**Artichoke, Crab & Cheese Fondue** 15  
Old Bay seasoning, pretzel baguette

**Kenneth Square Mushroom Bruschetta (VE)** 11  
Smokey white bean spread, tangerine agave, thyme sprigs

**Hot Honey Garlic Shrimp (GF)** 12  
Smoked gouda polenta cake, Granny Smith apple slaw

**Philadelphia Cheesesteak Sliders (3)** 16  
Shaved Ribeye, provolone, caramelized onions, mini brioche buns

**Crispy Brussel Sprouts (V)** 9  
Garlic butter, lemon zest, parmesan

**Three Cheese Arancini** 13  
Marinara sauce, truffle oil

**Crispy Calamari** 12  
Spicy lemon, garlic rouille sauce

**Charcuterie & Cheese** 21  
Duck Salami, prosciutto, Ararat salami, Purple Haze goat cheese

### FLAT BREADS

**Prosciutto & Goat Cheese** 18  
Roasted garlic oil, dried cherries, arugula, fig balsamic

**Heirloom Cherry Tomato & Spinach (V)** 16  
Herbed ricotta cheese spread, basil pesto, crushed red pepper flakes

### SALADS

Add sustainable protein: Chicken 8  
Shrimp, \*Steak, Crab Cake 10

**Traditional Caesar Salad** 12  
Romaine hearts, croutons, parmesan, Caesar dressing

**Brussel Sprout & Romaine Salad** 14  
Crispy shaved Brussel sprouts, romaine, bleu cheese, bacon, red onion, cherry tomatoes, herbed buttermilk dressing

### SANDWICHES

served with fries

**\*Grass Fed Burger** 18  
Aged white cheddar, Bibb lettuce, Jersey tomatoes, red onion marmalade, toasted brioche bun

**Crab Cake Sandwich** 23  
Granny Smith apple slaw, lemon tarragon aioli, Bibb lettuce, toasted brioche bun

### ENTRESS

**Cavatelli Pasta (V)** 18  
Roasted heirloom tomatoes, caramelized red onions, arugula, toasted pine nuts, roasted fennel, creamy ricotta pesto

Add sustainable protein:  
Chicken 8 | Shrimp, \*Steak 10

**Slow Braises Short Rib (GF)** 30  
Roasted Brussel sprouts, pearl onions, smoke gouda polenta cake, port demi

**Chicken Scallopini** 28  
Mushroom medley, risotto cake, heirloom carrots, madeira sauce

\*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses.  
A 20% gratuity is added to all checks with parties of 6 or more



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## DRINK MENU

### COCKTAILS

<b>BV Manhattan</b>	<b>17</b>
Rye, Amaro, sweet vermouth, Angostura	
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<b>*Clover Club</b>	<b>15</b>
Blue Coat Gin, lemon, egg white, raspberry syrup	
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<b>Margarita</b>	<b>15</b>
Tequila, Cointreau, lime, simple, salt	
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<b>Old Mezcal Fashioned</b>	<b>15</b>
Bourbon, mezcal, sugar, bitters	
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<b>Summer XIX</b>	<b>14</b>
Vodka, lemon, soda peach bitters	
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### BEER

Bud Light	7
Michelob Ultra	7
Miller Lite	7
Yuengling lager	7
Corona	8
Heineken	8
Yards Brewing IPA	9
Yards Brewing French Toast Bites	9
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<b>Happy Hour</b> 3pm-6pm Thursday & Friday	
<b>\$2 off Small Plates</b>	
Domestic Beer	<b>6</b>
Margarita & Summer XIX	<b>8</b>
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### WINE

RED	
<b>MacMurray Ranch</b>	<b>15</b>
Pinot Noir Central Coast, California	
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<b>Trifula</b>	<b>12</b>
Barbera Blend Piedmont, Italy	
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<b>Chateau Des Leotins</b>	<b>13</b>
Bordeaux France	
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WHITE	
<b>Vigneti Del Sole</b>	<b>15</b>
Pinot Grigio Veneto, Italy	
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<b>Trefethen Double T</b>	<b>10</b>
Chardonnay Sonoma, California	
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<b>Vino</b>	<b>12</b>
Rose Walla Walla, Washington	
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PRIVATE	
<b>Canvas by Michael Mondavi</b>	<b>11</b>
Chardonnay Pinot Grigio Sparkling Blanc de Blanc Cabernet Sauvignon Merlot Pinot Noir	
.....	

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