

SHORT CUTS

SMALL PLATES AND SHAREABLES

CHEFS BOARD	28
prosciutto di parma, soppressata, hummus, Drunken Goat, whipped feta, peppadew peppers, mixed olives, baguette	
THAI BEEF LETTUCE WRAPS (GF)	19
marinated beef tenderloin, hoisin bbq, toasted peanuts, tahini vinaigrette, sweet chili dipping sauce	
FRESH OYSTERS (GF)	4ea
lemon, cocktail sauce, champagne-citrus mignonette (add caviar - 10gram tin \$20 / 28gram tin \$50) (min 3)	
LAMB MEATBALLS (GF)	16
oregano marinated eggplant, minted yogurt, simple tomato sauce	
TUNA POKE*	18
marinated tuna, yuzu aioli, avocado, lavosh	
SHORT RIB SLIDERS (3)	16
braised short rib, smoked gouda, roasted garlic aioli, arugula	
CLASSIC HUMMUS (VEGAN)	15
marinated veggies, herbed feta, warm naan (add crudite \$3.50)	
PIMIENTO CHEESE (GF)	14
Southern style with house pickles, watermelon radish, potato chips, crudité	

ROUGH CUTS

SIMPLE SALAD (GF/AVAIL VEGAN)	10
arugula, pistachios, parmesan, sherry vinaigrette	
WINTER CHOPPED SALAD (GF/AVAIL VEGAN)	16
winter greens, cabbage, sweet potatoes, parsnips, chopped cashews, goat cheese, pickled red onion, turmeric vinaigrette	
ROASTED CARROT + AVOCADO SALAD (AVAIL VEGAN)	15
apple cider vinaigrette, toasted seed mix, focaccia croutons, organic greens, greek yogurt	
B & B CAESAR	19
beets, blue cheese, shredded kale, crushed red pepper, classic Caesar, parmesan, croutons	
FIRECRACKER SHRIMP SALAD (GF)	18
mixed greens, cabbage, roasted corn, spicy shrimp, avocado, pickled onion, dirty ranch	
CHICKEN SALAD (GF)	17
pulled chicken salad, Waldorf style with mustard aioli, grapes, apples, pecans, organic greens, poppy seed vinaigrette	

ADD TO ANY SALAD:
 GRILLED CHICKEN (+6) SEARED SALMON FILET (+12) SALMON CAKE (+6) FALAFEL BLACK BEAN PATTY (+4) HUMBOLDT FOG GOAT WEDGE (+6.5) BEETS (+3) TUNA POKE (+12) SPICY SHRIMP (+12)



BRUSCHETTA

all bruschetta available on gluten free bread (+\$1)

CAPRESE	13
pesto, bacon, arugula, tomato, balsamic	
BLACK PEPPER GOAT CHEESE	14
crushed marcona almonds, peppadew pepper salsa, chili honey, pomegranate seeds	
TRUFFLED & DEVEILED EGG SALAD	13
worcestershire aioli, chimichurri, parmesan (add bacon \$2)	
PARMA & GOAT	13
prosciutto, goat cheese, pistachios, balsamic glaze	
SMOKED SALMON TOAST	14
horseradish cream, lemon-caper vinaigrette, dill	
THE MED	14
artichokes, whipped goat cheese, onion, parsley, lemon, balsamic drizzle	
BEEF & BLUE	15
filet mignon, blue cheese crumbles, zhoug, lemon	

SIDE DISHES

BAKED MAC N' CHEESE	12
ROASTED HEIRLOOM CARROTS	6
apple cider vinaigrette, greek yogurt, toasted seed mix	
ROASTED ASPARAGUS	8
crispy prosciutto, lemon zest, parm	
TOMATO BASIL SOUP	cup 6 / bowl 8
topped with bourbon bacon jam	
SOUP OF THE DAY	cup 6 / bowl 8

UPPER CUTS

LARGE PLATES

inspired by this season's highlights from our very own CUT Meat & Seafood Market

GINGER TUNA POKE BOWL (GF)	28
seaweed salad, rice, avocado, sriracha aioli	
SMOKED WHITEFISH CURRY (GF)	28
coconut milk, turmeric, steamed rice	
SCOTTISH SALMON (GF)	36
miso glaze, baby carrots, broccoli, wild rice	
GARLIC SHRIMP FETTUCCINE	31
sauteed shrimp, garlic cream sauce, crushed red pepper, parmesan, Italian herbs	
CRISPY DUCK BREAST (GF)	36
pomegranate molasses, charred scallion relish, potatoes au gratin	
GNOCCHI BOLOGNESE (GF)	26
house-made beef bolognese, potato gnocchi, parmesan, Italian herbs	
CHICKEN PANINI	18
grilled chicken, Calabrian chili aioli, herbed feta, pickled red onion, arugula, focaccia	
PIMIENTO CHEESESTEAK	18
shaved NY strip, melted gruyère, pimiento cheese, grilled peppers & onions, toasted hoagie	

FONDUE!
FONDUE FOR TWO 44
 Served with apples, focaccia, and cornichons
 additions:
 beef tenderloin 12
 broccoli 8
 roasted potatoes 6
 asparagus 8

FINAL CUT

COOKIE BUTTER PIE	10
NEW-YORK STYLE CHEESECAKE (GF)	10
CARROT CAKE	10
CHOCOLATE FONDUE	32
fresh berries, bananas, angel food cake bites, pretzels	
CHEESE BOARD	19
Collier's sharp cheddar, Roomano gouda, Delice de Bourgogne brie, fig jam, honeycomb, baguette	



Meat & Seafood provided by CUT Meat and Seafood Market