

STARTERS

SOUP OF THE DAY | 8

SHOTGUN SHRIMP | 17

SHRIMP, CRISPY PASTRY, SELECTION OF THREE SAUCES

FRIED ARTICHOKE HEARTS | 16

LEMON-PARMESAN SAUCE, BUTTERNUT SQUASH HUSHPUPPIES

CHARCUTERIE | 16

CHEF'S SELECTION OF CURED MEATS, CHEESES, ALMONDS, HONEY

LEMON GARLIC MUSHROOMS | 12

THYME, PARMESAN, OLIVE OIL, CRUSTY BREAD

TWICE COOKED CHICKEN WINGS | 15

WITH SPICY MISO AND CREAMY GINGER SAUCE

FLAMING CHEESE SAGANAKI | 16

HALLOUMI CHEESE, BOURBON, LEMON, TOASTED BREAD
SERVED TABLESIDE

GREENS

EQUINOX | 12

BABY KALE, SPINACH, APPLE, GOAT CHEESE, CRAISINS, CANDIED WALNUTS, LEMON POPPYSEED DRESSING

CAESAR | 12

ROMAINE, BRIOCHE CROUTONS, CAESAR DRESSING,
SHAVED PARMESAN

*AVAILABLE IN HALF PORTION FOR \$7

WEDGE SALAD | 12

ICEBERG WEDGE, BACON, PICKLED ONIONS, TOMATOES,
STILTON CHEESE, BLEU CHEESE DRESSING

CHOPPED SALAD | 12

CHOPPED ROMAINE, CUCUMBER, BACON, EGGS, TOMATO,
AVOCADO, SHAVED PARMESAN, RANCH DRESSING

ADDITIONS

GRILLED CHICKEN | 7

SALMON* | 14

SHRIMP* | 12

STEAK* | 15

BUTCHER'S CUTS

8oz FILET* | 38

12oz RIBEYE* | 42

12oz NY STRIP* | 42

8oz BISTRO TENDER* | 23

12oz BONE IN PORK CHOP* | 28

SERVED A LA CARTE WITH WHIPPED POTATOES

ALL CUTS ARE LOCALLY SOURCED CERTIFIED ANGUS BEEF

SAUCES \$4

CABERNET SAUCE, TRUFFLE BUTTER, SPICY MISO SAUCE
CREAMY BRIE, HERBED BUTTER, HORSERADISH SAUCE

*Fresh bread and butter or olive oil
available upon request \$4*

HAND HELD

ALL BURGERS & SANDWICHES SERVED WITH
HAND-CUT FRIES OR SIDE SALAD

BNB CLASSIC* | 15

GROUND RIBEYE AND BRISKET, LETTUCE, GRILLED ONIONS,
PICKLE, BUTCHER SAUCE, BRIOCHE BUN

WINE BRAISED BEEF & BRIE* | 17

BEEF SHORT RIB, CRISPY ONIONS, BRIE, PICKLES
DOUBLE MUSTARD, BRIOCHE BUN

PICKLE CHICKEN | 16

FRIED CHICKEN BREAST, LETTUCE, PICKLE, SANDWICH SAUCE,
BRIOCHE BUN

NASHVILLE HOT CHICKEN | 16

FRIED CHICKEN BREAST, NASHVILLE HOT POWDER, COLE SLAW,
PICKLE, BRIOCHE BUN

AVOCADO & GOAT CHEESE CLUB | 16

LETTUCE, ONION, VEGAN BACON, SUNDRIED TOMATO AIOLI,
TOAST

DESSERTS

\$7.00 EA

BELGIAN CHOCOLATE GOURMANDISE

SERVED A LA MODE

RAISIN AND BOURBON BREAD PUDDING WITH
CAMEL SAUCE & CREAM ANGLAISE

TART OF CRANBERRY POACHED PEAR & ALMOND
CREAM SERVED WARM WITH VANILLA ICE CREAM

TRADITIONAL CREME BRULEE WITH VANILLA &
CAMEL PATINA

EXECUTIVE CHEF

Mitchell Nicks

PLATES

PAN SEARED SALMON* | 25

BUTTERY WHIPPED POTATO, SAUTEED SPINACH,
LEMON HERB BUTTER

OVEN ROASTED VEGETABLES | 18

CARROTS, SAUTEED GREENS, ROASTED PEARL ONIONS,
MUSHROOMS, POLENTA, POTATOES

CRISPY CHICKEN BREAST | 20

PARMESAN POLENTA, ROASTED CARROTS,
SAUTEED GREENS

BRAISED SHORT RIB | 28

WHIPPED POTATOES, ROASTED VEGETABLES,
RED WINE REDUCTION

PASTA

BEEF LO MEIN* | 21

GREENS, AVOCADO, EGG, MUSHROOMS, CHILES,
RADISH, HERBS IN BROTH

GNOCCHI TOSCANA | 18

BAKED TOMATOES, SPINACH, GARLIC, CREAM, HERBS,
ITALIAN CHEESES

RIGATONI BOLOGNESE BURRATA | 24

TOMATO MEAT SAUCE WITH BASIL, OREGANO, AND
BURRATA CHEESE

SIDES

\$6.00 EA

HERBED GNOCCHI | ASPARAGUS | WHIPPED POTATOES | SAUTEED KALE | BRUSSELS SPROUTS

HAND-CUT FRIES | CAVATAPPI & CHEESE | CREAMED SPINACH | B&B RANCH SALAD

*CONSUMER WARNING: THESE ITEMS ARE COOKED TO ORDER AND MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.