

D I N N E R

SMALL PLATES

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FRIED ONION PETALS -8

ANCHO AIOLI,
LIME CREMA

SHRIMP COCKTAIL -14

COLD SMOKE, PRESERVED
LEMON, HORSERADISH,
TOMATO JAM, PEA SHOOTS

BISON CARPACCIO* -14

QUAIL EGG, CAPER BERRY,
EVERYTHING SEASONING,
ARUGULA, MANCHEGO

SPANISH OCTOPUS -17

CAULIFLOWER, CHORIZO,
PEPPERS, CHIMICHURRI

CHARCUTERIE -MKT.

GARNISH, GRILLED BREAD

CHEESE -MKT.

GARNISH, GRILLED BREAD

SPOONS & FORKS

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GAZPACHO -8

PICKLED CRAB SALAD

PANZANELLA SALAD -7

GREENS, STRAWBERRIES,
TOMATO, BREAD

WEDGE -6

SLAB BACON, TOMATO,
GORGONZOLA,
PICKLED ONION,
GORGONZOLA DRESSING

CAESAR* -6

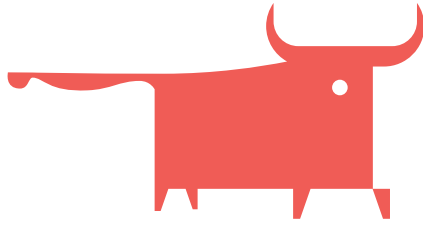
CROUTON, PECORINO,
DRESSING, DICED EGG

ARUGULA -7

BABY KALE, TOASTED
ALMONDS, SHAVED FENNEL,
BEETS, FETA, BROWN BUTTER
MISO VINAIGRETTE

LITTLE GEM LETTUCE -7

TOMATO, AVOCADO,
CUCUMBER, RADISH, SORREL,
RANCH DRESSING



CUTS

C.A.B. RIBEYE* -31

16 OZ.

C.A.B. FILET MIGNON* -28

8 OZ.

WAGYU SHOULDER TENDER* -24

9 OZ.

C.A.B. BOSTON CUT

PRIME STRIP* -35

12 OZ.

C.A.B. BONE-IN

DRY AGED RIBEYE* -49

22 OZ.

C.A.B. TOMAHAWK* -89

40 OZ.

ACCOUTREMENTS

HORSERADISH CREAM 2

GORGONZOLA 3

STEAK BUTTER 3

DEMI-GLACE 3

BÉARNAISE* 3

CHIMICHURRI 3

CRAB CAKE 16

SHRIMP 11

LARGE PLATES

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TUNA* -24

CREAMED CORN AND CHORIZO,
RADISH, POPCORN,
CHIMICHURRI

SALMON* -22

KALE FINGERLING HASH,
MISO VINAIGRETTE

CRAB CAKE -26

FERMENTED MUSTARD SEED,
FREEKAH, SORGHUM BUTTER

8 OZ. C.A.B. BISTRO STEAK* -22

VERDE, CREMA, FINGERLINGS

ROASTED HALF CHICKEN -22

LAVENDER AND SORGHUM GLAZE,
KALE FINGERLING HASH

CAULIFLOWER STEAK -15

FREEKAH, BALSAMIC

WAGYU BURGER* -18

SMASHED, AMERICAN CHEESE,
AIOLI, POTATO BUN,
HOUSE-CUT FRIES

B&B BURGER* -14

BLUE CHEESE, CARAMELIZED
ONION, GRAIN MUSTARD,
DUKE'S MAYO, BACON,
POTATO BUN,
HOUSE-CUT FRIES

SIDES (\$6.00 EA.)

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ROASTED MUSHROOMS

B&B MAC

CREAMED SPINACH

HAND-CUT FRIES

ASPARAGUS

BROWN BUTTER CAULIFLOWER

MASHED POTATOES

BREAD - 3.5

SEASONED BUTTER

(A PORTION OF BREAD SALES
IS DONATED TO
PELTONIA CANCER RESEARCH)

EXECUTIVE CHEF: RICHARD MILLER // SOUS CHEF: TIMOTHY GALLIONE

6.4.19

*CONSUMER WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.