STARTERS AND SMALL PLATES

ROMATOMATO BASIL SOUP

basil, olive oil cup 5 bowl 7

SIGNATURE HOUSEMADE SOUP

cup 5 bowl 7

LOBSTER BISQUE

chives

cup 7.5 bowl 9.5

HAMACHI TOSTADA*

cabbage, pickled fennel, radish, fresno chili, scallion, yuzu vinaigrette, miso aïoli 8

GRILLED ROMAINE CAESAR

herbed crouton, chipotle caesar dressing, cotija cheese 8.25

BURRATA WITH APPLES & WALNUTS

grilled baguette 9.5

FRIED CALAMARI

banana pepper, bean sprouts, scallions, sesame seeds, sweet chili sauce 11.75

CILANTRO LIME CHICKEN TACOS

romaine, yellow pepper, tomato, cilantro lime vinaigrette, queso fresco 7

BRUSSELS SPROUTS FRITE

spiced cashews, lemon, honey 9

PASTA AND PIZZA

THREE CHEESE RAVIOLI WITH SAGE

butternut squash, brown butter, parmesan cheese 18

WILD MUSHROOM & CHICKEN PENNE

cippolini onions, ricotta, lemon, bread crumbs, thyme, parmesan cheese, olive oil 18.5

WILD SHRIMP & SAFFRON TAGLIATELLE

spanish chorizo, white wine, roasted garlic tomato sauce, parmesan cheese, lemon, parsley 22.5

SPAGHETTI & MEATBALLS

dry aged beef, bolognese sauce, basil, parmesan cheese 17.5

NEAPOLITAN PIZZA

crushed tomatoes, basil, fresh mozzarella, extra virgin olive oil 14

SOPRESSATA PIZZA

roasted peppers, tomato sauce, parmesan cheese, aged provolone cheese 14



Nutrition information available upon request

Vegetarian and vegan modifications available upon request

- * Item is served or may be requested undercooked. Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood can increase your risk of foodborne illness
- † Gluten free

Before placing your order, please inform your server if a person in your party has a food allergy

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SEAFOOD

CILANTRO LIME SHRIMP SALAD

organic baby greens, petite tomatoes, grilled corn, queso fresco, tortilla crisps, cilantro lime vinaigrette 19

WILD SALMON NIÇOISE * †

organic baby greens, haricots verts, petite tomatoes, egg, potatoes, kalamata olives, capers, dijon balsamic vinaigrette 18.75

CRAB ROLL

jumbo lump crab, celery, onion, aïoli, chives, brioche bun, sea salt french fries or side salad 22.5

CRISPY HALIBUT TACOS

ale battered halibut, miso slaw, pickled vegetables, avocado, radish, simple salad 21.5

SAKE MARINATED LING COD *

shrimp dumpling, baby spinach, shiitake mushrooms, scallions, sesame seeds, soy broth 26

FRESH FISH OF THE DAY *

prepared simply with potatoes, spinach, capers, lemon butter or Chef's daily preparation AQ

MEAT

SEARED STEAK & BLUE CHEESE SALAD *

kale, barley, celery, dried cherries, candied pecans, caramelized pears, white balsamic honey vinaigrette 18

BV BURGER *

tomato, lettuce, red onion, white cheddar, peppercorn aïoli, artisan roll, sea salt french fries or side salad 16.5

SIGNATURE STEAK*†

daily premium selection of steaks, potato gratin, watercress, maitake mushroom, choice of 5 peppercorn sauce, gorgonzola butter, salsa verde AQ

SKIRT STEAK FRITES *

crispy parmesan potatoes, watercress salad, salsa verde 25.75

POULTRY

SESAME CHICKEN SALAD

cabbage, carrots, radish, oranges, bean sprouts, almonds, edamame, crisp wontons, sesame seeds, cilantro, sesame ginger vinaigrette 16.25

SOUTHWEST CHICKEN SANDWICH

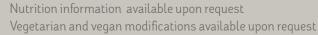
blackened chicken, pimento cheese, b & b pickles, radish, butter lettuce, artisan roll, sea salt french fries or side salad 16.5

ROAST TURKEY CLUB

bacon, tomato, avocado, lettuce, peppercorn aïoli, whole wheat bread, sea salt french fries or side salad 16.25

CRISPY CHICKEN & ASPARAGUS POZOLE VERDE

radish, hominy, spinach, chicken jus 23



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