



SHORT CUTS

SMALL PLATES AND SHAREABLES

CHEF'S 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)	4.00EA (MIN 3)
lemon, cocktail sauce, champagne-citrus mignonette (add caviar - 10gram tin \$20 / 28gram tin \$50)	
LAMB MEATBALLS (GF)	16
oregano marinated eggplant, minted yogurt, simple tomato sauce (add baguette \$2.50)	
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 (AVAIL 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 AND 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, parm, 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)

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HANDHELDS

gluten free bun (+1)

- SIDE CHOICES WITH SANDWICHES**
- SIMPLE SALAD (*contains nuts)
 - DENVER CO POTATO CHIPS
 - QUINOA SALAD
 - TRUFFLE CHIPS (+3)
 - TOMATO BASIL topped with bourbon bacon jam (+3)
 - SOUP OF THE DAY (+3)

FALAFEL PATTY MELT (OR LETTUCE WRAP) (AVAIL VEGAN)	14
chick pea and black bean patty, goat cheese, hummus, pickled onion, avocado, tzatziki, grilled naan	
HOT ITALIAN	16
smoked ham, spicy soppressata, provolone, banana peppers & onions, herbed aioli, hoagie	
TRUFFLED EGG SALAD	15
truffled & deviled egg salad, roasted tomatoes, arugula, toasted sourdough	
GROWN UP GRILLED CHEESE	16
mozzarella, pimiento, cheddar, tomato, bacon	
CHICKEN PANINI	18
grilled chicken, Calabrian chili aioli, herbed feta, pickled red onion, arugula, focaccia	
CHICKEN SALAD SANDWICH	17
toasted wheat bread, lettuce, tomato, onion, house pickles	
SALMON BURGER "CLUB"	16
bacon, avocado, dirty ranch, lettuce, tomato, toasted bun	
PIMIENTO CHEESESTEAK	18
shaved NY strip, melted gruyère, pimiento cheese, grilled peppers & onions, toasted hoagie	

HALF & HALF

SALAD or SOUP -and- HALF SANDWICH \$15

CHOICE OF
 B&B CAESAR, SIMPLE SALAD or CUP OF SOUP
 - and -
 GROWN UP GRILLED CHEESE, HOT ITALIAN
 or CHICKEN SALAD SANDWICH

BRUSCHETTA

All bruschetta available on gluten free bread (+1)

CAPRESE	13
pesto, bacon, burrata, arugula, tomato, balsamic	
BLACK PEPPER GOAT CHEESE	14
crushed marcona almonds, peppadew pepper salsa, chili honey, pomegranate seeds	
TRUFFLED & DEVILED 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	

UPPER CUTS

Large plate entrées 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	
DRUNKEN GRAIN BOWL (GF)	22
quinoa, butternut squash, roasted beets & carrots, parsnips, feta, pepitas, avocado-lime-coriander vinaigrette	
HUNGARIAN GOULASH	26
stewed beef, onions, carrots, spaetzle	
SCOTTISH SALMON (GF)	29
miso glaze, baby carrots, broccoli, wild rice	

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	CUP 6 / BOWL 8
topped with bourbon bacon jam	
SOUP OF THE DAY	CUP 6 / BOWL 8