



APPS SOUPS & SALADS



BBC legacy
menu item

GF Gluten Free

VG Vegetarian

V Vegan

BBC is committed to supporting local farms and fisheries that employ sustainable, organic farming techniques. Through the support of such farms, our goal is to reduce our carbon footprint with less product travel and packaging so that we can obtain our produce, meat and fish at its absolute freshest.



18% gratuity will be added to parties of 6 or more.

Many menu items can be made gluten free or vegetarian. Please ask your server.

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

JAMJOE'S NACHOS **GF**

YELLOW & BLUE CORN TORTILLAS, CHEDDAR JACK CHEESE, BLACK BEANS, LETTUCE, CHOPPED TOMATOES, SCALLIONS, JALAPEÑOS 15 ADD BUFFALO CHICKEN 4 CRAB MEAT 7 GUACAMOLE 3

CRISPY CALAMARI

BANANA PEPPERS, TOMATO AIOLI 13

MOZZARELLA PIZZA **VG**

MARINARA, MOZZARELLA, BASIL 10

BUFFALO WINGS **VG**

ORIGINAL BBC BUFFALO HOT SAUCE/JACK DANIELS WHISKEY BBQ SAUCE/THAI SAUCE 12.5

TUNA POKE BOWL

GINGER-SOY MARINATED TUNA, EDAMAME, AVOCADO, CARROT, CUCUMBER, WAKAME, WONTON CHIPS, TOASTED SESAME, SRIRACHA AIOLI 14

ROASTED RED PEPPER HUMMUS PLATE **VG**

CITRUS MARINATED OLIVES, FETA CHEESE, DICED TOMATOES, CUCUMBERS & GRILLED PITA BREAD 12

VEGETABLE SPRING ROLLS **VG**

MINI VEGETABLE SPRING ROLLS, FLASH FRIED & SERVED WITH SWEET CHILI SAUCE 10

CHEESESTEAK EGGROLLS

PHILLY STEAK, MOZZARELLA CHEESE & ONION EGGROLLS WITH SRIRACHA KETCHUP 12

HOT SOFT PRETZELS **VG**

WARM SOFT PRETZEL STICKS WITH CHOICE OF: HOMEMADE APPLE & HOT HORSE RADISH MUSTARDS OR CHEDDAR CHEESE SAUCE 10

SLIDERS

CHOICE OF ANY THREE SLIDERS: BUFFALO CHICKEN WITH MOZZARELLA, CRAB CAKE, OR CHEESEBURGER WITH CHEDDAR 12

CRAB & CORN CHOWDER 8

SOUP DU JOUR 6

FRENCH ONION 6

SALMON SALAD **VG GF**

GRILLED SALMON, FRESH BERRIES, GOAT CHEESE, TOASTED WALNUTS, RASPBERRY VINAIGRETTE 14

COBB SALAD **GF**

MIXED EMERALD & RUBY BABY LETTUCE, BLACKENED CHICKEN, APPLEWOOD BACON, EGG, BLUE CHEESE, VINE RIPENED TOMATOES, AVOCADO, MAPLE BLACK PEPPER VINAIGRETTE 14.5

CAPRESE SALAD **VG GF**

VINE RIPENED TOMATOES, FRESH BASIL, HOUSEMADE MOZZARELLA, BALSAMIC GLAZE 11

TACO SALAD **GF**

CRISPY CORN TORTILLA STRIPS, GRILLED CHICKEN OR GRILLED STEAK, SHREDDED LETTUCE, BLACK BEAN CORN SALSA, CHEDDAR JACK CHEESE, DICED TOMATOES, CILANTRO, AVOCADO CREMA 13

TUNA POKE QUINOA BOWL **VG GF**

GINGER-SOY MARINATED TUNA, EDAMAME, AVOCADO, QUINOA WITH MANDARIN ORANGE, RED ONION, BELL PEPPER & ASPARAGUS. GARNISHED WITH TOASTED SESAME & SRIRACHA AIOLI 14

BLACKENED CHICKEN CAESAR SALAD

ROMAINE, PARMESAN, HOMEMADE HERBED CROUTONS, CAESAR DRESSING 13

HOUSE SALAD **V VG**

VINE RIPENED TOMATOES, RED ONIONS, CROUTONS & MIXED LETTUCE GREENS 10

MAIN MENU

SANDWICHES

SERVED WITH CHOICE OF VEGETABLE DU JOUR, FRENCH FRIES, SWEET POTATO FRIES, HOUSE POTATO CHIPS, NACHO CHIPS & PICO OR COLESLAW

BBC BURGER

APPLEWOOD SMOKED BACON, LETTUCE, VINE RIPENED TOMATO, WHITE CHEDDAR, TOASTED BUN
14

CHICKEN CHEESESTEAK

PHILLY STYLE CHICKEN STEAK, AMERICAN CHEESE, CARAMELIZED ONIONS, HOAGIE ROLL
14 ADD BUFFALO SAUCE

SPICY FRIED CHICKEN SANDWICH

FRIED CHICKEN BREAST, VINE RIPENED TOMATO, JALAPEÑO COLESLAW & PEPPER JACK CHEESE WITH SPICY AIOLI ON A TOASTED BUN
13

CHESAPEAKE CRAB CAKE SANDWICH

PAN SEARED WITH SHREDDED LETTUCE & ROASTED TOMATO AIOLI ON A TOASTED BUN
15

CAPRESE SANDWICH

VINE RIPENED TOMATOES, FRESH MOZZARELLA, BASIL PESTO MAYONNAISE & BALSAMIC GLAZE SERVED ON TOASTED CIABATTA BREAD
12

TURKEY BLTA WRAP

SMOKED TURKEY BREAST, BACON, LETTUCE, TOMATO, AVOCADO, CHIPOTLE MAYO, FLOUR TORTILLA
12

TAVERN REUBEN

HOUSE MADE CORNED BEEF, SAUERKRAUT, SWISS CHEESE, THOUSAND ISLAND, MARBLE RYE
13

BAJA SHRIMP TACOS

GRILLED SHRIMP, ROMAINE, PICO, AVOCADO, BAJA SAUCE
12

ENTRÉES

SALMON **GF**

PAN SEARED SALMON SERVED WITH LEMON HERB ISRAELI COUS COUS, ROASTED CHERRY TOMATOES, HARICOT VERT, LEMON CAPER BUTTER SAUCE
19

AGED CERTIFIED ANGUS RIBEYE **GF**

GRILLED 12 OZ. AGED CERTIFIED ANGUS RIBEYE, SERVED WITH CHEDDAR MASHED POTATOES, SAUTÉED MUSHROOMS & ONIONS & TOPPED WITH BOURSIN CHEESE
29

FILET MIGNON

8 OZ. CENTER CUT, WHIPPED POTATOES, HARICOT VERT, CABERNET DEMI GLACE
29

ST. LOUIS RIBS

GRILLED, SMOKED & SLOW ROASTED WITH OUR SPICY BLACK CHERRY BBQ SAUCE, SWEET POTATO FRIES, COLESLAW & CORNBREAD
19

HOUSE-MADE MEATLOAF **GF**

BEEF, PORK, CHORIZO & VEAL LOAF, WHIPPED POTATOES, HARICOT VERT, LOCAL MUSHROOM GRAVY
16

VEGGIE STIR FRY **VG GF**

GARDEN VEGETABLE MEDLEY, SPICY GINGER SOY GLAZE, JASMINE RICE
16 ADD CHICKEN OR TOFU 4
 ADD SHRIMP OR GRILLED SALMON 6
 ADD STEAK OR CRAB CAKE 7

BBQ RUBBED CHICKEN BREAST

CHICKEN BREAST DRY RUBBED WITH BBQ SEASONING, GRILLED & SERVED WITH CRISPY TATER TOTS, BROCCOLI & ALABAMA WHITE BBQ SAUCE
19

SEA BASS **GF**

SUSTAINABLE OCEAN FARM RAISED SEA BASS, SEARED & SERVED A TOP A BOWL OF GARLIC PARMESAN WHITE BEANS IN A TOMATO BASIL BUTTER SAUCE
21

RAVIOLI FLORENTINE

JUMBO STUFFED RAVIOLI WITH GRILLED ONIONS & SPINACH PLUS A COMBINATION OF RICOTTA, PARMESAN & MOZZARELLA CHEESES, TOSSED WITH ASPARAGUS TIPS, ROASTED RED PEPPERS & ROASTED GARLIC INFUSED OLIVE OIL
19

