

START + SHARE

CRISPY BRUSSELS SPROUTS ^v
flash fried, sriracha glaze, aged
parmesan, lemon \$13

CHEESE CURDS ^v
battered, white cheddar, spicy ranch,
fresh herbs \$14

BAVARIAN PRETZEL ^v
warm, golden-brown pretzel served with
creamy homemade cheese sauce \$17

SHRIMP AND GRITS ^{GF}
seared shrimp, creamy cheddar grits,
bacon, white wine sauce, pickled fresnos,
fresh herbs \$18

CRISPY CHICKEN BAO BUNS
(3) steamed buns, pomegranate
gochujang glaze, celery + cabbage slaw,
cilantro \$16

CRISPY WINGS
honey sriracha glaze, pickled chilis, spicy
ranch \$18
... add: bleu cheese crumbles \$1

WARM + CHEESY BACON DIP
charred-jalapeno, bacon jam, whipped
cream cheese, cheddar, mozzarella,
pickled fresnos, grilled sourdough \$17

BARREL NACHOS
corn tortilla chips, queso, braised chuck
roast, pico de gallo, sour cream, fresh
herbs \$18
... add: guacamole \$3 |
jalapeños \$.50

GREENS + BOWLS

add chicken +6 | shrimp +9 | salmon +9 |
steak +10

CAESAR SALAD
romaine, sourdough crouton, aged
parmesan \$14

BH SIGNATURE SALAD ^{v GF}
mixed greens, goat cheese, candied
pecans, dried cranberry, red onion,
orange, honey vinaigrette \$16

WHITE LOTUS BOWL ^{GF}
grilled shrimp, steamed rice, carrot,
cucumber, pickled cabbage, roasted
pecans, sweet chili coconut sauce \$21

SALMON BOWL
teriyaki rice, salmon, broccolini, carrots,
red cabbage, green onion \$23

SOUTHWEST CHICKEN BOWL ^{GF}
cilantro rice, roasted corn, cherry tomato,
black beans, avocado, peppers, onion,
cilantro-lime vinaigrette \$19

THE MED BOWL ^{GF}
grilled chicken, steamed rice, cucumber,
tomato, red onion, pitted olives, carrot,
feta, pomegranate molasses, cilantro
vinaigrette \$21

SOUPS + CHILI

WHITE TURKEY CHILI ^{GF}
ground turkey, white beans, bell pepper,
celery, onion, topped with cheddar, sour
cream, tortilla strips, cilantro
... \$10 Cup | \$12 Bowl

FRENCH ONION
sourdough, melted swiss, fresh herbs
... \$7 Cup | \$9 Bowl



MAINS

MAC N' CHEESE ^v
cheddar, gouda, mozzarella, swiss,
parmesan, cornbread crumble \$16
... add: chicken \$6 | shrimp \$9 |
salmon \$9 | steak \$10

MUSHROOM PAPPARDELLE ^v
Pappardelle pasta, roasted mushrooms,
seared butternut squash, white wine
cream sauce, fresh herbs \$22

BAYOU PASTA
cajun grilled shrimp, bacon, shallots,
garlic, poblanos, cavatappi noodles \$22

WHISKEY GLAZED SALMON
pan-seared, grilled broccolini, crispy
garlic potatoes \$27

**"NOT YOUR KIDS" CHICKEN
TENDERS**
hand-breaded buttermilk chicken
tenders, fried crispy + golden, coleslaw,
cowboy ranch, kennebec fries \$22

MEATLOAF
mashed potatoes, beef gravy, roasted
peas, carrots, onion ring, herbs \$22

STEAK & FRITES ^{GF}
8oz prime top sirloin, herbed chimichurri,
french fries, garlic aioli \$29
... add: shrimp \$9 | bleu cheese
crumbles \$1

SANDWICHES

served with kennebec fries | sub sides
\$1.50 - \$3.00

CLASSIC CHEESE BURGER
grilled house-blend patty, cheddar, LTO,
pickle, aioli, brioche bun \$17

BH SIGNATURE BURGER
house-blend patty, five cheese sauce,
pickled fresnos, bacon jam, spring
greens, tomato, and garlic aioli, pretzel
bun \$19

FRENCH DIP SANDWICH
braised chuck roast, melted swiss, french
roll, beef au jus \$20

BOTM - THE DUDE ABITES
espresso-cruste 8oz beef patty, Kahlua
bacon gravy, vodka onion relish, toasted
brioche bun \$19

GRILLED CHICKEN SANDWICH
red onion, balsamic aioli, tomato jam,
mozzarella, mixed greens, grilled
ciabatta \$18

NASHVILLE CHICKEN SANDWICH
buttermilk marinated, fried, fermented
pepper hot sauce, house pickles,
cabbage slaw, brioche bun \$18

HAPPY HOUR + SPECIALS



BRUNCH

saturday + sunday | 11am - 4pm
add: chicken \$6 | shrimp \$9 | salmon \$9 |
steak \$10

CLASSIC FRENCH TOAST
classic battered french toast, kiwi +
strawberries, maple syrup, powdered
sugar, bacon \$14

SUNRISE BOWL ^{v GF}
sunny side up eggs, sweet potatoes,
quinoa, sautéed spinach, bell peppers,
black beans, salsa roja, cilantro \$16

EGGSQUISITE BENEDICT
sautéed spinach, ham, smoked gouda,
hollandaise sauce, sourdough, choice of:
breakfast potatoes or fruit \$17

CHILAQUILES ROJOS BURRITO
srambled eggs, tortilla chips, salsa roja,
avocado crema, cheddar cheese, crispy
potatoes, lime \$16

CHICKEN + BISCUITS
house-biscuits, buttermilk fried chicken,
hot honey, crispy garlic potatoes \$16

MORNING GLORY TACOS ^{GF}
scrambled eggs, bacon, avocado, queso
fresco, pico de gallo, salsa \$14

BH BIG BREAKFAST
2 eggs, bacon, sausage patty, crispy
potato, sourdough, strawberry compote,
butter \$18

SUNNY BLTE
fried eggs, tomatoes, bacon, mixed
greens, smoked gouda, crispy potatoes,
garlic aioli \$16

BISCUITS & GRAVY SKILLET
biscuits, scrambled eggs, sausage gravy,
cheddar cheese, pickled fresnos \$16

STEAK + EGGS ^{GF}
8oz prime top sirloin, crispy garlic
potatoes, 2 eggs, hollandaise \$29

SMALL BITES

SIDE SALAD ^{v GF}
mixed greens, goat cheese, candied
pecans, dried cranberry, red onion,
orange, honey vinaigrette \$8

SIDE CAESAR
romaine, sourdough crouton, aged
parmesan \$8

BROCCOLINI ^{v GF}
fresh lemon juice, sea salt \$10

HAND-CUT FRIES ^v
kennebec potatoes, smoked ketchup \$7

MAC N' CHEESE ^v
cheddar, gouda, mozzarella, swiss,
parmesan, cornbread crumble \$10

SWEET POTATO FRIES ^v
maple garlic aioli \$8

MASHED POTATOES ^{v GF}
golden yukon potatoes, amish butter \$8

CRISPY POTATOES ^v
roasted garlic aioli \$8

DESSERTS

MAPLE BOURBON CREME ^{v GF}
BRÛLÉE
fresh berries, mint \$12

FLOURLESS CHOCOLATE ^{v GF}
CAKE
whiskey-cherry ice cream, luxardo
cherries \$13

WARM BAKED COOKIE SKILLET ^v
double chocolate, vanilla ice cream,
chocolate sauce \$13

DIRT + WORMS ^v
chocolate pudding, oreo crumble,
gummy worms \$6

Gluten Free = GF | Vegetarian = V | Dairy Free = Df

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.