

A GOOD START

Monkey Bread | *Gramma June’s recipe* • \$9

Good Morning Pizza | *nutella, sliced strawberries & bananas* • \$12

Carpet Bagger on the Half Shell | 4 • \$22

Chef Tommy’s Bacon | *crumbled blue cheese w/ truffle-infused honey* • \$24

EGGS

Hill Country Omelet | *smoked sausage w/ monterey jack* • \$16

B&B Scramble | *crème fraîche, ham, roasted tomato w/ grilled asparagus, hollandaise & toast* • \$14

Green Goldie Lox | *scrambled eggs w/ smoked salmon & sliced avocado* • \$18

Scotch Egg | *hard boiled egg wrapped in sage sausage & topped w/ cajun hollandaise* • \$12

Steak & Eggs | *Wagyu skirt steak w/ roasted tomato, grilled asparagus & hollandaise* • \$42

Power Up | *egg white scramble, whole wheat avocado toast & salsa roja* • \$14

B&B Hash | *prime rib hash browns topped w/ sizzling thick cut bacon, poached eggs w/ hollandaise* • \$24

Chilaquiles | *corn fried tortilla w/ tomato, onion, garlic & epazote salsa* • \$12
Add Protein | *bacon* • \$4 | *sliced filet* • \$16 | *grilled chicken* • \$7

BENEDICTS

Deli Benedict | *hot pastrami, swiss cheese, hollandaise on mustard topped english muffin* • \$16

Salmon Benedict | *classic benedict w/ smoked salmon* • \$18

Butcher’s Benedict | *blackened filet w/ griddle onions & béarnaise sauce* • \$21

Carpet Bagger Benedict | *served on english muffin* • \$22

Maryland Benedict | *jumbo lump crab cake* • \$24

MORNING FAVORITES

Chicken & Waffle | *waffle w/ country fried chicken, thick cut bacon, poached egg w/ truffle hollandaise* • \$23

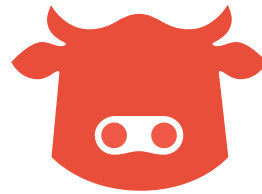
Pancakes | *stacked, mixed berries w/ Vermont maple* • \$18

Apple Crisp Waffle | *topped w/ glazed apples, pecan & bacon crumble* • \$14

Coconut Crusted French Toast | *stuffed w/ strawberry cream cheese* • \$14

Gorilla Bread | *monkey bread, sage sausage, poached eggs & hollandaise* • \$16

Bagel w/ Lox | *traditional accoutrements* • \$18



B&B

BRUNCH

SOUPS & SALADS

Add Protein

*sliced filet** • \$16 | *grilled chicken* • \$7 | *chilled shrimp* • \$15

lump crab meat • \$12 | *seared salmon* • \$13 | *wasabi crusted tuna** • \$18

Beef & Barley • \$12

Soup of the Day • \$11

Mixed Greens • \$10

San Daniele Prosciutto & Mozzarella di Bufala | *basil leaf & olive oil* • \$18

Mr. G’s Classic Caesar | *parmesan tuile* • \$12

Cobb Salad | *hearts of palm, bacon, hard boiled egg, avocado & crumbled blue cheese* • \$12

Crab Louie | *hearts of palm, asparagus, tomato, boiled eggs, capers, avocado, green onions & jumbo lump crab* • \$28

BLT Salad | *beef steak tomato, thick cut bacon, warm mozzarella di bufala, spinach w/ aged balsamic reduction* • \$18

The B&B “Steak” House Salad | *filet mignon, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette* • \$22

THE DELI COUNTER

(served with potato chips)

B&B Italian Special | *on semolina hero, ham, salami, capicola, mortadella, provolone & roasted red peppers w/ balsamic vinaigrette* • \$14

The Club Sandwich | *thick cut bacon, house-roasted turkey, french ham w/ mayo* • \$14

BLT | *thick cut applewood bacon w/ chipotle mayo* • \$14

HOT & CRUSTY

(served with steak fries)

Carpet Bagger Po’ Boy | *N’awlins style* • \$22

French Dip | *sliced prime rib, French bread, creamy horseradish w/ au jus* • \$24

Reuben | *corned beef, sauerkraut, swiss cheese & Russian dressing* • \$18

B&B BURGERS

(served with steak fries)

Hill Country Burger* | *TX smoked sausage, pepper jack, bbq mayo* • \$16

Butcher Shop Burger* | *white cheddar, applewood smoked bacon, mayo* • \$16

Truffle Burger* | *3 onion jam, truffle butter, truffle aioli* • \$19

Carpet Bagger Burger* | *the original* • \$24

CUTS

Filet Mignon* 8 oz • \$42

Ribeye “Club Cut”* | *lean & clean w/ au poivre & truffle fries* • \$38

Filet Medallions | *w/ truffle fries & truffle aioli* • \$34

TOPPINGS

Truffle Butter • \$4 | **Au Poivre** • \$4 | **Oscar Style** • \$14 | **Carpet Bagger** • \$14

Blue Cheese Crusted • \$3 | **Foie Gras Diane** • \$14 | **Lobster Scampi** • \$14

SUGGESTIONS

Snake River Farms Pork Chop | *house smoked, pineapple BBQ sauce & glazed Granny Smiths* • \$36

Bone-In Chicken Shank | *natural juices, grilled lemon & cipollini onions* • \$28

Strozzapreti Genovese | *house-made pasta, basil pesto w/ pine nuts, fingerling potato & green beans* • \$22

Brisket Ravioli | *house-made ravioli, pork belly stuffing, mushroom marsala ragù* • \$24

Rigatoni Alla Vodka | *house-made pasta, smoked bacon & parmigiano reggiano* • \$22

OCEAN

Pan-Seared Chilean Sea Bass • \$44

roasted butternut squash in a Cioppino broth

Wasabi Crusted Tuna* • \$42

coriander, wakame & shiitake salad w/ ponzu & miso vinaigrette

Seared Scallops • \$32

w/ mushroom & cannellini ragù, sauce pernod

Pan-Seared Salmon* • \$36

wild mushrooms, snow peas & kale w/ citrus beurre blanc

SIDES

2 Eggs | *sunny side, scrambled or poached* • \$5

Steak Fries • \$10

Sizzling Thick Cut Bacon • \$14

Onion String • \$10

Sage Sausage Patties • \$9

Sautéed Mushrooms *w/ shallots* • \$13

Avocado Toast • \$5.50

B&B Fully Loaded Mashed • \$14

Corn Soufflé *w/ rajas* • \$12

B&B Mac & Cheese • \$14

B&B Roast Beef Hash • \$13

Bacon Mac & Cheese • \$16

Classic Creamed Spinach • \$13

Lobster Mac & Cheese • \$29

Grilled Asparagus • \$14

Bacon & Lobster Mac & Cheese • \$32

WINE BY THE GLASS

BUBBLES

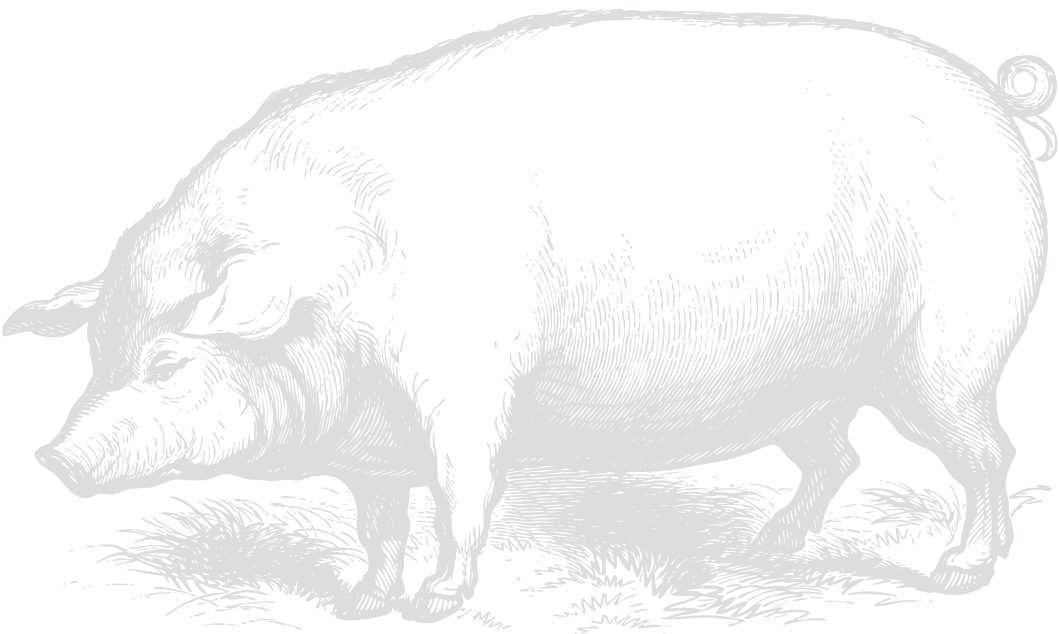
- Bisol "Jeio" Prosecco Brut, Veneto, Italy N.V. • \$12
- Jansz Rosé, Tasmania, Australia N.V. • \$15
- Canard-Duchêne "Cuvée Léonie", Champagne N.V. • \$20

WHITES

- Weingut Robert Weil Riesling, Rheingau, Germany • \$14
- Domaine Cherrier Sancerre Sauvignon Blanc, Sancerre, France • \$16
- Cantina Terlan Pinot Grigio, Alto Adige, Italy • \$13
- Lagar de Cervera Albariño, Rías Baixas, Spain • \$13
- Domaine de la Meulière Chardonnay, Chablis, France • \$15
- Stags' Leap Chardonnay, Napa Valley, California • \$14
- Whispering Angel Rosé, Côtes de Provence, France • \$13

REDS

- Van Duzer Vineyards Pinot Noir, Willamette Valley, Oregon • \$16
- Pellegrini Pinot Noir, Russian River Valley, California • \$17
- Lewis Wines Tempranillo, Texas • \$15
- Paolo Scavino Nebbiolo, Langhe, Italy • \$19
- Domaine Santa Duc Côtes du Rhône "Les Quatre Terres", Rhône, France • \$13
- Luigi Bosca Malbec, Mendoza, Argentina • \$16
- The Cleaver Red Blend, California • \$13
- Château Marsau, Côtes du Francs, France • \$19
- Tolaini "Al Passo", Tuscany, Italy • \$16
- Substance Cabernet Sauvignon, Columbia Valley, Washington • \$13
- Silver Ghost Cabernet Sauvignon, Napa Valley, California • \$19
- Prisoner Red Blend, Napa Valley, California • \$25



BOTTLE SERVICE

- Bloody Mary • \$39
1 Liter, Traditional Accoutrements & Madeira Ice Cubes
- Sparkling & Mixing • \$42
Prosecco, Sparkling Peach, Watermelon, Orange Julius

BRUNCH COCKTAILS

- Mexico 70 • \$14
Blanco Tequila, Lime Juice, Prosecco
- B&B Bellini • \$14
Peach Soda, Prosecco, Peach Vodka
- Screwdriver • \$10
Vodka, Orange Juice
- Monica's Michelada • \$8
Dos XX, House Spice Blend, Lime
- Mimosa • \$12
Prosecco, Orange Juice
- Manmosa • \$16
Traditional Mimosa in a Proper Pilsner Glass w/ Orange Vodka

COCKTAILS ON TAP

- Trinity Mule • \$12
Vodka, Lime Juice, Ginger Beer
- Derby Day Mule • \$12
Bourbon, Lemon Juice, Simple Syrup, Ginger Beer, Orange Bitters
- The French Diplomat • \$16
French Gin, Cucumber Vodka, Elderflower Liqueur, Lime Juice
- Under a Blood Orange Sky • \$15
Silver Tequila, Blood Orange Liquer, Lime Juice, Blood Orange Soda
- Cowtown Crawl • \$15
Herradura Silver, Fresh Watermelon, Lime Juice

Seasonal Cocktails

- Funkytown Smash | Acre Two Minnie Gin, Strawberries, Basil, Lemon Juice • \$13
- Spring in Jalisco | Herradura Silver, Lime Juice, Fresh Cucumber Purée • \$16
- Mexican Spritz | Herradura Silver, Grapefruit Juice, Prosecco, Club Soda • \$15
- B&B 75 | Prosecco, St. Germain, Lime Juice, Mint • \$14