

## A GOOD START

A Selection of Complimentary House-made Pastries

basket refill • \$8

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 • \$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 • \$14

Apple Crisp Waffle | topped w/ stewed 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

\*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy.

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## 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

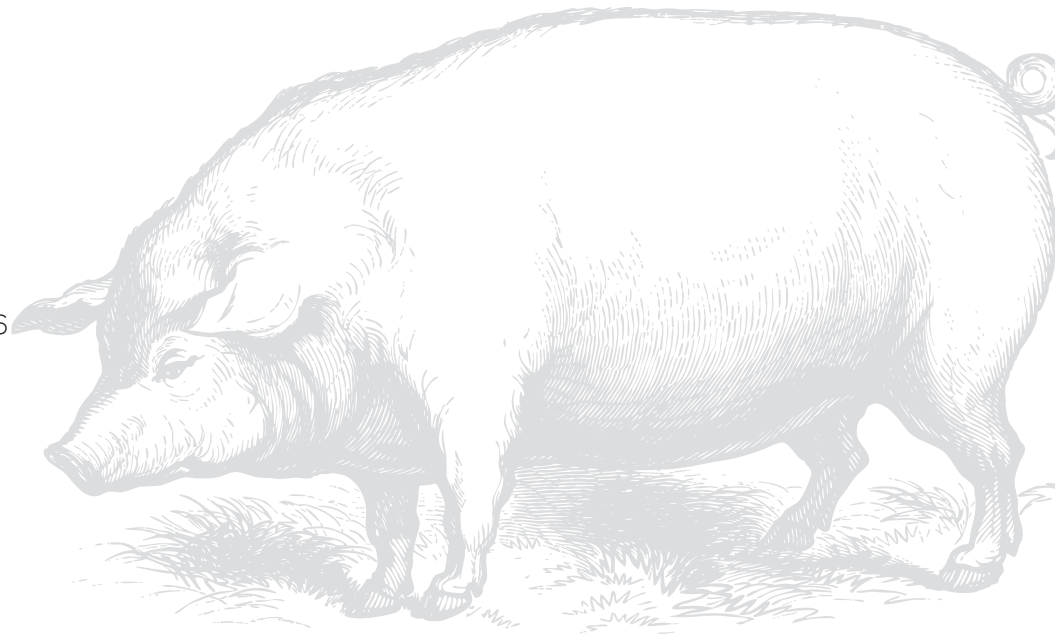
Château Marsau, Côtes du Francs, France • \$19

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 Liqueur, 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