

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 bacon • \$4 | Add sliced filet • \$16 | Add 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



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

FILETS

Filet Mignon* 8oz • \$42

Truffle Butter • \$46 | **Au Poivre** • \$46 | **Oscar Style** • \$54 | **Carpet Bagger** • \$54

Blue Cheese Crusted • \$45 | **Foie Gras Diane** • \$54 | **Lobster Scampi** • \$54

SUGGESTIONS

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

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

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

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

Perrier Jouët Belle Epoque, Champagne N.V. • \$45

WHITES

Weingut Robert Weil Riesling, Rheingau, Germany • \$14

Domaine Cherrier 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

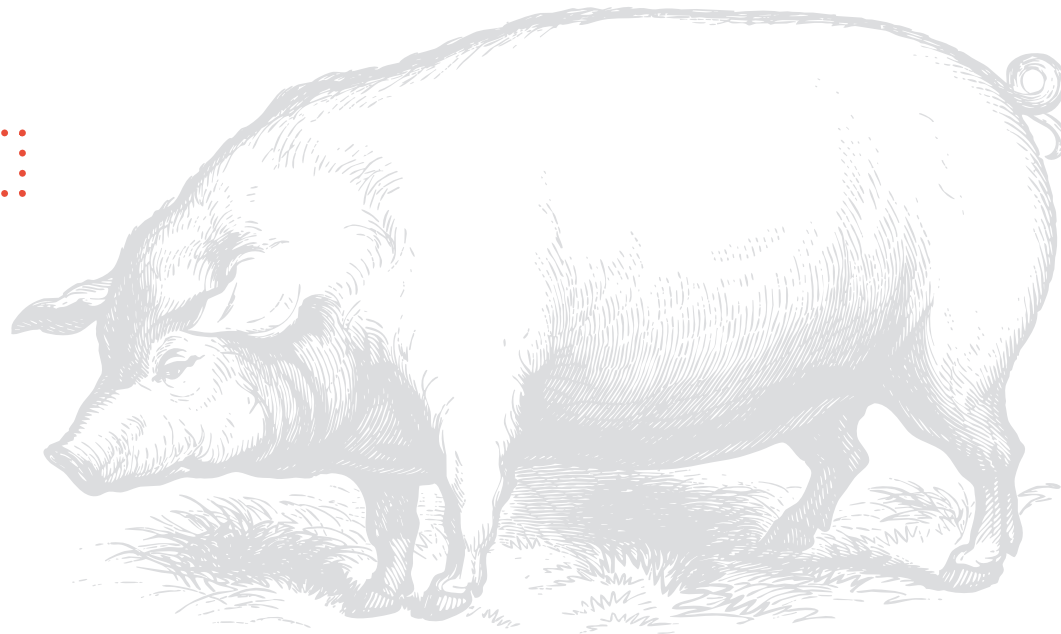
Château Marsau, Côtes du Francs, France • \$19

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



Spice It Up With Our NEW Fall Cocktails!



Hard Apple Cider Mimosa | Brandy, Cider,
Sparkling Wine • \$12

Persephone Martini | Gin, Fig Purée,
Pomegranate Liqueur, Apple Spice Ginger Liqueur,
Lemon Juice, Rhubarb Bitters • \$16

Funkytown Fog | Rum, Earl Grey Syrup, Cream • \$14

Fall Fashioned | Bourbon, Pumpkin
Spice Syrup & Angostura Orange Bitters • \$14

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 • \$14

French Gin, Cucumber Vodka, Elderflower Liqueur, Lime Juice

Under a Blood Orange Sky • \$14

Silver Tequila, Blood Orange Liqueur, Lime Juice, Blood Orange Soda

The Final Straw • \$16

White and Over Proof Rums, House Amaro Blend, Strawberry, Mint

Clearfork Spritz • \$14

Aperol, Sparkling Wine