

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



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 | *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 | *beefsteak 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)

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

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

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

Sizzling Thick Cut Bacon • \$14

Sage Sausage Patties • \$9

Avocado Toast • \$5.50

Corn Soufflé w/ rajas • \$12

B&B Roast Beef Hash • \$12

Classic Creamed Spinach • \$13

Grilled Asparagus • \$14

Steak Fries • \$10

Onion Strings • \$10

Sautéed Mushrooms w/ shallots & garlic • \$13

B&B Fully Loaded Mashed • \$14

B&B Mac & Cheese • \$14

Bacon Mac & Cheese • \$16

Lobster Mac & Cheese • \$29

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.

HTX.REV.04.04.2021.

WINE BY THE GLASS

BUBBLES

Bisol "Jeio" Prosecco Brut, Veneto, Italy N.V. • \$12

Jansz Rosé, Tasmania, Australia N.V. • \$15

Piper Heidsieck 1785 Brut, Champagne, France • \$20

WHITES

Cantina Terlano Pinot Grigio, Alto Adige, Italy • \$13

Domaine Cherrier Sancerre, Loire Valley, France • \$16

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

Jordan Chardonnay, Napa Valley, California • \$19

Domaine Louis Michel et Fils Chablis, Burgundy, France • \$15

Whispering Angel Rosé*, Côtes de Provence, France • \$13

REDS

Belle Glos Dairyman Pinot Noir, Santa Rita Hill • \$19

Ken Wright Pinot Noir, Willamette Valley, Oregon • \$16

Tolaini "Al Passo" Super Tuscan, Tuscany, Italy • \$16

Frog's Leap Zinfandel, Napa Valley, California • \$17

Domaine de la Janasse Côtes du Rhône, Rhône, France • \$12

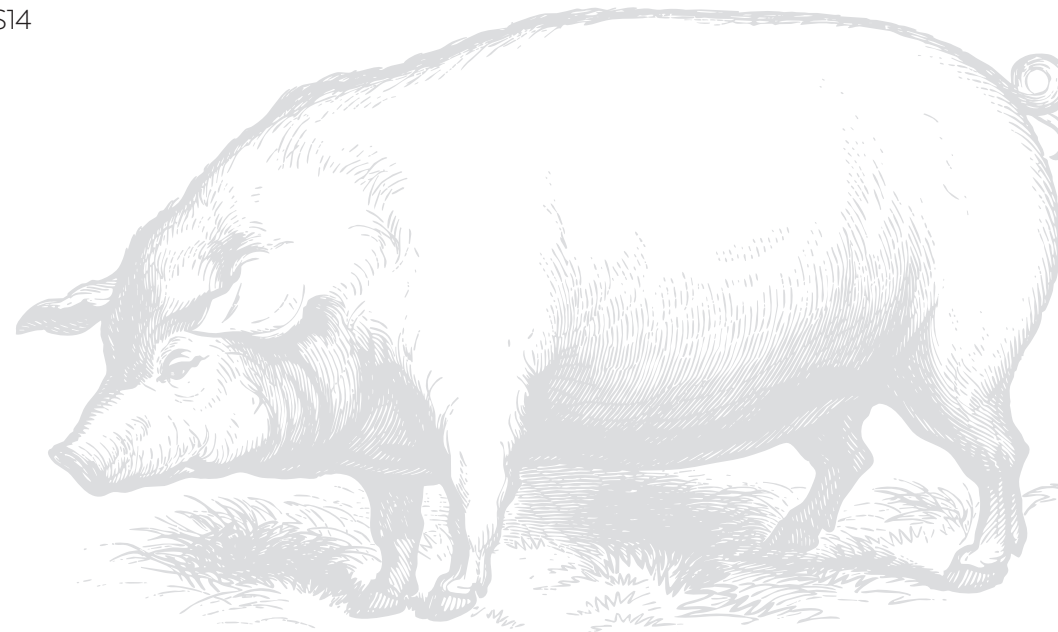
Catena Malbec, Mendoza, Argentina • \$16

Trefethen Cabernet Sauvignon, Napa Oak Knoll, California • \$21

Fortress Cabernet Sauvignon, Sonoma Valley, California • \$15

The Cleaver Red Blend, Napa Valley, California • \$13

Château Picque Caillou Bordeaux Blend, Bordeaux, France • \$19



BOTTLE SERVICE

Bloody Mary • \$39

1 Liter, Traditional Accoutrements & Madeira Ice Cubes

Sparkling & Mixing • \$42

Prosecco, Sparkling Peach, Watermelon, Orange Julius

White Sangria • \$38

1 Liter, Melon Balls w/ Scooped Fresh Fruit

Moët & Chandon "Ice Imperial" Champagne, N.V., Épernay, France • \$105/bottle
served over ice w/ fresh fruit accoutrements

BRUNCH COCKTAILS

Mexico 70 • \$14

Blanco Tequila, Lime Juice, Agave Nectar, Sparkling Wine

Lillet Rose • \$18

Lillet Rose, Ruby Red Grapefruit, Gin

Screwdriver • \$9

Vodka, Orange Juice

Monica's Michelada • \$7

Victoria, Clamato, Magi

Mimosa • \$13

Orange Juice

Manmosa • \$16

Traditional Mimosa in a Proper Pilsner Glass w/ Orange Vodka

COCKTAILS ON TAP

Washington Mule • \$12

Reyka Vodka, Fresh Lime Juice, Gosling's Ginger Beer

Sancho Panza • \$14

Montelobos Mezcal, Lime Juice, Gosling's Ginger Beer, Angostura Bitters

Cricket • \$12

Pimm's No. 1, Effen Cucumber Vodka, Lemon Juice, Ginger Beer, Mint

The French Diplomat • \$14

Hendrick's Gin, Effen Cucumber Vodka, St-Germaine Liqueur,
Lime Juice, Orange Bitters, Cucumber

The Highball • \$12

Suntory Toki Japanese Whisky, Sparkling Water, Lemon Peel

B&B Bellini • \$14

Cipriani Peach, Prosecco, Peach Vodka