



Reservations

315 720-3859

## Menu

### First Courses:

**Nashville Hot Calamari 18**

calamari, nashville hot sauce, fried banana peppers, cilantro

**Bacon Jalapeno Monkey Bread 16**

slab bacon, pickled jalapeno, sharp cheddar, scallions, pizza dough, beer cheese sauce

**PEI Mussels 15**

PEI mussels, massaman curry, sherry, coconut milk, baguette

**Alabama BBQ Shrimp -n- Rice 18**

grilled colossal shrimp, alabama bbq, red beans and rice

**Bourbon Maple Chicken Drumsticks 12**

buttermilk fried drumsticks, butternut squash, maple syrup, fresno chili, bourbon bbq sauce

### Second Courses:

**Denver Lamb Ribs 42**

whole rack of smoked, sous vide ribs, lavender, thyme, rosemary, english mustard, black line pickles, fermented kumquat marmalade, cornbread

**Chicken Française 36**

6 oz breast, stuffed thigh, ravioli, meyer lemon, parsley, garlic, white wine jus

**Beef Cheeks 40**

smoked beef cheeks, barley, pea, mushroom, black garlic, onion demi

**Pork Belly Burnt Ends 32**

margarita mojo, smoked cheddar grits, pickled shallot, salsa verde, queso fresco, cilantro

**Aukra Salmon 34**

seared pastrami cured salmon, everything bagel gnocchi, red onion jam, corn, lardon, beer broth

**Korean Fried Chicken Sandwich 25**

kimchi slaw, fried chicken, fermented hot honey, pickles, toasted brioche roll, hand-cut sweet potato fries

**BnB Burger 22**

double angus short rib patties, bnb sauce, grilled onion, cheese, toasted brioche roll, hand-cut fries

**Fried Perch Hoagie 28**

fried yellow perch, summer squash pickles, shaved red onion, lettuce, tomato, chermoula, remoulade, toasted hoagie roll, hand-cut fries

### Desserts

**Chocolate 12**

chocolate bundt cake, salted caramel mousse, chocolate crumb, raspberry coli, white chocolate shards

**Peach "Pie" 14**

warm globe peaches, peach puree, candied sour peach, peanut butter-oat crumble, pie pieces, chantilly cream

Menu subject to change