

brunch.

main.

CAVIAR DEVEILED EGGS smoked trout caviar, red chilies, creme fraiche, chives	-15
MAHI FISH DIP CROISSANT hickory smoked mahi, cream cheese, cornichon, arugula, plum tomato, lemon	-16
TIRAMISU COFFEE CAKE scratch coffee cake, whipped mascarpone cheese, brown sugar crumble, chocolate powdered sugar	-13
BACON STEAK & EGGS 6oz smoked slab bacon, breakfast potatoes, two eggs your way	-16
BACON & EGG FRIED RICE fried jasmine rice, smoked slab bacon, green onions, scrambled eggs, two sunny side up eggs	-17
BIRRIA BREAKFAST BURRITO braised birria beef, onions, scrambled eggs, Oaxaca cheese, house guacamole, breakfast potatoes	-20
CAPICOLA EGGS BENEDICT Larry’s hot capicola, poached eggs, Portuguese muffin, fresh hollandaise, breakfast potatoes, chives	-19
PASTRAMI HASH black pepper-coriander smoked corned beef, grilled onion, bell pepper, breakfast potatoes, two eggs your way	-23
PISTACHIO PANCAKES scratch pistachio pancake batter, crushed pistachios, sweet cream cheese icing, raspberries	-17
B&B BURGER Dry-Aged Ribeye blend, garlic mayo, arugula, red onion, pickle, provolone, brioche bun, breakfast potatoes add egg - \$2.5 add bacon - \$5	-19
CAST IRON HANGER STEAK & EGGS 10oz hanger steak served with breakfast potatoes and two eggs your way	-30

toast. on sourdough

AVOCADO TOAST fresh avocado, heirloom tomato, sprouts, pickled onion, hemp seeds	-14
TOMATO TOAST confited tomato, burrata, olive oil, basil	-15
MUSHROOM TOAST wild PA mushroom mix, whipped ricotta, garlic butter, lemon, Pecorino Romano	-14
SMOKED SALMON TOAST cold smoked salmon, whipped cream cheese, red onion, capers, fresh dill	-18

side.

HOUSE FRIES sea salt	-6
DUCK FAT FRIES rosemary, sea salt	-7
BREAKFAST POTATOES bell pepper, onion	-6
BREAKFAST SAUSAGE locally sourced	-7
THICK CUT BACON locally sourced	-7
TWO EGGS YOUR WAY over easy/medium/hard, scrambled, poached, sunny up	-5
SOURDOUGH TOAST	-3

KITCHEN BELLINI!

was your meal exceptional?
show the chefs some love and
buy them a round!

