butter + BRIE

FRENCH-AMERICAN KITCHEN

BREAD UPON REQUEST WITH CHOICE OF BUTTER OR OLIVE OIL

STARTERS

SALMON TARTARE 18
with cucumber, avocado + lemon vinaigrette

LOBSTER BISQUE 14
house-made broth with sherry, basil, a touch of cream + lobster garnish

SOUP OF THE DAY mp

CHEESE PLATE 22**
brie, gorgonzola dolce, parmesan, manchego, honey

CHILLED FOIE GRAS 24
with brioche, caramelized onions + jam

HERITAGE SLAB BACON 17
with a salad of tomato, red onion, gorgonzola dolce + sherry vinaigrette

SPANISH OCTOPUS 22
shaved fennel, orange segments, dill + sambal sauce

BAKED BRIE WEDGE 16**
with pecans soaked in citrus brandy + grilled toast

ESCARGOTS BOURGUIGNONE 16
with garlic, parsley + shallot emulsion, served with bread to dip (allow 20 min)

GRILLED GARLIC SAUSAGE 16
with lentils, mushrooms + leeks

FLATBREADS

gluten free +4

BRIE FLATBREAD 20**
with brie, prosciutto, arugula + fig jam

ALSATIAN FLATBREAD 20**
with bacon, caramelized onions, crème fraîche + gruyère

SALAD

add ~ chicken 12, salmon 16, shrimp 16

B&B SALAD 17**
mesclun greens with apples, olives, manchego cheese, gorgonzola dolce, pecans + fig vinaigrette

SIMPLE GREEN SALAD 14**
mesclun greens with carrots + balsamic vinaigrette

BELGIAN ENDIVE SALAD 16**
with walnuts, pears, gorgonzola dolce + sherry vinaigrette

ROASTED BEET SALAD 17
with goat cheese, arugula, orange segments, toasted walnuts + honey-balsamic vinaigrette

GRILL

served w/ pomme frites + field greens

PRIME HANGER STEAK (8OZ)* 36
choice of au poivre or garlic thyme sauce

PRIME NY STRIP (12OZ)* 40
choice of au poivre or garlic thyme sauce

B+B BURGER (8OZ)* 26
wagyu beef patty on a brioche bun with tomato + red onion

COOKTOP

MUSSELS "POULETTE" 28
in white wine with provence herbs, cream, served with pommes frites

SAUTEED SHRIMP PROVENCAL 33
over fragolette beans + broccoli rabe with garlic, diced tomatoes + herbs de provence

BEEF BOURGUIGNON 32
carrots, mushrooms, french beans, mashed potatoes (allow 20 minutes)

SAUTEED SALMON* 32
with lentils, mushrooms, leeks + beurre blanc

ORGANIC CHICKEN BREAST 32
with goat cheese, mashed potato, spinach + au jus

ORGANIC COQ AU VIN 28 (allow 20m)
dark meat chicken braised in red wine with mushrooms + bacon bits, served with mashed potatoes

FISH OF THE DAY mp

PASTA

DUCK CONFIT TAGLIATELLE 30
ragu with mushrooms, parmesan + chives

LOBSTER RAVIOLI 30
with lobster chunks + house-made lobster cream sauce

SEAFOOD RISOTTO 33
with house-made stock, herbs + seafood of the day

'LITTLE SPARROW' PASTA 28
house-made spaetzle with mixed mushrooms + truffle cream sauce

LUNCH SPECIALS

SERVED TUES-FRI 12-3pm

OMELETTE 19
with spinach + gruyere, served with toast + mesclun greens

DUCK CONFIT NACHOS 20
fried corn tortillas with tomatillo, served with pommes frites

VEGETABLE BIYALDI 20
on rustic ciabatta with goat cheese, seasonal vegetables, tomatoes, tapenade + basil, served with pommes frites

CROQUE MONSIEUR 21
pan-fried on country bread with ham, gruyere + bechamel, served with mesclun greens + pommes frites

COUNTRY MEATBALL SLIDERS (3) 19
with mushrooms, garlic + au jus on a roll, served with pommes frites

GRILLED CHICKEN PAILLARD 24
with sauteed mushrooms, haricots verts, arugula + dijon-vinaigrette

GARLIC SAUSAGE SANDWICH 20
on a baguette with caramelized onions + whole grain mustard, served with cornichons + pommes frites

SOUP + SALAD OR ½ SANDWICH 22
cup of soup served with 1 of the following:

- b+b salad (add protein addt'l charge)
- endive salad (add protein addt'l charge)
- croque monsieur + pommes frites
- sausage sandwich + pommes frites
- vegetable biyaldi + pommes frites

SIDES

GARLIC MASHED POTATOES 9**
POMME FRITES 10**
FRENCH LENTILS W/ MUSHROOMS 10**
BROCCOLI RABE + GARLIC 9**
SPINACH + GARLIC 9**
HARICOTS VERTS 11**

*****Vegetarian or vegetarian upon request*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any allergies.*

butter + BRIE

FRENCH-AMERICAN KITCHEN

WINES BY THE GLASS

SPARKLING + ROSÉ + WHITE

	G	B
Sparkling Blanc de Blanc, Willm, Alsace, FR	14	50
Rosé, MIMI, Côtes de Provence, FR	15	55
Pinot Grigio, Dalia, Veneto, IT	13	46
Sauvignon Blanc, Auguste Bonhomme, Loire Valley, FR	13	46
Sauvignon Blanc, Maison de Madeleine, Sancerre, FR	20	75
Grenache Blanc, Bonny Doon, Sonoma, CA	13	48
Chardonnay, Domaine Seguinot Bordet, Chablis, FR	18	64
Chardonnay, Seghesio, Sonoma, CA	14	50

RED

	G	B
Pinot Noir, Laboure-Roi, FR	14	50
Rioja, Bodegas Faustino, Faustino VII, SP	14	50
Red Blend, Chateau Hyot, Bordeaux, FR	13	46
Cotes Du Rhone, Isla, Southern Rhone, FR	13	46
Cabernet Sauvignon, Jadix, Pay D'Ocs, FR	15	55

BEER

KRONENBURG 1664, Pale Lager ABV 5.0%	9
JACK'S ABBY *Helles Lager,* Lager ABV 5.2%	7
ALLAGASH *White,* Witbier ABV 5.2%	8
SIX POINT The Crisp, Pilsner ABV 5.4%	7
BLUE POINT *Toasted Lager,* Vienna Lager ABV 5.5%	8
BRECKENRIDGE *Vanilla Porter,* Porter, ABV 6.0%	7
LAGUNITAS American IPA 6.2%	8
SLOOP *Juice Bomb*, IPA 6.5%	8
STONE West Coast IPA ABV 6.9%	7
OMMEGANG *Abbey Ale,* Belgian Dubbel ABV 8.2%	10
SOUTHER TIER *2X IPA,* Double IPA 8.2%	8
VICTORY Golden Monkey, Belgian Tripel 9.5%	9

SPECIALTY COCKTAILS

APPLE ROYALE 17
House Infused Apple Bourbon, Muddled Lemon, Maple Syrup, Angostura Bitters

APEROL SPRITZ 15
Aperol, Champagne, Club Soda

LE NIECE MANHATTAN 22
Widow Jane 10 year Bourbon, 2X Carpano Antica Vermouth, Cherry Bitters

POMEGRANATE FRENCH 75 16
Champagne, Gin, Pomegranate Juice, Lemon

PEAR D'OR 17
Tequila Blanco, Ritual Tequila, Pear Juice, Fresh Lime, Float of Ginger Beer

FRENCH MARTINI 15
Vodka, Chambord, Pineapple Juice

B+B MARTINI 19
Organic Cucumber Vodka, Bianco Vermouth

JALAPENO MARGARITA 16
Jalapeno Tequila, Fresh Lime, Cointreau

NICE + SPICED 17
Vanilla Infused Vodka, Pumpkin Purée, Propietary Spice Blend, Maple Syrup, Cream

SANGRIA OF THE DAY 15

ZERO PROOF

AF COCKTAILS

EVERYDAY ELDERBERRY 14
Monday Gin, Elderflower, Seltzer, Berry Juice

SMOKY MARGARITA 11
Ritual Tequila, Fresh Lime, Triple Sec, Pineapple Juice

LAVENDER LEMONADE 7
House-made Lemonade, Lavender Simple Syrup, Splash of Club Soda

HUGO SPRITZ 7
Soda, Elderflower Syrup, Mint

AF WINE

GRUVI Prosecco 11
GRUVI Sparkling Rosé 11
GRUVI Red Sangria 12

AF BEER

GOOD TIME BREWING Pils 7
ATHLETIC Light Copper 7
LAGUNITAS Hoppy Refresher 6
BEST DAY Hazy IPA 7

HAPPY HOUR SPECIALS

TUES-SAT 4-6PM (at the bar only)

WINE $8
Sparkling, Rothberg, Brut, FR
Pinot Grigio, Dalia, Veneto, IT
Sauvignon Blanc, Nicolas, Pays d'Oc, FR
Rioja, Bodegas Faustino, SP
Grenache, Cabirau, Maury Sec, FR
Red Blend, Chateau Hyot, Bordeaux, FR

BEER $6
JACK'S ABBY Helles Lager, Lager
BLUE POINT Toasted Lager, Lager
SIX POINT The Crisp, Pilsner
SLOOP Juice Bomb, IPA

SPECIALTY COCKTAILS $10
JALAPENO MARGARITA
APEROL SPRITZ
FRENCH MARTINI

FOOD
MUSSELS PROVENCAL **10**
DUCK CONFIT NACHOS **12**
½ BRIE OR ALSATIAN FLATBEAD **10**
COUNTRY MEATBALL SLIDERS **10**
POMMES FRITES **12**
w/ gorgonzola + au poivre

BOOKING PRIVATE EVENTS ~ CATERING AVAILABLE ON + OFF PREMISES

birthdays, bridal or baby showers, anniversaries + more