



## SNACKS

<b>Crispy Brussels Sprouts</b>	<b>House Artisanal Bread</b>	<b>B.I. Bar Nuts</b>	<b>Sesame Crisps</b>
<i>Truffle, Honey, Parmesan \$8</i>	<i>Daily Preparation \$4</i>	<i>Sweet and Spicy \$4</i>	<i>Nori, Goat Cheese \$6</i>

<b>Tuna Niçoise Tartar</b>	<b>18</b>	<b>Soup of the Day</b>	<b>14</b>
<i>Haricot vert, Peppers, Tomatoes, Potato Chip, Sherry Vin</i>		<i>Seasonal Preparation</i>	

<b>Caesar Salad</b>	<b>13</b>	<b>Steamed Hollander Mussels</b>	<b>17</b>
<i>Romaine, Parmesan, Anchovy, Bread Crumb</i>		<i>White Wine, Garlic, Shallots, Herb Fines</i>	

<b>Beet Salad</b>	<b>14</b>	<b>Spanish Octopus</b>	<b>18</b>
<i>Chevre, Citrus, Spring Greens, Hazelnuts,</i>		<i>Chermoula, Fingerlings, Olive, Tomato</i>	

<b>Thai Duck Confit</b>	<b>16</b>	<b>Heirloom Tomatoes Panzanella</b>	<b>15</b>
<i>Mango, Chili, Tat Soi, Cilantro, Lime Dressing</i>		<i>Ciabatta, Basil, Feta, Cucumber, Red Wine Vinegar</i>	

### Cheese & Charcuterie **28** *Chefs selection of Cheese and Charcuterie*

<b>Faroe Island Salmon</b>	<b>32</b>	<b>B.I. Mac Burger</b>	<b>25</b>
<i>Zucchini, Dill, Labneh, Zaatar, Tomato</i>		<i>Pickle, Lettuce, Cheddar, Bacon, Mac Sauce</i>	
		<i>Add an Egg</i>	<b>2</b>

<b>Griggstown Chicken Breast</b>	<b>30</b>	<b>Spring Cavatelli</b>	<b>28</b>
<i>Spring Carrots, Maitake, Dandelion Greens, Thyme Jus</i>		<i>Spring Pesto, Favas, Peas, Goat Butter, Ricotta</i>	

<b>Cauliflower Steak</b>	<b>26</b>	<b>Petite Filet</b>	<b>44</b>
<i>Red Lentil Dahl, Salsa Verde, Crisp Shallot</i>		<i>Wild Mushrooms, Spring Onion, Black Garlic, Demi</i>	

<b>S.S. Farms 14 oz Ribeye</b>	<b>78</b>	<b>Smoked Duck Breast</b>	<b>36</b>
<i>Sauce Bordelaise, Grilled Asparagus</i>		<i>White Asparagus, Strawberry, Cocoa Blanco, Basil</i>	

<b>Char Grilled Flat Iron Steak</b>	<b>32</b>	<b>Seared Big Eye Tuna</b>	<b>40</b>
<i>Pommes Frites, Sauce Au Poivre</i>		<i>Kimchi Flavors, Soba Noodle Salad, Pickled Shiitake</i>	

## SIDES **10**

<b>Grilled Asparagus</b>	<b>Truffle Mash</b>	<b>Thai Fries</b>	<b>Creamed Spinach</b>
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*Executive Chef: Brian Fuller*

*Chef de Cuisine: Matthew Siegel*

**APPETIZERS**

**ENTREES**



	<b>Bottle</b>	<b>Glass</b>
<b>WHITE WINES</b>		
Champagne, Paul Laurent Brut NV, Epernay, France	69.00	14.50
Champagne, Veuve Clicquot "Yellow Label" Brut NV, Reims	105.00	23.75
Prosecco, Cavicchioli 1928 NV, Emilia-Romagna, Italy	29.00	7.95
Carricante, Etna Bianco, Alta Mora, Sicily 2018	37.00	9.75
Chardonnay, Ramey Cellars, Russian River Valley, CA 2018	69.00	17.75
Chardonnay, Wente "Riva Ranch," Arroyo Seco, Monterey 2019	38.00	10.00
Pinot Grigio, Esperto, Cormons, Italy 2018	35.00	9.25
Pinot Gris "Reserve," Domaine Trimbach, Alsace, France 2015	36.00	9.50
Riesling, Hosmer (Semi-Dry), Finger Lakes, NY 2019	34.00	9.00
Rosé, Whispering Angel, Côtes de Provence 2019	43.00	11.25
Rosé, Domaine Pascal Jolivet, Sancerre, France 2019	42.00	11.00
Sauvignon Blanc, White Haven, Marlborough, New Zealand 2020	37.00	9.75
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand 2020	67.00	17.25
Chenin Blanc, Domaine du Pas St. Martin, Loire Valley, France 2019	58.00	15.00

	<b>Bottle</b>	<b>Glass</b>
<b>RED WINES</b>		
Bordeaux, Château Bourbon la Chapelle, Medoc, Bordeaux 2016	54.00	14.00
Cabernet Sauvignon, Arrowood Winery, Sonoma County 2017	57.00	14.75
Cabernet Sauvignon, Faust, Quintessa Vineyards, Rutherford, Napa 2018	120.00	31.25
Cabernet Sauvignon, Twenty Rows, North Coast CA 2018	53.00	13.75
Châteauneuf du Pape, "Vieilles Vignes" Domaine R. Perrine 2018	59.00	15.25
Super Tuscan, Cum Laude, Castello Banfi, Tuscany 2016	67.00	17.25
Malbec, Michel Torino "Cuma", Calchaqui Valley, Argentina 2020	34.00	9.00
Merlot, Parcel 41 Merlot, Napa Valley 2018	37.00	9.75
Pinot Noir, Domaine Drouhin, Willamette Valley OR 2017	89.00	22.75
Pinot Noir, Marcel Giraudon, Bourgogne Chitry Rouge 2018	65.00	17.00
Pinot Noir, Lyric by Etude, Santa Barbara County 2018	53.00	13.75
Chianti, Da Vinci, Tuscany 2018	33.00	8.75
Sangiovese, Brunello di Montalcino, San Polino, Tuscany 2014	85.00	22.00
Sangiovese, Ferrari Carano "Siena" Sonoma County 2016	53.00	13.75
Sangiovese Grosso, Fattorie Melini, Chianti Classico Riserva, LaSelvanella, Italy 2015	72.00	19.00

**BEERS**

Michelob Ultra	6.00	Heineken	8.00
Amstel Light	8.00	Stella Artois	8.00
Coors Light	6.00	Blue Moon	8.00
Budweiser	6.00	Becks NA	7.00

**CRAFT & SEASONAL BEERS**

Brooklyn Summer Ale	10.00
Brooklyn, NY	
Chimay Blue	12.00
Belgium	
Flying Fish Hopfish IPA	9.00
Somerdale, NJ	

**CLASSIC COCKTAILS** 15.00

**Aviation**

Monkey 47 Gin, Crème de Violet, Luxardo Liqueur, Lemon

**The Twilight**

Woodford Bourbon, Antica Carpano, Lime

**Pimm's Cup**

Pimm's, Lemon, Ginger Beer

**Sloe Gin Fizz**

Sloe Gin, Simple Syrup, Lemon, Club Soda

**Jack Rose**

Applejack, Lime, Grenadine, House-made Apple Chip

**SPECIALTY COCKTAILS** 15.00

**The Diplomat**

Goslings Rum, Domaine de Canton, Malibu, House-made Raspberry Guava Syrup, Lemon, Ginger Beer

**Bernards Inn Summer Old Fashioned**

Woodford Rye, Peach, Mint, Tangerine

**The Flagrant Flamingo**

Ketel One Citroen, Ketel One Orange, House-made Orange Pomegranate Syrup, Lemon, Lime, Pama, Egg White

**Millennium Margarita**

Casamigos Blanco, House-made Strawberry Black Pepper Habanero Syrup, Lemon, Lime, Cointreau

**The Roarin' 20s**

Absolute Grapefruit, Pamplemousse Rose Liqueur, Grapefruit, Figenza, Sparkling Rosé