



### SHARE

#### Margherita Flatbread Pizza 11

basil oil, fresh mozzarella, oven roasted tomato, fresh basil, parmesan and red pepper flakes

#### Cast Iron Zucchini Cornbread 7

house made cornbread with fresh zucchini and sweet corn served with honey butter

#### Old Bay Poached Shrimp Cocktail 15

sriracha aioli and firehouse cocktail sauce\*

#### Crispy Calamari 12

pesto aioli and marinara sauce\*

#### Red or White Mussels 12

choice of sauce: garlic & shallot or spicy red tomato, served with toasted panini bread\*

#### Hummus and Roasted Pepper Salad Board 10

kalamata olive, aruglua and panini bread

#### Cured Meat Board 14

soppressata, spicy coppa, pickled onion, stone ground mustard, arugula, apple and panini bread\*

#### Cheese Board 14

moody blue, manchego, apple butter, marcona almonds, arugula, apple and panini bread

### SOUPS AND SALADS *add steak or shrimp 6 • add chicken or salmon 4*

#### Feature Soup of the Day 6

#### Crab and Corn Chowder 7

#### BFG House Salad 5/8

watermelon radish, baby tomatoes, cucumber and red onion

#### Tuscan Kale Caesar 5/9

heirloom tomatoes, grana padano cheese, garlic croutons, with our house Caesar dressing

#### Roasted Beet Salad 10

red and yellow beets, local goat cheese, pistachio, spring mix and red wine vinaigrette

#### Cucumber Wrapped Salad 9

candied walnuts, grape tomatoes, moody blue cheese, red onions, carrot, balsamic glaze and pomegranate vinaigrette

### ENTRÉES *Split entrée fee of \$4*

#### Crab Cakes 29

sweet potato and bacon hash, tomato and garlic sauce\*

#### Roasted Faroe Island Salmon 26

toasted barley pilaf, baby spinach and creamed leeks\*

#### Red Wine Braised Short Ribs 30

roasted garlic potatoes, pistachio gremolata and broccolini

#### Seafood Papperdelle 27

rock shrimp, scallops, salmon, mussels, baby spinach, cherry tomatoes and garlic/parmesan cream\*

#### Mushroom Ravioli 24

roasted mushrooms, asparagus, cipollini onions and white wine butter and fresh herbs

#### Grilled Atlantic Swordfish 26

kalamata olive and tomato broth, yukon potatoes and green beans\*

#### Crispy Lake Perch 27

served with apple cider coleslaw and roasted yukon potatoes\*

#### Grilled Jumbo Scallops 28

smoked corn puree, broccolini, crisp onions, chive and vanilla butter\*

### FROM THE BUTCHER *served with house steak sauce • choice of 2 sides • Split entrée fee of \$4*

#### 10oz Smoked Paprika Sirloin\* 34

#### 7oz Sea Salt and Tellicherry Peppercorn Filet\* 36

#### 10oz Apple Cider Bone-In Pork Chop\* 28

#### Black Pepper and Honey Roasted Half Chicken\* 24

#### 8oz Chili And Coffee Rubbed Flat Iron Steak\* 30

### SIDES *a la carte 6*

Roasted Garlic Potatoes  
Cheddar Polenta

Sea Salt Yukon Potatoes  
Broccolini

Grilled Asparagus with Garlic and EVOO  
Roasted Brussel Sprouts

*\*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of food borne illness*