



### 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, arugula and panini bread

**Charcuterie 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 Chowder 7**

house favorite. jumbo lump crab and dry sherry

**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

### 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**

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

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

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

### 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\*

### 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*