



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 sea salt butter

Flight of Poached Prawns 14

three prawns with a citrus infused firehouse cocktail and sriracha aioli, shaved watermelon radish and microgreens

Flash Fried Calamari 11

lemon basil aioli and marinara sauce

Crab and Scallion Hush Puppies 12

with local honey butter

Salmon Spread 12

caper berry, arugula and a grilled baguette

Meat and Cheese Board 14

seasonal local and international selections, marcona almonds, whole grain mustard with grilled baguettes

SOUPS AND SALADS add sliced steak or chicken 4 • add shrimp or salmon 5.5

Soup du Jour 6 • Roasted Corn and Crab Chowder 6

BFG House Salad 5/8

watermelon radish, cucumber, heirloom tomatoes, lemon and burnt honey vinaigrette

Greek Salad 10

cucumber, heirloom tomatoes, feta cheese, kalamata olives, pepperoncini, red onions tossed in a red wine vinaigrette

Fried Avocado and Lump Crab Salad 15

lump crab, avocado, roasted corn, queso fresco, red onion, grape tomatoes, local greens and poblano ranch

Tuscan Kale Caesar 5/9

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

ENTRÉES

Grilled Pork Chop 27

house barbeque sauce, gouda and green onion whipped potatoes and grilled asparagus

Pan Roasted Chicken 23

charred corn grits, heirloom tomatoes and pan sauce

Grilled Strip Loin 34

green and wax beans, gouda and green onion whipped potatoes, roasted sweet corn and shallot butter

Flat Iron Steak 30

red onion marmalade, truffle fries and grilled asparagus

Crab Cakes 29

with a caper tartar sauce, charred corn grits and roasted brussels sprouts

Pan Seared Salmon 25

risotto, seasonal veggies

Seafood Pappardelle 27

scallops, roasted perch, rock shrimp, mussels, charred heirloom tomatoes, roasted garlic and baby spinach

Perch from the Lake 27

crispy fried lake perch, sweet corn, fingerling potatoes, baby spinach with tomato vinaigrette, served with a side of tartar sauce

Mushroom Ravioli 24

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

Roasted Golden Tilefish 26

roasted pepper salad, arugula pesto and fingerling potatoes

7oz Filet Mignon 35

mashed potatoes, seasonal veggies, demi-glace

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

Split entrée fee of \$4

SIDES

Gouda and Green Onion Mashed Potatoes 6

Roasted PA Mushrooms with Cippolini Onions 6

Grilled Asparagus with Shaved Parmesan Cheese 6

Truffle French Fries with Roasted Garlic Aioli 6