



### SHARE

**Margherita Flatbread Pizza** 11  
fresh mozzarella, vine ripe tomatoes, fresh basil,  
parmesan, balsamic glaze

**BFG Featured Flatbread** 12  
chef selected seasonal ingredients

**Kettle Chips** 6 GF  
NY state cheddar, applewood bacon, scallions,  
bay-b-que sauce

**Old Bay Shrimp Cocktail** 15 GF  
sriracha aioli, house cocktail sauce\*

**Crispy Calamari** 12  
lemon basil aioli, house marinara\*

**Lamb Sliders** 12  
cucumber mint mayo, arugula, grilled onions,  
feta, brioche bun

**Hummus and Roasted Pepper** 10 V  
kalamata olive, arugula, panini bread

**Cheese + Charcuterie** 16  
capicola, soppressata, PA aged goat cheese, smoked blue  
cheese, marcona almonds, honeycomb, whole grain  
mustard, fresh apple, panini bread\*

**Crab Sliders** 16  
tomato, bibb lettuce, red curry aioli

**Caprese** 11 GFV  
vine ripe tomato, fresh mozzarella, baby basil,  
balsamic reduction, cracked black pepper

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

**Featured Soup of the Day** 6

**Corn & Crab Chowder** 7 GF  
house favorite, fresh corn, lump crab,  
sherry wine

**BFG Salad** 5/8 GFV  
spring mix, grape tomatoes, watermelon radish,  
fresh carrot, cucumber

**Crab and Avocado Cobb** 15 GF  
lump crab, fresh avocado, queso fresco cheese,  
cherry tomatoes, red onions, roasted corn,  
poblano ranch

**Sweet Gem Caesar** 9 GFV  
young romaine lettuce, parmesan, classic caesar,  
chive, tomato, croutons

**Baby Wedge** 12 GF  
hard boiled egg, cherry tomatoes, red onions,  
chopped bacon, blue cheese, balsamic glaze

**Cucumber Wrapped Salad** 9 GFV  
candied pecans, grape tomatoes, moody blue  
cheese, red onions, carrots, balsamic glaze,  
pomegranate vinaigrette

**Kathy's Chop Salad** 12 V  
iceberg lettuce, spring mix, blue cheese, pecans, pears,  
tomatoes, crispy brussels sprouts, maple vinaigrette

### FROM THE BUTCHER *served with housemade steak sauce • your choice of 2 sides*

**7oz Filet Mignon Sea Salt and Fresh Cracked Peppercorns\*** 36

**10oz Smoked Paprika New York Strip\*** 34

**7oz Chili and Coffee Rubbed Flat Iron Steak\*** 30

**Grilled Pork Chop with BBQ Dry Rub\*** 28

**Honey Mustard Roasted Half Chicken\*** 24

### ENTRÉES

**Crab Cakes** 29 GF  
red curry aioli, citrus fennel salad, lentils\*

**Roasted Faroe Island Salmon** 26 GF  
minted peas, pearl onions, whipped potatoes,  
tarragon butter, crispy pancetta\*

**Seafood Papperdelle** 27  
scallops, rock shrimp, littleneck clams, tuscan kale,  
garlic parmesan cream\*

**Grilled Atlantic Swordfish** 26 GF  
kalamata olive, tomato broth, yukon potatoes,  
green beans\*

**Crispy Lake Perch** 27  
apple cider cole slaw, roasted potatoes, house made  
caper tartar sauce, arugula salad\*

**Portobello and Pepper Ravioli** 24 V  
spinach, sundried tomatoes, blistered peppers,  
roasted mushrooms, garlic, chardonnay sauce\*

**Braised Lamb and Gnocchi** 26  
pulled lamb leg, potato gnocchi, peas, pearl onions,  
baby tomatoes, shaved parmesan cheese\*

### SIDES *a la carte 6*

Garlic Whipped Yukon Potatoes

Grilled Asparagus with Garlic and EVOO

Roasted Potatoes with Sea Salt

Sautéed Tuscan Kale with Bacon and Vinegar

Buttered Green Beans

White Cheddar Polenta

Truffle Parmesan Fries

Honey Sriracha Brussel Sprouts

*GF: Gluten Free, V: Vegetarian*

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