

APPETIZERS

Pan Seared Calamari

coriander and dill, lemon beurre blanc *Ask for it spicy!* 15

Mussels ~ *our chef's daily creation* 15

Tempura Maki Rolls

julienne vegetables, cream cheese and hijiki sauce 14 * *half order* 8

Charcuterie

cured meats, local and domestic cheeses, preserves, crostini 25

Halloumi and Kimchi

pan fried cheese served over house made kimchi 17

Roasted Butternut Squash and Ginger Soup

basil oil and chives 11

Stuffed Jalapenos

house made chorizo, bacon, grainy mustard and local honey dip 16

Buffalo Mozzarella

grape tomatoes, prosciutto, radish, balsamic reduction, basil oil 18

Maple Pork Belly Burnt End Bao Buns

sriracha aioli, quickles, chicharron dust 16

Beet Carpaccio and Gorgonzola Salad

Slegers greens, maple granola, radish, onion, spiced yoghurt, grapefruit vinaigrette 14

Hearts of Romaine

house made bacon, grano padano, crispy herbed croutons, creamy lemon garlic dressing 13

Raw Bar ~ Ask your server for details and availability

ENTREES

Buddha Bowl

greens, hummus, curried chic peas, quinoa, tomato, onion, cucumber, olives, lemon sesame 16

Fish and Chips

beer battered cod, tartar sauce, lemon, chips 17

Seared Salmon

roasted garlic and parsnip puree, grain and rice pilau, lemon tahini 23

Spicy Fried Chicken Sandwich

brioche bun, kimchi, garlic aioli, pickles, lettuce 17

Gochujang Baby Back Ribs

BGE slow smoked ribs with house BBQ sauce, creamy slaw, fresh cut fries 22

BT Burger

house made burger, garlic mushrooms, bacon, gorgonzola, lettuce, onion, tomato, aioli 16

House Pastrami Rueben

BGE house made pastrami, sauerkraut, Swiss cheese, island aioli, polish pickle 17

Steak Frites 10oz

New York striploin, fresh cut fries, roasted mushroom demi glace 24

Falafel Wrap

roasted beet hummus, spinach, avocado, red onion, tomato, feta, miso dressing 16

Seafood Linguine

sautéed shrimp, scallops, mussels and clams, tomatoes, white wine dill cream sauce 22