

STARTERS

* **Truffle Frites - \$9**

French fries, truffle butter, parmesan cheese, green onions, served with a rosemary & black pepper aioli

* **Fried Green Tomatoes - \$12**

Served with house made blue cheese dressing

Shrimp Escargot - \$16

Six (6) shrimp baked with herbed garlic butter and melted mozzarella cheese, served with toast points

Baked Brie - \$18

Warm brie cheese wrapped in puff pastry, topped with an apricot jam, served with toasted almonds, red grapes, and toast points

Classic Escargot - \$18

A La' Bourguignonne sauce, white wine, garlic, butter, shallots, and chives, served with toast points

THE FULL MONTY - \$25

(Great for Parties)

Truffle Fries served with rosemary & black pepper aioli

Bacon wrapped shrimp, with apricot jam

Fried Green Tomatoes with bleu cheese dressing

Cheddar cheese, and brie cheese, grapes

SOUP & SALADS

* **Caesar Salad - \$7**

Anchovy dressing, herbed micro croutons, parmesan cheese

* **B-22 House Salad - \$7**

Butter leaf lettuce tossed with a basil vinaigrette and creamy herbed goat cheese, chopped bacon and toasted almonds

* **Spinach Salad - \$7**

Balsamic vinaigrette, crispy bacon, diced tomatoes, caramelized onions

* **French Onion Soup - \$7/cup - \$9 bowl**

Caramelized onion, rich beef broth, sherry vinegar, house made croutons, finished with melted mozzarella cheese

* **Soup of the Day - \$7/cup - \$9 bowl**

Ask your server for details

WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*** Gratuity Added to Parties of 6 Or More ***

ENTREES

3 Course Menu \$45

Choose from any menu item with an * next to it
\$10 charge for 7 ounce filet
Finished with our house bread pudding or sorbet 😊

Land

* **Cheshire Pork Chop - \$28**

Whole grain mustard Robert sauce, roasted red skin potatoes topped with sautéed shallots, garlic, & bacon Finished with herbed goat cheese, served with grilled broccoli

* **Braised Leg of Lamb - \$38**

Carrots, celery, brussels sprouts, & shallots served with garlic mashed potatoes, Lamb broth, & finished with butter

7 oz. Grilled Filet - \$42 (*Add Crab & Bearnaise For An Additional \$26*)

Choice of Marchand de Vin -or- Bearnaise, served with garlic mashed potatoes & sautéed haricot-verts with Shallots, garlic, and tomatoes

Air

* **½ Southern Sorghum and Honey Fried Chicken - \$24**

(Traditional Fried Chicken Available Upon Request)

House garlic mashed potatoes, served with brussels sprouts and red bell peppers tossed with our house made red wine sauce

* **Chicken Fettuccini Alfredo - \$26** (*Shrimp Substitution Available*)

Parmesan cream sauce, fresh herbs, lemon, garlic, white wine, grilled chicken breast

* **½ Tarragon Chicken Provencal - \$32**

Roasted and braised chicken, zucchini, yellow squash, cherry tomatoes

Roasted red skin potatoes, served with lemon pan au jus' sauce

Sea

* **Line-Caught Parmesan Crusted Atlantic Salmon - \$28**

Tomato beurre Blanc, served with parmesan risotto & sautéed haricot-verts, shallots, garlic, and tomatoes

Fruit De Mare' - \$36

Sautéed crab meat, 4 shrimp, fettuccini pasta, shallots, diced tomatoes, lemon juice, white wine herb butter Sauce, topped with parmesan cheese, and green onions

Baked Cod with a Warm Crab Salad - \$36

Bearnaise sauce, served with parmesan risotto & grilled broccoli

WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*** Gratuity Added to Parties of 6 Or More ***