

START + SHARE

<b>STEAMED MUSSELS</b> – white wine sauce, roasted garlic, crushed red pepper, focaccia	\$18
<b>BH NACHOS</b> – homemade tortilla chips piled high with four-cheese sauce, salsa verdé, sour cream, black beans, guacamole, cilantro, choice of: pulled pork or chicken	\$19
<b>PULLED PORK POUTINE</b> – hand-cut fries, caramelized onion, gravy, cheese sauce, fresh herbs	\$14
<b>CRISPY BRUSSELS</b> – flash fried, sriracha aioli, aged parmesan, lemon	\$11
<b>CAULIFLOWER BITES</b> – lightly battered cauliflower, sweet buffalo sauce, blue cheese sauce	\$14
<b>SMOKED CHICKEN WINGS</b> – 8 wings, celery, carrots, ranch or blue cheese. choice of: whiskey barbecue, buffalo, honey sriracha, reaper rub    GF	\$14
<b>WARM + CHEESY BACON DIP</b> – charred-jalapeno, whipped cream cheese, bacon jam, mozzarella, pickled fresno peppers, grilled sourdough	\$15
<b>BAVARIAN PRETZEL</b> – fresh baked, four-cheese sauce, rustic beer mustard	\$10

GREENS

add: chicken \$6 | bacon lardons \$4 | salmon \$9

<b>SMOKED APPLE SALAD</b> – lightly smoked granny smith apples, goat cheese, cranberry, red onion, toasted walnuts, spring greens, apple cider vinaigrette	\$14
<b>SOUTHWEST CHICKEN SALAD</b> – romaine, grilled chicken, black bean, heirloom tomato, tortilla strips, cilantro, avocado, ranch, barbecue sauce	\$18
<b>CAESAR SALAD</b> – romaine, focaccia croutons, aged parmesan	\$11
<b>HOUSE SALAD</b> – mixed greens, shaved carrot, red onion, baby tomato, red wine vinaigrette	\$11

SOUPS & CHILI

<b>WHITE TURKEY CHILI</b> – ground turkey, white beans, bell pepper, celery, onion, topped with cheddar, sour cream, tortilla strips, cilantro	\$6 Cup   \$8 Bowl
<b>FRENCH ONION</b> – sourdough, melted swiss, fresh herbs	\$5 Cup   \$7 Bowl

BRUNCH

Available 11 am to 4 pm Saturday & Sunday

<b>CHICKEN + BISCUIT SLIDERS</b> – buttermilk fried chicken, crispy garlic potatoes choice of: sausage gravy, honey sriracha, bourbon maple, maple syrup	\$16
<b>STEAK + EGGS</b> – grilled hanger steak, crispy garlic potatoes, 2 eggs any style, hollandaise	\$25
<b>BAKED BRIE FRENCH TOAST</b> – brioche, french brie cheese, powdered sugar, whipped cream, mixed berry sauce, bacon	\$16
<b>BISCUITS + GRAVY</b> – housemade buttermilk biscuits, sausage gravy, 2 eggs any style	\$13
<b>BREAKFAST BURRITO</b> – scrambled eggs, sausage gravy, cheddar, guac, sour cream, crispy potatoes	\$13
<b>BH BIG BREAKFAST</b> – 2 eggs, bacon, sourdough, choice of: breakfast potatoes or fruit	\$14

MAINS

<b>WHISKEY GLAZED SALMON</b> – pan-seared, asparagus, crispy garlic potatoes, bacon lardons.	\$23	<b>GRILLED HANGAR STEAK</b> – 8oz prime, sautéed broccolini, whipped potatoes	\$28
<b>FISH FRY</b> – beer-battered cod, fries, charred lemon, tartar sauce, malt vinegar, smoked ketchup + extra cod filet \$8	\$18	<b>PASTA PRIMAVERA</b> – fire roasted red pepper sauce, squash, kale, leeks, pickled red onion, aged parmesan	\$17
<b>MEATLOAF</b> – whipped potatoes, beef gravy, roasted peas, carrots, onion ring, fresh herbs	\$19	<b>SOUTHERN CHICKEN + GRITS</b> – fried chicken breast, smoked gouda + jalapeno grits, roasted broccolini, pickled onions, fresh herbs	\$20

HANDHELDS

All sandwiches served with choice of: fries, sweet potato fries, side salad  
mac & cheese \$2    mashed potatoes \$2    brussels sprouts \$2    fresh fruit \$2    gluten-free bun \$1.50

<b>BH <i>Signature</i> BURGER</b> – house-blend patty, smoked gouda, pickled fresnos, bacon jam, spring greens, tomato, and garlic aioli, brioche	\$16	<b>SPICY BLACK BEAN BURGER</b> – black-bean, brown rice, sharp cheddar, spiced aioli, avocado, lettuce, tomato, house pickles, brioche	\$14
<b>CLASSIC CHEESE BURGER</b> – house-blend patty, cheddar, lettuce, tomato, onion, pickle, aioli, brioche	\$14	<b>BLACKENED COD SANDWICH</b> – lemon garlic aioli, lettuce, tomato, pickled red onion, brioche	\$16
<b>HOUSE-SMOKED PASTRAMI</b> – smoked corned beef brisket, 1000 island, swiss, rustic beer mustard, sauerkraut, marbled rye	\$16	<b>PULLED PORK SANDWICH</b> – smoked pork shoulder, peach-carrot slaw, whiskey barbeque, brioche	\$15
<b>MARINATED CHICKEN SANDWICH</b> – bacon jam, garlic aioli, romaine, tomato, sourdough	\$14	<b>NASHVILLE HOT CHICKEN SANDWICH</b> – buttermilk fried chicken breast, house Nashville seasoning, aioli, house pickles, romaine, brioche	\$15

SIDES

<b>SWEET POTATO FRIES</b> – maple garlic aioli	\$6	<b>FIVE CHEESE MAC N' CHEESE</b> – cheddar, gouda, mozzarella, swiss, parmesan, cornbread crumble + chicken \$6   pulled pork \$6   bacon lardons \$4	\$7
<b>MASHED POTATOES</b> – kennebec potatoes, ammish butter	\$6	<b>SIDE CRISPY BRUSSELS SPROUTS</b> – flash fried, sriracha aioli, aged parmesan, lemon	\$8
<b>HAND-CUT FRIES</b> – kennebec potatoes, smoked ketchup	\$5	<b>CRISPY POTATOES</b> – roasted garlic aioli	\$6
<b>BROCCOLINI</b> – sautéed, citrus zest	\$6	<b>SIDE SALAD</b> – mixed greens, red wine vinaigrette	\$5

SWEETS

<b>WARM BAKED COOKIE SKILLET</b> – double chocolate, vanilla ice cream, chocolate sauce	\$11	<b>FLOURLESS CHOCOLATE CAKE</b> – whiskey-cherry ice cream, luxardo cherries	\$8
<b>SEASONAL CHEESECAKE</b> – graham cracker crust, seasonal compote	\$9	<b>DIRT WORMS</b> – chocolate pudding, oreo crumble, gummy worms	\$6