
START + SHARE

STEAMED MUSSELS – white wine sauce, roasted garlic, crushed red pepper, focaccia	\$18
BH NACHOS – homemade tortilla chips piled high with four-cheese sauce, salsa verdé, sour cream, black beans, guacamole, cilantro, choice of: pulled pork or chicken	\$19
PULLED PORK POUTINE – hand-cut fries, caramelized onion, gravy, cheese sauce, fresh herbs	\$14
ELOTES – fresh corn, ancho chili, lime crema, queso fresco, aleppo, cilantro + chicken \$6 pulled pork \$6 bacon lardons \$4	\$10
CRISPY BRUSSELS – flash fried, sriracha aioli, aged parmesan, lemon	\$11
SMOKED CHICKEN WINGS – 8 wings, celery, carrots, ranch or blue cheese. choice of: whiskey barbecue, buffalo, honey sriracha, reaper rub GF	\$13
WARM + CHEESY BACON DIP – charred-jalapeno, whipped cream cheese, bacon jam, mozzarella, pickled fresno peppers, grilled sourdough	\$14
BAVARIAN PRETZEL – fresh baked, four-cheese sauce, rustic beer mustard	\$10

GREENS

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

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

SOUPS & CHILI

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

BRUNCH

Available 11 am to 4 pm Saturday & Sunday

CHICKEN + BISCUIT SLIDERS – buttermilk fried chicken, crispy garlic potatoes choice of: sausage gravy, honey sriracha, bourbon maple, maple syrup	\$15
CLASSIC FRENCH TOAST – brioche, powdered sugar, whipped cream, bourbon maple syrup, bacon	\$12
BISCUITS + GRAVY – housemade buttermilk biscuits, sausage gravy, 2 eggs any style	\$13
BH BIG BREAKFAST – 2 eggs, bacon, sourdough, choice of: breakfast potatoes or fruit	\$14
BREAKFAST BURRITO – scrambled eggs, sausage gravy, cheddar, guac, sour cream, crispy potatoes	\$13

MAINS

WHISKEY GLAZED SALMON – pan-seared, asparagus, crispy garlic potatoes, bacon lardons. \$23	STEAK + FRITES – prime 8oz grilled hanger steak, hand-cut fries, chimichurri \$26
FISH FRY – beer-battered cod, fries, charred lemon, tartar sauce, malt vinegar, smoked ketchup + extra cod filet \$8 \$18	PASTA PRIMAVERA – roasted red pepper sauce, seasonal farmers market vegetables, pickled red onion, aged parmesan \$17
MEATLOAF – whipped potatoes, beef gravy, roasted peas, carrots, onion ring, fresh herbs \$18	SOUTHERN CHICKEN + GRITS – 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

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

SIDES

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

SWEETS

SEASONAL CHEESECAKE – graham cracker crust, seasonal compote \$9	FLOURLESS CHOCOLATE CAKE – whiskey-cherry ice cream, luxardo cherries \$8
DIRT WORMS – chocolate pudding, oreo crumble, gummy worms \$6	ROOT BEER FLOAT – classic: vanilla, whipped cream, cherry \$8 boozy: bourbon, Tate's whiskey ice cream, cherry \$10