***Wine Specials***

***Glass Bottle***

***2015 Cambria Estate Winery, Katherine’s Vineyard***

***Santa Maria Valley, CA***

Ripe fruit, floral and spice aromas. Pink grapefruit, tangerine, pineapple, white peach and apple flavors are balanced by a bit of wet stone & subtly oak spice. ***8 30***

***2016 Stags’ Leap Chardonnay, Napa Valley, CA***

Well integrated vanilla oak notes, a subtle almond undertones, and a flinty minerality on the finish. Full, rich and bright, yet generous in style and maintains freshness due to its acidity. ***14 52***

***2016 PlumpJack Merlot, Napa Valley, CA***

Layers of aromatics ranging from black cherry, plum, and raspberry to vanilla, butterscotch, and sweet hickory smoke. Rich entry with bright acidity and firm structure. ***22 85***

***Seasonal Cocktail***

***Raspberry Beret 11***

Bombay Gin, Chambord Raspberry Liqueur & Fresh Lemon Juice, Garnished with Fresh Raspberries

***On Ice***

***\*Classic Shrimp Cocktail 4.5ea***

Fresh Horseradish Cocktail Sauce, Cognac Mustard Sauce

and Fresh Lemon

***\*East Coast Oysters 3ea***

Fresh Horseradish Cocktail Sauce, Classic Mignonette

Fresh Lemon and Chefs Farm Pepper Hot Sauce

***\*1 Pound Lobster Cocktail 23***

Fresh Horseradish Cocktail Sauce, Pickled Ginger Aioli

Fresh Lemon and Chefs Farm Pepper Hot Sauce

***Introductions***

***Bison and Black Bean Chili 8***

Melted Cheddar Cheese, Sour Cream and Crispy Corn Tortilla Chips

***French Onion Soup Gratin 7***

Caramelized Sweet Onions with Beef Jus, Rye Crouton and

Aged Gruyere Cheese

***Lightly Charred Cauliflower 9***

Hazelnut Gremolata, Romesco Sauce and Salsa Verde

***\*Burrata Mozzarella 14***

Roasted Snow Hill Farms Baby Beets, Pistachios,

Crispy Beet Greens and Parmesan “Frico”

***Rice Krispy Shrimp 17***

Thai Chili Aioli and Fresh Lime

***Roasted Henny Penny Farms Lamb Meatballs 15***

Mint Infused Yogurt and Toasted Garlic Naan Bread

***\*Little Gem Lettuce Salad 10***

Avocado, English Cucumber, Shaved Spring Radish, Feta Cheese and Toasted Walnut Vinaigrette

***\*Marinated Spring Artichoke Salad 12***

Baby Arugula, Grapefruit, Blood Orange, Toasted Walnuts,

Charred Nardello Peppers and Tuscan Extra Virgin Olive Oil

***BBCC Mixed Green or Caesar Salad 5***

Kale Available and Your Choice of Dressing

**Add Grilled Chicken to any Salad +4**

**Add Grilled Salmon to Any Salad +6**

**Add Grilled Shrimp to Any Salad +8**

**All Entrees Can be Prepared Simply with a Baked Potato and Seasonal Vegetable**

***Ocean***

***Alaskan King Crab “Spaghetti ala Chittarra” 31***

Meyer Lemon Butter, Spring Peas, Fresno Chile, Toasted Brioche Crumbs and Fresh Mint and Parsley

***\*Simply Grilled Filet of Ora King Salmon 32***

Grilled Asparagus, Shaved Market Radishes, Arugula Salad and Spring Herb Vinaigrette

***Cast Iron Seared Jumbo Sea Scallops 34***

Spring Carrot Risotto, Spring Peas, Sugar Snaps, Toasted Hazelnuts and Caper-Mint Beurre Blanc

***Farm***

***\*Risotto of Wild Spring Mushrooms 21***

Fresh Herbs, Parmesan Cheese, and a Poached Snow Hill Farm Organic Chicken Egg

***\*Half Roasted Hemlock Hill Farms Chicken 26***

Crispy Smashed BBCC Potatoes, Parmesan Cheese, Rosemary, Local Asparagus and Ramp Salsa Verde

***Classic American BBCC Burger 16***

8oz House Made Beef Patty, Choice of Cheese and Toppings

Served with French Fries

***\*14oz Prime, 28 Day Dry Aged NY Strip Steak 44***

***or***

***\*Grilled 8oz Filet Mignon******37***

Classic Baked Potato, Grilled Asparagus, Maître D Butter and

Sauce Au Poivre

***Bone in Hemlock Hill Farms Pork Chop “Schnitzel” 30***

Crispy Parmesan Breading, Roasted Spring Onion “Mostarda”, Salad of Grilled Artichokes, Asparagus, Radish, Spring Peas and

Baby Tomatoes

***Tuscan Grilled 38oz Prime, Dry Aged Beef Tomahawk 107***

Served Family Style for 2 – 3 People

Basted with Fresh Herbs, Roasted Garlic and Black Pepper

Onion Rings, Grilled Asparagus, Roasted Wild Mushrooms and

Assorted House Steak Sauces

***Chefs Communal Table***

*Join Chef Matt every Saturday at 6:30pm for a One of a Kind Bonnie Briar Country Club Experience*

*Chef will shop at the Larchmont Farmers Market*

*every Saturday morning and craft a Menu of the Day based on what the Market has to offer.*

*Enjoy a True Farm to Table Experience!*

*16 Seats Available Every Saturday*

*$97 Per Person*

*Wine Pairing Available at Additional Cost*

***RESERVATIONS ONLY, must be made 24 hours in advance***