***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 5ea***

Fresh Horseradish Cocktail Sauce, Cognac Mustard Sauce

and Fresh Lemon

***\*East Coast Oysters 3.5ea***

Fresh Horseradish Cocktail Sauce, Classic Mignonette

Fresh Lemon and Chefs Farm Pepper Hot Sauce

***\*Lump Blue Crab Salad 23***

Yuzu Aioli, Pink Grapefruit, Avocado Mousseline, Jalapeno Pepper and Shaved Farm Radishes

***Introductions***

***Beef and Black Bean Chili 9***

Melted Cheddar Cheese, Sour Cream and Crispy Corn Tortilla Chips

***French Onion Soup Gratin 8***

Caramelized Sweet Onions with Beef Jus, Rye Crouton and

Aged Gruyere Cheese

***Lightly Charred Cauliflower 11***

Hazelnut Gremolata, Romesco Sauce and Salsa Verde

***Burrata Mozzarella 16***

Candied Walnuts, Pomegranate Seeds, Baby Mache Lettuce,

Fresh Mint, Tuscan Olive Oil and Grilled Focaccia Bread

***Rice Krispy Shrimp 19***

Thai Chili Aioli and Fresh Lime

***Rustic Beef and Pork Meatballs 16***

Celery Root Puree, Braised Cippolini Onions,

Tomato-Herb Gravy and Crispy Parmesan Cheese

***\*Little Gem Lettuce Salad 13***

English Cucumber, Bosc Pear, Shaved Spring Radish, Feta Cheese and Toasted Almond Vinaigrette

***\*Roasted Beet and Avocado Salad 14***

Baby Arugula, Saffron Yogurt, Orange Segments, Lime Vinaigrette and Crispy Quinoa

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

Kale Available and Your Choice of Dressing

**Add Grilled Chicken to any Salad +5**

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

**Add Grilled Shrimp to Any Salad +9**

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

***Ocean***

***Spring Lobster Tortellini 37***

Meyer Lemon Lobster Jus, Spring Peas, Artichokes, Asparagus,

Wild Mushrooms and Fresh Spring Herbs

***\* Grilled Filet of Ora King Salmon 34***

Roasted Red Beet Puree, Swiss Chard, Shaved Farm Radishes and

Fennel-Orange Salad

***\*Parmesan Encrusted Halibut Filet 36***

Crisp Potato Terrine, Sauteed Spinach, Blistered Grape Tomatoes and Preserved Lemon Beurre Blanc

***Farm***

***\*Snow Hill Farms Carrot Risotto 25***

Charred King Trumpet Mushrooms, Snap Peas, Parmesan Cheese and Chervil Pesto

***\*Tuscan Half Chicken “Under a Brick” 29***

Fingerling Potato Hash, Spring Peas, Carrots, Bacon Lardons and

Lemon-Herb Spring Chicken Jus

***Classic American BBCC Burger 17***

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

Served with French Fries

***\*Grilled 8oz Filet Mignon******44***

Classic Mashed Potatoes, Grilled Spring Asparagus,

King Trumpet Mushrooms, Cippolini Onions and Red Wine Sauce

***\*Slow Braised Spring Lamb Shank 33***

Cassoulet of White Beans, Merguez Sausage, Roasted Garlic, Braised Swiss Chard, Pomegranate Relish and Mint Au Jus

***Grilled 22oz Heritage Pork Tomahawk for 2 68***

***Served Family Style***

Boursin Cheese Southern Style Grits, Onion Rings,

Bacon-Cheddar Cornbread, Grilled Asparagus, Rhubarb BBQ Sauce and Horseradish Grainy Mustard Sauce

***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*

*$135 Per Person*

*Wine Pairing Available at Additional Cost*

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