



## SMALL PLATES

### CHARCUTERIE & FROMAGE | 19

This is where it all started! Sean Lara's selection of the finest cured meats & cheeses from around the world

### BOUJEE GRILLED CHEESE | 14.5

Prosciutto, arugula, aged English cheddar, fontina & fig jam served on Legacy Bakery sourdough bread

### CRISPY CAULIFLOWER | 12.5 <sup>VG</sup>

Battered cauliflower, sweet citrus chili sauce & scallions

### P.E.I. MUSSELS | 16.5

Bacon, bourbon & chili broth, served with Legacy Bakery toast points

### BUFFALO CHICKEN FRITTERS | 14.5

Blue cheese, homemade buffalo sauce, shredded chicken, green onions, topped with housemade blue cheese, buffalo sauce and fontina

### PAN SEARED SCALLOPS | (4) 22 | (5) 27 <sup>GF</sup>

U15 scallops over aged white cheddar and chipotle grits with roasted poblano and lime coulis

### SALMON PASTA SHELLS | 16

4 Conchiglie pasta shells stuffed with slow cooked salmon belly topped with a goat cheese cream sauce

## SALADS & SOUPS

### CAESAR SALAD | 10 / 6 (HALF)

Romaine hearts, housemade Caesar dressing, anchovies, shaved parmigiano-reggiano & croutons

### CHOPPED WEDGE SALAD | 11 / 6.5 (HALF) <sup>GF</sup>

Chopped iceberg lettuce, house made bleu cheese dressing, tomato confit, pickled red onion & maple dusted bacon

### MEXICAN STREET CORN SOUP | BOWL 7 | CUP 4.5

Topped with lime crema, bacon and served with a toast point

### SEAN'S SUMMER SALAD | 13 / 7 (HALF) <sup>VG GF</sup>

Romaine lettuce, cherry tomatoes, bell peppers, Persian cucumbers, red onion, feta, and fresh dill with a creamy tahini dressing

### CHARCUTERIE SALAD | 13 / 8 (HALF)

Spring mix, cherry tomatoes, fried prosciutto, pickled red onions, merlot bellavitano, candied pecans, dried cranberries, orange supreme, breadsticks, tossed in a fig-jam vinaigrette

Grilled chicken +6 | Salmon +8 | Beef Tenderloin +10

## ENTRÉES

### FILET MIGNON | 39 / 51 <sup>GF</sup>

Your choice of a 6 oz. or 8 oz. filet center cut tenderloin, garlic whipped potatoes, sautéed asparagus, port demi-glace, topped with choice of brie, bleu cheese or parmigiano-reggiano

### HANGER STEAK | 29

6oz cut, cauliflower puree, served with cilantro lime rice, signature brussels, and a tomato chutney

### FISH & CHIPS | 17.5

Yuengling battered cod loins, caper tartar sauce, cole slaw, shoestring fries

### SIXTY-SOUTH ATLANTIC SALMON | 27

Pan seared 6 oz. salmon filet, orange and sweet soy emulsion, quinoa medley, signature brussels sprouts, lime & white wine gastrique

### BONE-IN PORK CHOP | 32

16 oz. bone-in pork chop, braised greens with jalapeño cornbread, apple chutney, Demi Glace and tobacco onions

### FOUR CHEESE PASTA | 24 <sup>VG</sup>

Bucatini pasta, ricotta, boursin, aged English cheddar, parmigiano-reggiano, spinach, sun-dried tomatoes, served with Legacy Bakery toast points

Grilled chicken +6 | Beef Tenderloin +10

### BISTRO BURGER | 16.5

½ lb steak burger, bourbon bacon jam, gruyère, Pops' Pepper Patch hot & sweet fried pickles, jalapeño aioli, kale, Legacy Bakery brioche bun, served with shoestring fries

### HALIBUT | 42

7oz pistachio crusted halibut, sauteed greens, roasted poblano and tomato broth with lemon aioli

### CARIBBEAN JERK CHICKEN | 27

Marinated and rubbed chicken, cilantro lime rice, lemon dill yogurt sauce, mango-citrus chutney with fried plantains

## HOUSEMADE DESSERTS & NIGHT CAPS

### STRAWBERRY CHEESECAKE | 10

Mascarpone cheesecake with strawberry shortcake crumbles, Huber's strawberry compote, fresh strawberries with honey whip cream

### PEACH BOURBON PIE BAR | 9.5

Peaches, streusel, graham cracker crust topped with bourbon caramel and vanilla bean ice cream

### PEANUT BUTTER CHOCOLATE BROWNIE | 10.5

Chocolate and peanut butter brownie topped with bourbon caramel & vanilla bean ice cream

### FLANAGAN'S TRAVELS | 9.5

A Flanagan Tradition! Bailey's Irish Cream, Kahlua, Chila Orchata, Godiva Dark Chocolate Liqueur

### ESPRESSO MARTINI | 10.5

Vanilla vodka, espresso mix, Kahlua, Baileys, chocolate garnish

Introducing Martini Monday!

# MARTINIS

\$5 Martinis all day on Mondays!



**POMEGRANATE | 11.5**  
Vodka, pomegranate liqueur, Cointreau, lime juice, agave nectar



**TROPICAL | 11**  
White rum, gold rum, pineapple juice, lime juice, simple syrup, Ango Bitters



**CLASSIC DIRTY | 11**  
Tito's Handmade Vodka, Castlevetrano olive juice, stuffed blue cheese olives



**RASPBERRY | 11**  
Hendrick's Gin, lime juice, vermouth, raspberry syrup



**ESPRESSO | 11**  
Vanilla vodka, espresso mix, Kahlúa, Baileys, chocolate garnish

## SIGNATURE COCKTAILS

**B&Y OLD FASHIONED | 10.5**  
Knob Creek Rye, 7 syrup, Regan's Orange bitters, Fee Bros. Cardamom bitters, orange rind, Filthy black cherry

**B&Y MANHATTAN | 13**  
Basil Hayden, Basil Hayden Dark Rye, Cardamaro, Fee Bros. Black Walnut bitters, Filthy black cherry

**PICANTE MARGARITA | 10.5**  
Margarita, but make it spicy! El Jimador Blanco, our secret fresno syrup, house citrus mix, with a smokin' hibiscus rim

**THE COSMOPOLITAN | 11**  
Our Momager's "go-to" cocktail! Created with Tito's Handmade Vodka.

**WHITE SANGRIA | 10**  
Our slightly sweet blend of moscato, brandy, honey lavender elixir, house citrus mix, and fresh fruit

**RED SANGRIA | 10**  
Our drier house blend of pinot noir, apple brandy, blueberry liqueur, fresh lemon juice and fresh fruit

**BASIL GIMLET | 10.5**  
Hendrick's gin, house basil syrup, lime juice, muddled basil, and garnished with a fresh basil leaf

**BLOOD ORANGE WHISKEY SOUR | 10.5**  
Maker's Mark, Solerno blood orange liqueur, lemon juice, blood orange juice, simple syrup, Angostura bitters

**QUEEN BEE | 10.5**  
Tito's vodka, honey lavender elixir, fresh lemon juice, club soda

**MANGO SOL | 11**  
El Jimador Reposado, Mount Gay Eclipse Rum, Reál mango purée, 2 pepper agave, lemon juice, lime juice

## SEASONAL COCKTAILS

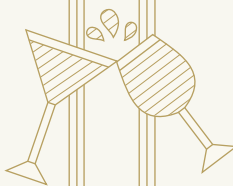
**ZACK'S GRACIOUS GIMLET | 12**  
Empress gin, 3-herb gracious grapefruit syrup, grapefruit juice, lime juice

**THE PERFECT PEAR | 11**  
Peach & Orange Blossom vodka, Pearl Liquor, lemon juice, simple syrup

**STRAWBERRY FIELDS FOREVER | 11**  
Strawberry Gin, lemon, basil, rhubarb, bitters, topped with ginger beer

**EASY GOIN' DOWN | 11.5**  
Tito's, St. Germain, Reál strawberry purée, lemon juice, topped with sparkling Rosé

*Cocktail Creations: Make & Muddle*



## SOMMELIER SELECTED WINES

### SPARKLING

Cantine Maschio Prosecco Brut | 33/9

Freixenet Cordon Negro Cava Extra Dry | 29/8

Sofia Cippola Rosé | 49/10

Piper Heidsieck Champagne Cuvée 1785 Brut | 80

Perrier-Jouët Champagne Grand Brut | 109

### WHITE AND ROSÉ

Domaine Lafage Côtes du Roussillon Rosé | 45/11

Giesen Sauvignon Blanc Marlborough | 39/10

La Villaudière Sancerre | 60/16

Daisy Pinot Grigio | 39/10

Maison Joseph Drouhin Bourgogne Chardonnay | 44/11

Louis Jadot Pouilly Fuisse | 67

Single Post Riseling Spätlese | 40/10

Cakebread Cellars Chardonnay Napa Valley | 65/16

### RED

Maison Joseph Drouhin Bourgogne Pinot Noir | 42/10

Stoller Family Estate Pinot Noir Willamette Valley | 49

Marqués de Cáceres Rioja | 41/10

OZV Old Vine Zinfandel Lodi | 43/10

Bodega Norton Malbec Reserva Mendoza | 42/10

Three Finger Jack Cabernet Sauvignon | 49/12

Inglenook Cabernet Sauvignon 1882 Rutherford | 103

Duckhorn Vineyards Merlot Napa Valley | 65/15

High on the Hog Red Blend Paso Robles | 40/9

### LOCAL

Huber's Winery & Vineyards Pinot Gris | 29/6

Huber's Winery & Vineyards Sweet Marcella | 21/6

Huber's Winery & Vineyards Cabernet Franc | 32

Huber's Winery & Vineyards Heritage Red | 39

### BEER

Bud Light | 4

Michelob Ultra | 4

Miller Lite | 4

Yuengling Lager | 4

Angry Orchard Hard Cider (GF) | 5

Blue Moon Belgian White Ale | 5

Quaff ON! Six Foot Blonde | 5

Rhinegeist Truth IPA | 6

3 Floyds Seasonal Rotator | 7.5

New Belgium Seasonal Rotator | 6

## PREMIUM SPIRITS

(SUBJECT TO AVAILABILITY)

### BOURBON & WHISKEY

Basil Hayden 10 Year Rye

Basil Hayden Dark Rye

Buffalo Trace

Bulleit

Bulleit Rye

Crown Royal

Evan Williams Single Barrel

Four Roses Small Batch

George Dickey Rye

High West Double Rye

Jack Daniels

Jameson's Irish Whiskey

Jim Beam Black

Knob Creek Rye

Maker's Mark

Michter's

Michter's Rye

Old Forester

Starlight Rye

Whistlepig 10 Year

Woodford Reserve

### SCOTCH

Glenfiddich 12 Year

Glenlivet 12 Year

Glenmorangie 10 Year

Lagavlin 16 Year

### TEQUILA

El Jimador Reposado

El Jimador Silver

Exotico Blanco

Patron Silver

Teremana

### GIN

Aviation

Aviation Old Tim

Bombay Sapphire

Copper & Kings Rose

Empress 1908

Hendricks

Miles

Tanqueray

### BRANDY

Huber's Apple Brandy

Starlight Brandy

### VODKA

Grey Goose

Ketel One

Tito's

Teremana

### RUM

Bacardi

Captain Morgan

Cruzan

Dpn Q

Malibu

Mount Gay Eclipse

Ron Zacapa 23 Year