

BOARD AND YOU

Est. 2020 • New Albany, Indiana



BISTRO & WINE BAR

Chef Inspired Cocktails & Creations

SMALL PLATES

CHARCUTERIE & FROMAGE | 22

This is where it all started! Our Charcuterie team's selection of the finest meats & cheeses from around the world

BOUJEE GRILLED CHEESE | 15.5

Prosciutto, arugula, aged english cheddar, fontina & fig jam served on Legacy Bakery sourdough bread
Perfectly paired with our tomato basil soup

P.E.I. MUSSELS | 18.5

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

BUFFALO CHICKEN FRITTERS | 15.5

Blue cheese, housemade buffalo sauce, shredded chicken, green onions, topped with house made blue cheese & fresno chili aioli, buffalo sauce & fontina

DECONSTRUCTED SUSHI | 16.50

Crispy rice, honey soy salmon, sriracha aioli, avocado, serrano peppers, and black sesame seeds

CRISPY CAULIFLOWER | 14 VE

Battered cauliflower, sweet citrus chili sauce & scallions

SALADS & SOUPS

CAESAR SALAD | 12.5

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

CHOPPED WEDGE SALAD | 12.5 GF

Chopped iceberg lettuce, housemade bleu cheese dressing, tomato confit, pickled red onions & maple dusted bacon

SOUTHWEST SALAD | 14

Romaine hearts, cherry tomatoes, black beans, corn, bell peppers, red onion, tortilla strips, tossed in a housemade cilantro lime dressing

CHARCUTERIE SALAD | 14

Spring Mix, cherry tomatoes, fried prosciutto, pickled red onions, Merlot bellavitano, candied pecans, dried cranberries, orange supreme, tossed in a fig jam vinaigrette

TOMATO BASIL SOUP | BOWL 8 | CUP 5.5

Topped with basil oil & served with a Legacy Bakery toast point

Grilled chicken +7 | Salmon +12 | Beef Tenderloin +14 | Half Salad Options Available

ENTRÉES

FILET MIGNON | 55 GF

8 oz filet center cut tenderloin, garlic herb mashed potatoes, sautéed asparagus, demi glace, prepared with our signature seasoning blend

FISH & CHIPS | 23

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

SIXTY-SOUTH ANTARCTIC SALMON | 31

Pan seared 6 oz salmon filet, orange & sweet soy emulsion, quinoa salad, signature brussels sprouts, pomegranate gastrique

BONE-IN PORK CHOP | 36

14 oz bone in pork chop, braised greens, jalapeño cornbread, peach and jalapeño chutney & tobacco onions

PAN SEARED SCALLOPS | 32

U12 Scallops, lemon parmesan orzo, sautéed asparagus, blistered poblano crema

CREAMY PESTO PASTA | 24 VE

Rigatoni pasta, parmesan, stracciatella, toasted pine nuts, served with Legacy Bakery toast points

Grilled chicken +7 Salmon +12 Beef Tenderloin +14

BISTRO BURGER | 18.5

½ lb steak burger, bourbon bacon jam, gruyère, fried pickles, fresno chili aioli, spring mix, Legacy Bakery brioche bun, served with fries

GRILLED SEA BASS | 48 GF

6 oz grilled sea bass, cauliflower purée, scalloped potatoes, chimichurri

CARIBBEAN JERK CHICKEN | 28.5

Caribbean style chicken, cilantro rice, pineapple salsa, lemon dill aioli, and dehydrated pineapple chips

HOUSEMADE DESSERTS & NIGHT CAPS

BLUEBERRY PIE BAR | 12.5

Served with lemon curd and vanilla ice cream

PEANUT BUTTER & JELLY CHEESECAKE | 12.5

Peanut butter cheesecake, strawberry jelly compote, whipped cream

CHOCOLATE BROWNIE BUDINO | 12

Chocolate budino, brownie crumbles, whipped cream

FLANAGAN'S TRAVELS | 10

A Flanagan Tradition! Bailey's Irish Cream, Kahlua, Chila Orchata, Trader Vic's Chocolate Liqueur

ESPRESSO MARTINI | 12

Vanilla vodka, house espresso mix, demerara syrup, chocolate garnish

ORANGE DREAMSICLE MARTINI | 12

Fresh squeezed orange juice, vanilla vodka, Licor 43, triple sec, cream of coconut

Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

VE VEGETARIAN

GF GLUTEN FREE

V VEGAN

PROPRIETOR: Megan Flanagan | OPERATIONS & BEVERAGE DIRECTOR: Grace Hale | KITCHEN MANAGER: Shane Gattton
CHARCUTERIE DIRECTOR: Bella Manzo | PASTRY CHEF: Brandon Smith | MENU CURATED IN COLLABORATION WITH: Chef Aaron Flanagan

\$5 Martinis Every Monday!



PASSIONFRUIT | 12
Vanilla vodka,
passionfruit syrup,
lemon



LEMON DROP | 12
Vodka,
simple syrup,
lemon



CLASSIC DIRTY | 12
Vodka,
Castlevetrano olive juice,
olives



EMPRESS | 12
Empress Gin,
blackberry herb syrup,
lemon



ESPRESSO | 12
Vanilla Vodka, house
espresso mix, demerara
syrup, chocolate garnish

SIGNATURE COCKTAILS

QUEEN BEE | 12.5
Vodka, Make & Muddle's Honey Lavender Elixir,
fresh lemon juice - *Try it with bourbon!*

B&Y OLD FASHIONED | 12
Pinhook Rye, demerara syrup, angostura bitters,
orange bitters, orange oil, filthy cherry

THE PERFECT MANHATTAN | 13
Pinhook Bourbon, sweet vermouth, dry vermouth,
angostura bitters

PASSION FOR PROSECCO | 13
Aperol, passionfruit purée, lemon juice, topped with
prosecco

BASIL GIMLET | 12
Gin, house basil syrup, lime juice

MANGO SOL | 12
Resposado tequila, dark rum, mango purée, house spicy
syrup, lemon juice, lime juice, cilantro lime rim

BERRY LOVELY | 12
The Spice & Tea Exchange of New Albany Berry Bouquet
Tea, strawberry gin, lemon juice, simple syrup

PEARL STREET BRAMBLE | 12
Gin, Chambord, lemon juice, house blackberry herb syrup
Try it with bourbon!

DAZED DAISY | 12.5
Tequila blanco, Make & Muddles's 2 Pepper Agave Syrup,
citrus mix, smoked hibiscus rim

BLOOD ORANGE WHISKEY SOUR | 13
Pinhook Bourbon, blood orange juice, lemon juice,
angostura bitters, simple syrup

MEG'S FIGGIN' OUT | 13
Empress Gin, house fig syrup, lemon juice, orange bitters,
topped with prosecco

ODE TO ZACK | 13
Vodka, St. Germain, strawberry purée, lemon juice,
topped with prosecco

HOUSE MOCKTAILS

THE SOBER SISTER | 8
The Spice & Tea Exchange of New Albany Berry Bouquet
Tea, lemon juice, house blackberry syrup, topped with
ginger beer

BRIGHT & BASIL | 8
Lemon juice, house basil syrup, orgeat, topped
with soda water

SOMMELIER SELECTED WINES

SPARKLING

Cantine Maschio, Prosecco, Brut | 10/35

La Morandina, Moscato d'Asti | 12/44

Conquilla, Cava, Brut | 11/40

Crémant de Bourgogne Rosé, Victorine de Chastenay | 13/39

WHITE & ROSÉ

Lagar de Cervera, Albariño | 16/64

Florent Cosme, Grosse Pierre, Chenin Blanc, Vouvray | 13/43

Jax, "Y3", Napa Valley Chardonnay | 15/50

Selbach Riesling, Spätlese | 13/39

Vigneti Del Sole, Pinot Grigio | 11/39

Stolpman, "Love You Bunches", Rosé | 11/40

Giesen, Sauvignon Blanc, Marlborough | 11/39

Big Table Farm, "Wild Bee" Chardonnay | 80

RED

Torre de Ona, "Finca San Martín", Rioja Crianza | 13/40

Michel Tete, "La Roche", Beaujolais-Villages | 12/37

"Los Conejos Malditos" Tempranillo Carbónico | 11/33

Ramsay, North Coast Merlot | 15/52

Reunión Malbec, Mendoza | 11/40

Requiem, Washington State Cabernet Sauvignon | 13/50

Sean Minor, Pinot Noir, California | 11/40

Stolpman, "La Cuadrilla", Red Blend | 16/55

Huber's Winery & Vineyards, Sweet Marcella | 9/29

Silver Ghost, Napa Valley Cabernet Sauvignon | 80

BEER

DOMESTIC

Bud Light | 5

Coors Light | 6

Michelob Ultra | 5

Miller Lite | 5

Yuengling Lager | 5

CRAFT

Rhinegeist Zappy Hard Cider | 6

Quaff ON! Six Foot Blonde | 6

Rhinegeist Truth IPA | 6

3 Floyds Gumballhead | 6

Seasonal Rotators | 7.5

PREMIUM SPIRITS

(SUBJECT TO AVAILABILITY)

BOURBON & WHISKEY

Kentucky Owl
Angel's Envy
Angel's Envy Rye
Basil Hayden
Basil Hayden Dark Rye
Buffalo Trace
Bulliet
Bulleit Rye
Four Roses Small Batch
Knob Creek
Knob Creek Rye

Maker's Mark
Woodford Reserve
Woodford Double Oaked
Mitcher's Small Batch
Mitcher's Straight Rye
Mitcher's Sour Mash
Peerless
Peerless Rye
Whistle Pig 6 Year
Wild Turkey 101
Old Forester 86

SCOTCH

The Mcallan 12 Year
Glenfiddich 12 Year
Glenmorangie 10 Year
Highland Park 12 Year
The Deacon
Johnnie Walker Black

VODKA

Grey Goose
Ketel One
Tito's Handmade Vodka
Belvedere
Absolut

GIN

Bombay Sapphire
Beefeater
Hendricks
Hendricks Grand Cabaret
Ford's Dry
Monk's Road Barrel Finished
Empress 1908
Plymouth
Aviation

BRANDY

Pierre-Ferrand 1840
Copper & Kings Apple
Starlight Cognac

TEQUILA

CasAmigos Blanco
La Gritona Reposado
Prospero Blanco
Patron
Patron Añejo
Espolon Blanco
Don Julio Reposado
Tequila Ocho
818 Blanco

RUM

Brugal 1888 Gran Reserva
Saison Sherry Cask
Sailer Jerry
Pusser's
Trader Vic's
Malibu
Ron Zacapa No. 23
Flor De Cana 18 Year