



SMALL PLATES

CHARCUTERIE & FROMAGE | 21
This is where it all started! Sean Lara's selection of the finest cured 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

SHRIMP COCKTAIL | 17
Jumbo shrimp, house-made cocktail sauce, lemon

P.E.I. MUSSELS | 18.5
Bacon, bourbon & chili broth, served with Legacy Bakery toast points

BUFFALO CHICKEN FRITTERS | 15.5
Blue cheese, homemade buffalo sauce, shredded chicken, green onions, topped with house made blue cheese, buffalo sauce & fontina

PAN SEARED SCALLOPS | (4) 23 | (5) 28 ^{GF}
U15 scallops with fresh corn salsa and chipotle carrot puree with a gaufrette garnish

SALMON PASTA SHELLS | 16.5
Five Conchiglie pasta shells stuffed with slow cooked salmon belly topped with a goat cheese cream sauce

CRISPY CAULIFLOWER | 14 ^{VG}
Battered cauliflower, sweet citrus chili sauce & scallions

SALADS & SOUPS

CAESAR SALAD | 12
Romaine hearts, house made Caesar dressing, anchovies, shaved parmigiano-reggiano & house made croutons

CHOPPED WEDGE SALAD | 12 ^{GF}
Chopped iceberg lettuce, house made bleu cheese dressing, tomato confit, pickled red onion & maple dusted bacon

TOMATO BASIL SOUP | BOWL 8 | CUP 5.5
Topped with basil oil & served with a Legacy Bakery toast point

SEAN'S SALAD | 13 ^{VG}
Spring Mix, beet hummus, granny smith apples, bell peppers, red onion, feta, & fresh dill with a creamy tahini 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

Grilled chicken +6 | Salmon +10 | Beef Tenderloin +11 | Shrimp (6) +12

ENTRÉES

FILET MIGNON | 48 / 58 ^{GF}
Your choice of a 6 oz. or 8 oz. filet center cut tenderloin, garlic herb mashed potatoes, asparagus, bordelaise sauce, topped with choice of brie, bleu cheese or parmigiano-reggiano

PORK KATSU CURRY | 26
Breaded pork cutlet with a Japanese-style curry paired with black sesame seed rice, pickled red cabbage and sauteed carrots.

FISH & CHIPS | 22
Yuengling battered cod loins, caper tartar sauce, cole slaw, fries

SIXTY-SOUTH ATLANTIC SALMON | 29.5
Wild-caught, pan seared 6 oz. salmon filet, orange & sweet soy emulsion, pearl couscous, sauteed asparagus, pomegranate gastrique

BONE-IN PORK CHOP | 36
14 oz. bone-in pork chop, braised greens with jalapeño cornbread, apple chutney, sweet potato puree & tobacco onions

FOUR CHEESE PASTA | 24 ^{VG}
Fettuccini pasta, ricotta, boursin, aged English cheddar, parmigiano-reggiano, spinach, sun-dried tomatoes, served with Legacy Bakery toast points
Grilled chicken +6 | Beef Tenderloin +11 | Shrimp (6) +12

BISTRO BURGER | 18
½ lb steak burger, bourbon bacon jam, gruyère, fried pickles, jalapeño aioli, kale, Legacy Bakery brioche bun, served with fries

HALIBUT | 44
Pistachio crusted halibut served with collard greens, tomato poblano broth, garnished with cilantro lime aioli

CHICKEN PICCATA | 28
Chicken scallopini, lemon and wine cream sauce, fried capers, parsley, served with brussels sprouts and red potatoes

CARIBBEAN JERK CHICKEN | 28.5
Caribbean style chicken over a bed of cilantro oil rice with fresh corn salsa, lemon dill aioli, and plantain chips

HOUSEMADE DESSERTS & NIGHT CAPS

CARAMEL TOFFEE CHEESECAKE | 12.5
Caramel swirled cheesecake with honeycomb toffee and whipped cream

STRAWBERRY SHORTCAKE | 12
Shortcake topped with fresh cut strawberries, blackberry balsamic reduction, whipped cream, mint

BANANA TIRAMISU | 12
Ladyfingers soaked in coffee liqueur with banana custard and whipped topping garnished with cocoa powder and berries

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, Baileys, chocolate garnish

PANAMA ESPRESSO MARTINI | 12
Selva Rey Chocolate Rum, house espresso mix, demerara simple syrup, orange zest

EL CAMINO MEXICANO | 12
Altos Plata Tequila, Horchata, house espresso mix

ESPRESSO MARTINI FLIGHT | 25
Try all 3 of our espresso martinis!

Introducing Martini Monday!

MARTINIS

\$5 Martinis all day on Mondays!



MOJ-TINI | 12
Mint Infused Rum,
simple syrup,
lime



ROSIE DROP | 12
Rose Infused Vodka,
lemon, simple syrup,
lemon sugar rim



CLASSIC DIRTY | 12
Vodka,
Castlevetrano olive juice,
stuffed blue cheese olives



EMPRESS | 12
Empress Gin,
blackberry herb syrup,
lemon



ESPRESSO | 12
Vanilla Vodka, house
espresso mix, Baileys,
chocolate garnish

SIGNATURE COCKTAILS

B&Y OLD FASHIONED | 12

Rittenhouse Rye, toffee syrup, Angostura,
house orange-anise bitters, orange oil, cherry...
a New and Refreshed Version!

ANY COLOR U LIKE | 11.5

Contratto Aperitif, passion fruit, lemon, Champagne

COWBOY KILLER | 11.5

Altos Reposado Tequila, Ancho Reyes Chile Verde
Liqueur, lemon, house made blackberry soda

ZACK'S DRUNK MONK | 13

Monks Road Barrel Finished Gin, Chartreuse,
ginger syrup, lime

BASIL GIMLET | 11.5

Basil Infused Starlight Gin, house lime cordial,
basil syrup

BLOOD ORANGE WHISKEY SOUR | 12

Four Roses Yellow Label, orange curaçao,
blood orange, lemon, simple syrup, Angostura

THE AMETHYST | 12

Vodka, Giffard Grapefruit Liqueur, lemon, simple
syrup, butterfly pea flower ice cube...created in
collaboration our friends at Aebersold Florists

MANGO SOL | 11.5

Altos Reposado Tequila, Flor de Cana Rum, Reäl
mango purée, house-made chili syrup, lemon, lime

GIN MAGNOLIA | 12

Aviation Gin, St. Germain, Orgeat, lime,
Elderflower Tonic

SEASONAL COCKTAILS

HOLLABACK GIRL | 11

This cocktail is B-A-N-A-N-A-S, Banana infused
Jamaican Rum, banana syrup, lime, Angostura

THE GROUNDHOG | 12

Rattle & Snap Tennessee Whiskey, cinnamon syrup,
peach, lemon, ginger Beer

LOVEMAKER | 13

House Rum Blend, pineapple, orange, coconut
cream, clarified with Fruity Pebbles Whey

WEDNESDAY PINK CLUB | 12

Beefeater Gin, Italicus, raspberry, lemon,
scoop of raspberry rose sorbet

HOUSE MOCKTAILS

SEAN'S SUMMER SIPPER | 7.5

Earl Grey, lime, Orgeat

SPICY GAL | 8

Turmeric ginger tea, lemon, lime, spicy agave syrup

SOMMELIER SELECTED WINES

SPARKLING

Cantine Maschio Prosecco Brut | 35/10
Freixenet Cordon Negro Cava Extra Dry | 35/10
Coppola Sofia Brut Rosé | 40/11

WHITE & ROSÉ

Love You Bunches Rosé | 40/11
Giesen Sauvignon Blanc Marlborough | 39/11
Vigneti Del Sole Pinot Grigio | 39/11
Bishop's Peak Chardonnay Edna Valley 40/11
Louis Jadot Pouilly Fuisse | 67
Leonard Kreuzsch Riesling Mosel Valley | 40/11
Cakebread Cellars Chardonnay Napa Valley | 70/17
Huber's Winery & Vineyards Pinot Gris | 29/9

RED

Sean Minor Pinot Noir California | 40/11
Stoller Family Estate Pinot Noir Willamette Valley | 58
Ribera Del Duero Tempranillo 43/11
OZV Old Vine Zinfandel Lodi | 43/11
Reunión Malbec Mendoza | 40/11
Requiem Washington St. Cabernet Sauvignon 50/13
Ramsay North Coast Merlot | 52/15
Three Finger Jack Cabernet Sauvignon | 49/12
Meritage Red Blend Hayes Valley | 40/11
Huber's Winery & Vineyards Sweet Marcella | 29/9
Huber's Winery & Vineyards Cabernet Franc | 32
Huber's Winery & Vineyards Heritage Red | 39

BEER

DOMESTIC

Bud Light | 5
Michelob Ultra | 5
Miller Lite | 5
Yuengling Lager | 5

CRAFT

Quaff ON! Six Foot Blonde | 5
Rhinegeist Zappy Cider | 6
Rhinegeist Truth IPA | 6

Seasonal Rotators | 7.5

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 Dickel Rye
High West Double Rye
Jack Daniels
Jameson's Irish Whiskey
Jim Beam Black

Knob Creek Rye
Knob Creek Nine
Maker's Mark
Michter's
Michter's Rye
Old Forester
Starlight Rye
Whistlepig 10 Year
Woodford Reserve
Woodford Double Oaked
Yellowstone Select

SCOTCH

Bruichladdich
Glenfiddich 12 Year
Glenlivet 12 Year
Glenmorangie 10 Year
Lagavulin 16 Year
Macallan Sherry Oak 10 Year

VODKA

Fuzzy's
Grey Goose
Ketel One
Tito's

GIN

Aviation
Aviation Old Tom
Beefeater
Bombay Sapphire
Botanist
Empress 1908
Hendricks
Tanqueray

BRANDY

Huber's Apple Brandy
Starlight Brandy

TEQUILA

Altos Plata
Altos Reposado
El Jimador Reposado
El Jimador Silver
Patron Silver
Teremana
Teremana Reposada

RUM

Bacardi
Captain Morgan
Cruzan
Flor de Cana
Flor de Cana 7 Year
Malibu
Mount Gay Eclipse
Ron Zacapa 23 Year

