



BOARD AND YOU

BISTRO & WINE BAR

SMALL PLATES

Charcuterie & Fromage	22
<i>This is where it all started! Our Charcuterie team's selection of the finest meats & cheeses from around the world!</i>	
Boujee Grilled Cheese	15.5
<i>Prosciutto, arugula, aged cheddar, fontina & fig jam served on Legacy Bakery sourdough bread</i>	
P.E.I. Mussels	18.5
<i>Bacon, bourbon & chili broth, served with Legacy Bakery toast points</i>	

Buffalo Chicken Fritters	15.5
<i>Bleu cheese, house-made buffalo sauce, shredded chicken, green onions, topped with house-made bleu cheese & fresno chili aioli, buffalo sauce & fontina</i>	
Crispy Cauliflower	14
<i>Battered cauliflower, sweet citrus chili sauce & scallions</i>	
Pan Seared Scallops	24
<i>11/2 scallops, bourbon bacon jam, brown butter leeks</i>	

SALADS & SOUPS

Caesar Salad	12.5
<i>Romaine hearts, house-made caesar dressing, anchovies, grated parmigiano-reggiano & house-made croutons</i>	
Chopped Wedge Salad	12.5
<i>Chopped iceberg lettuce, house-made bleu cheese dressing, tomato confit, pickled red onions & maple dusted bacon</i>	
Tomato Basil Soup	5.5
<i>Topped with basil oil & served with a Legacy Bakery toast point</i>	

Charcuterie Salad	14
<i>Spring mix, house-made fig jam vinaigrette, cherry tomatoes, fried prosciutto, pickled red onions, Merlot Bellaritano, candied pecans, dried cranberries & orange supreme</i>	
French Onion Soup	10
<i>Caramelized onions, beef broth, sherry, Legacy Bakery toasted baguette, Gruyère</i>	

Half salad options available • Grilled Chicken +7 • Salmon +12 • Beef Tenderloin +14

ENTRÉES

Filet Mignon	58
<i>8 oz filet center-cut tenderloin seasoned with our signature spice blend, garlic herb whipped potatoes, sautéed asparagus, demi glace</i>	
Pistachio Halibut	48
<i>7 oz halibut, hoosier harvest rice blend, white wine beurre blanc, asparagus tips & roasted tomato confit</i>	
Fish & Chips	23
<i>Yuengling battered cod loins, parmesan fries, house-made caper tartar sauce, cole slaw</i>	
Shrimp & Grits	34
<i>Fresh shrimp, cajun shrimp gravy, andouille sausage, holy trinity, white cheddar fried grit cake, green onions</i>	
Caribbean Jerk Chicken	28.5
<i>Caribbean style chicken, cilantro rice, corn salsa, lemon dill aioli</i>	

Bone-In Pork Chop	39
<i>14 oz bone-in pork chop, braised greens, white cheddar cornbread, apple chutney, sweet potato purée & tobacco onions</i>	
Bistro Burger	18.5
<i>½ pound steak burger, bourbon bacon jam, Gruyère, fried pickles, fresno chili aioli, spring mix, Legacy Bakery brioche bun, served with parmesan fries</i>	
Sixty-South Antarctic Salmon	31
<i>Pan seared 6 oz salmon filet, orange & sweet soy emulsion, quinoa salad, signature brussel sprouts, pomegranate gastrique</i>	
Chicken Marsala Pasta	29
<i>Pappardelle pasta, creamy marsala wine sauce, shiitake mushrooms, seared chicken breast, served with Legacy Bakery toast points</i>	
<i>Traditional Chicken Marsala available upon request.</i>	

DESSERTS & NIGHT CAPS

Butter Pecan Cheesecake	12.5
<i>Brown butter cheesecake, pecan crust, brown butter caramel sauce, candied pecans & whipped cream</i>	
Dark Chocolate & Cherry Pie Bar	12.5
<i>served with black cherry purée, dark chocolate ganache & vanilla bean ice cream</i>	

Chocolate Brownie Budino	12
<i>Chocolate budino, brownie crumbles, whipped cream</i>	
Flanagan's Travels	10
<i>A Flanagan's Tradition! Bailey's Irish Cream, coffee liqueur, Chila Orchata, chocolate liqueur</i>	

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.



Vegetarian



Gluten Free

Proprietor: Megan Flanagan • Operations & Beverage Director: Grace Hale • Charcuterie Director: Bella Manzo • Executive Chef: Davon Wilkerson
Sous Chef: Gavin Casey • Kitchen Manager: Shane Gatton • Pastry Chef: Brandon Smith



MARTINIS

\$5 Martinis every Monday!

Cherry Vanilla • 12
Vanilla vodka, cherry purée, lemon juice

Lemon Drop • 12
Vodka, simple syrup, lemon juice, lemon sugar rim

Classic Dirty • 12
Vodka, Castelvetro olive juice, bleu cheese olive

Empress • 12
Empress Gin, blackberry herb syrup, lemon juice

Espresso • 12
Vanilla vodka, house espresso mix, demerara syrup, chocolate cigarette

SIGNATURE COCKTAILS

Queen Bee • 12.5
Vodka, Make & Muddle honey lavender elixir, lemon juice

B&Y Old Fashioned • 12.5
Pinhook Rye, demerara syrup, angostura bitters, orange bitters, orange peel & filthy cherry

Elder Pear • 12
Gin, St. Germain, lemon juice, pear purée, topped with prosecco

Red Sangria • 12.5
Tempranillo, brandy, triple sec, orange juice, lemon juice, Cardamaro, cinnamon syrup

Mango Sol • 12.5
Reposado tequila, dark rum, mango purée, house spicy syrup, lemon juice, lime juice, cilantro lime rim

Plum & Proper • 12
Vodka, The Spice & Tea Exchange of New Albany Cinnamon Plum Tea, St. Germain, lemon juice, topped with elderflower tonic

Red Lantern • 13
Henry McKenna Sour Masli, maraschino cherry juice, lemon juice, triple sec, peach and bitters

Spill the Tea • 12
Gin, Italicus Rosolio di Bergamotto, Earl Grey simple syrup, lemon juice

Blood Orange Whiskey Sour • 13
Pinhook Bourbon, blood orange juice, lemon juice, angostura bitters, simple syrup

Jalapeño Jam • 12
House-infused jalapeño blanco tequila, muddled blackberries, lime juice, triple sec, simple syrup, jalapeño lime sugar rim

Basil Gimlet • 12
Gin, basil simple syrup, lime juice

Pumpkin Batch • 12
Vanilla vodka, Bailey's Irish Cream, pumpkin purée, chai tea

MOCKTAILS

Sober Sister • 8
The Spice & Tea Exchange of New Albany Cinnamon Plum Tea, pear purée, lemon juice, topped with elderflower tonic

Blood Moon • 8
Blood orange juice, lemon juice, orgeat, blueberry purée

SOMMELIER SELECTED WINES

Sparkling

Cantine Maschio, Prosecco, Brut • 10/35

La Morandina, Moscato d’Asti • 12/44

Conquilla, Cava, Brut • 11/40

Cantina Puianello, Lambrusco Grasparossa, Emilia-Romagna • 9/32

Almacita, Rosé, Brut • 10/42

Raventós i Blanc, Conca del Riu Anoia, Brut Blanc de Blancs • 59

White & Rosé

Lagar de Cervera, Albariño, Rías Baixas • 16/64

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

Casanova della Spinetta, Il Rosé di Casanova, Tuscany • 11/40

Jax, “Y3”, Napa Valley Chardonnay • 15/50

Comtesse Marion, Sauvignon Blanc, Languedoc • 11/39

Selbach-Oster, Pinot Blanc, Mosel • 14/42

Vigneti del Sole, Pinot Grigio, Delle Venezie • 11/39

J. & H. Selbach, Saar Riesling Spätlese, Mosel • 13/40

Big Table Farm, “Wild Bee”, Chardonnay, Willamette Valley • 80

Red

Alturis, Cabernet Sauvignon, Friuli • 13/47

Sean Minor, Pinot Noir “California Series”, California • 11/40

Torre de Oña, Rioja Crianza “Finca San Martín”, Spain • 13/40

Ramsey, Merlot, North Coast • 15/52

RJ Viñedos, Malbec “Reunion”, Mendoza • 11/40

Los Conejos, Tempranillo Carbónico, Spain • 11/33

Domaine Michel Tête, Beaujolais-Villages “La Roche”, France • 12/42

Gabrielskloof, Syrah, South Africa • 13/40

Huber’s Winery & Vineyards, Sweet Marcella, Indiana • 9/29

Can Sumoi, Sumoll Garnatxa, Penedès • 55

Silver Ghost, Cabernet Sauvignon, Napa Valley • 80

BEER

Domestic • 5

Bud Light

Coors Light

Michelob Ultra

Miller Lite

Yuengling Lager

Craft • 6

Quaff ON! Six Foot Blonde

Rhinegeist Truth IPA

3 Floyds Zombie Dust

Angry Orchard Hard Cider

Seasonal Rotators • 7.5

PREMIUM SPIRITS

Bourbon & Whiskey

Angel's Envy
Basil Hayden
Basil Hayden Dark Rye
Buffalo Trace
Bulleit
Bulleit Rye
Four Roses Small Batch
Knob Creek
Knob Creek Rye
Maker's Mark

Woodford Reserve
Woodford Reserve Double Oaked
Michler's Small Batch
Michler's Straight Rye
Michler's Sour Masli
Peerless
Peerless Rye
Starlight Carl T. Huber's
Whistle Pig 6 Year
Wild Turkey 101
Old Forester

Vodka

Grey Goose
Ketel One
Tito's Handmade Vodka
Belvedere

Rum

Brugal 1888 Gran Reserva
Saison Cherry Cask
Ron Zacapa No. 23
Flor De Caña 18 Year

Gin

Bombay Sapphire
Beefeater
Hendricks
Ford's Dry
Tanqueray
Monk's Road Barrel Finished
Empress 1908

Brandy

Pierre-Ferrand 1840
Copper & Kings

Tequila

CasAmigos Blanco
CasAmigos Reposado
Patron
Don Julio Reposado
Lalo Blanco
Prospero Blanco

Scotch

Johannie Walker Black
Glenmorangie 10 Year
Highland Park 12 Year
The Deacon