



## SMALL PLATES

**Charcuterie & Fromage** 22  
*This is where it all began! Our Charcuterie team's selection of the finest meats & cheeses from around the world!*

**Boujee Grilled Cheese** 15.5  
*Prosciutto, arugula, aged cheddar, fontina & fig jam served on Legacy Bakery sourdough bread*

**Steak Crostini** 21  
*Legacy Bakery crostini, beef tenderloin, whipped Boursin spread, chimichurri*

**Buffalo Chicken Fritters** 15.5  
*Blen cheese, house-made buffalo sauce, shredded chicken, green onions, topped with house-made blen jalapeño aioli, buffalo sauce & fontina*

**Crispy Cauliflower**  14  
*Battered cauliflower, sweet citrus chili sauce & scallions*

**Pan-Seared Scallops**  26  
*11/2 scallops, parmesan risotto, sweet pea purée, crispy prosciutto*

## FRITES & FROMAGE • 29

*Wisconsin cheese curds and parmesan fries piled high, served with your choice of two house-made sauces and two martinis*

### HOUSE-MADE SAUCES

*Ranch • Spicy Mayo • Tomato Confit • Jalapeño Aioli • Lemon Dill Aioli • Sweet Citrus Chili • Blen Jalapeño Aioli*

### MARTINIS


*Classic Dirty • Empress • Lemon Drop • Espresso • Passion Fruit*

## SALADS & SOUPS

**Caesar Salad** 12.5  
*Romaine hearts, house-made caesar dressing, anchovies, grated parmigiano-reggiano & house-made croutons*


**Charcuterie Salad** 14  
*Spring mix, house-made fig jam vinaigrette, cherry tomatoes, fried prosciutto, pickled red onions, Merlot Bellaritano, candied pecans, dried cranberries & orange supremes*

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

**Chopped Wedge Salad**  12.5  
*Chopped iceberg lettuce, house-made blen cheese dressing, tomato confit, pickled red onions & maple dusted bacon*

**Tomato Basil Soup**  5.5  
*Topped with basil oil & served with a Legacy Bakery toast point*

## ENTRÉES

**Filet Mignon**  58  
*8 oz. filet center-cut tenderloin, potatoes au gratin, sautéed asparagus, demi glaze*

**Sea Bass**  50  
*6 oz. seared sea bass, sweet pea & parmesan risotto, herb beurre blanc, confit tomatoes*


**Bistro Burger** 18.5  
*½ pound steak burger, bourbon bacon jam, Gruyère, fried pickles, jalapeño aioli, spring mix, Legacy Bakery brioche bun, served with parmesan fries*

**Fish & Chips** 23  
*Yuengling battered cod loins, parmesan fries, house-made caper tartar sauce, coleslaw*

**Bone-In Pork Chop**  39  
*14 oz. bone-in pork chop, french-style green beans, sweet corn purée, potato purée, apple balsamic glaze*

**Caribbean Jerk Chicken** 28.5  
*Caribbean-style chicken, cilantro rice, pineapple salsa, lemon dill aioli*

**Sixty-South Antarctic Salmon** 31  
*Pan-seared 6 oz. salmon filet, orange & sweet soy emulsion, quinoa salad, signature brussels sprouts, pomegranate gastrique*

**Creamy Red Pesto Pasta**  26  
*Rigatoni pasta, sun-dried tomato pesto, parmesan, whipped ricotta and basil oil, served with Legacy Bakery toast points*

## DESSERTS & NIGHT CAPS

**Pistachio Cheesecake** 12.5  
*White chocolate cheesecake, pistachio crust, raspberry compote, crushed pistachios & whipped cream*

**Ultimate Cookie** 12.5  
*Dark chocolate peanut butter cup & sea salt cookie bar served with vanilla ice cream*

**Blueberry Pie Bar** 12  
*served with lemon curd & vanilla ice cream*

**Flanagan's Travels** 10  
*A Flanagan's Tradition! Bailey's Irish Cream, coffee liqueur, Chila Orchiata, chocolate liqueur*

**Coffee Crossing Coffee** 4

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 • Head Chef: Gavin Casey • Sous Chef: Brandon Smith • Chef: Kevin McGee



**MARTINIS**

*\$5 Martinis every Monday!*

**Passion Fruit • 12**  
*Vanilla vodka, passion fruit 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**

**The Marilyn • 12**  
*Japanese gin, muddled blackberries, lemon juice, green tea infused simple syrup*

**B&Y Old Fashioned • 12.5**  
*Rye Whiskey, demerara syrup, angostura bitters, orange bitters, orange peel & fillip cherry*

**Passion for Prosecco • 12**  
*Aperol, passion fruit purée, lemon juice, topped with prosecco*

**No Tea, No Shade • 12.5**  
*Vodka, ruzushu, honey syrup, topped with Spice & Tea Exchange of New Albany's lavender black tea, lavender black tea sugar rim*

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

**Bourbon Bird • 13**  
*Bourbon, Contratto Bitter, pineapple juice, lime juice, demerara syrup*

**Pink Lady • 12.5**  
*Rose infused vodka, Songbird Flora Liqueur, lemon juice, simple syrup, topped with prosecco*

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

**Blush & Burn • 12**  
*House-infused jalapeño blanco tequila, watermelon purée, lime juice, triple sec, simple syrup, jalapeño lime sugar rim*

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

**What Grace Is Having • 12.5**  
*Gin, muddled cucumber & basil, St. Germain, lemon juice, simple syrup*

**Meg's Crisp Tini • 12**  
*Gin, St. Germain, lemon juice, topped with Sauvignon Blanc*

**MOCKTAILS**

**Sober Sister • 8**  
*Lemon juice, simple syrup, topped with The Spice & Tea Exchange of New Albany Lavender Black Tea, lavender black tea sugar rim*

**The Polite Mule • 8**  
*Muddled blackberries, lime juice, simple syrup, topped with ginger beer*

**SOMMELIER SELECTED WINES**

**SPARKLING**

La Forestina, Prosecco, Veneto, Italy • 10/38

Cantina Puianello, Lambrusco Grasparossa, Emilia-Romagna, Italy • 10/38

Conquilla, Cava, Catalonia, Spain • 11/42

La Morandina, Moscato d'Asti, Piemonte, Italy • 12/43

Almacita, Rosé, Mendoza, Argentina • 13/48

**WHITE & ROSÉ**

Vignoble Duffour, Blanc, Côtes de Gascogne, France • 10/38

Vigneti del Sole, Pinot Grigio, Delle Venezie, Italy • 11/42

Comtesse Marion, Sauvignon Blanc, Languedoc, France • 11/42

Kruger-Rumpf, Riesling, Nahe, Germany • 13/48

Casanova della Spinetta, 'Il Rosé di Casanova', Rosé, Tuscany, Italy • 13/48

Lieu Dit, 'Blanc de Mer', White Blend, Santa Barbara County, USA • 14/56

Jax, 'Y3', Chardonnay, Napa Valley, USA • 15/58

Huia, Sauvignon Blanc, Marlborough, New Zealand • 15/58

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

Big Table Farm, 'Wild Bee', Chardonnay, Willamette Valley, USA • 80

**RED**

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

RJ Viñedos, 'Reunion', Malbec, Mendoza, Argentina • 11/42

Comtesse Marion, Cabernet Sauvignon, Languedoc, France • 12/43

Sean Minor, 'California Series', Pinot Noir, California, USA • 12/43

Milenrama, Rioja Crianza, Rioja, Spain • 13/48

Domaine Michel Tête, Beaujolais-Villages "La Roche", France • 13/48

Indigenous, Barbera, Piemonte, Italy • 14/56

Apollo's Praise, 'Picardie', Cabernet Franc, Finger Lakes, NY, USA • 14/56

Cruse Wine Co, 'Monkey Jacket', Red Blend, California, USA • 15/58

Land of Saints, Merlot, Santa Ynez Valley, USA • 68

Silver Ghost, Cabernet Sauvignon, Napa Valley, USA • 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 Gumball Head

Angry Orchard Hard Cider

Seasonal Rotators • 7.5

**PREMIUM SPIRITS**

*Subject to availability*

**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 Mash
- 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 Cana 18 Year

**Gin**

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

**Brandy**

- Pierre-Ferrand 1840
- Copper & Kings

**Tequila**

- Cas Amigos Blanco
- Cas Amigos Reposado
- Patron
- Don Julio Reposado
- Lalo Blanco
- Prospero Blanco

**Scotch**

- Johnnie Walker Black
- Glenmorangie 10 Year
- Highland Park 12 Year
- The Deacon