



SMALL PLATES

Charcuterie & Fromage	23	Buttermilk Chicken Bites	16
<i>This is where it all began! Our Charcuterie team's selection of the finest meats & cheeses from around the world!</i>		<i>Crispy buttermilk-brined chicken bites served with dijonnaise aioli & hot honey</i>	
Boujee Grilled Cheese	15.5	Crispy Cauliflower	14
<i>Prosciutto, arugula, aged cheddar, fontina & fig jam served on Legacy Bakery sourdough bread</i>		<i>Battered cauliflower, sweet citrus chili sauce & scallions</i>	
Steak Crostini	22	P.E.I. Mussels	18
<i>Legacy Bakery crostini, beef tenderloin, honey-whipped goat cheese, caramelized onions, crispy leeks, brown butter drizzle</i>		<i>Bacon, bourbon & chili broth, topped with Fresno chilis & served with Legacy Bakery toast points</i>	

SALADS & SOUPS

Caesar Salad	12.5	Chopped Wedge Salad	12.5
<i>Romaine hearts, house-made caesar dressing, anchovies, grated parmigiano-reggiano & house-made croutons</i>		<i>Chopped iceberg lettuce, house-made bleu cheese dressing, tomato confit, pickled red onions & maple dusted bacon</i>	
Tomato Basil Soup	6.5	Charcuterie Salad	14
<i>Topped with basil oil & served with a Legacy Bakery toast point</i>		<i>Spring mix, house-made fig jam vinaigrette, cherry tomatoes, fried prosciutto, pickled red onions, Merlot Bellaritano, candied pecans, dried cranberries & orange supremes</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	55	Halibut	48
<i>8 oz. filet mignon, garlic-herb whipped potatoes, roasted asparagus, red wine demi-glace</i>		<i>Pan-seared halibut, parmesan risotto, roasted broccolini, wild mushroom cream sauce, crispy leeks, chive oil</i>	
Bistro Burger	18.5	Hanger Steak	38
<i>½ pound steak burger, bourbon bacon jam, Gruyère, fried pickles, fresno aioli, spring mix, Legacy Bakery brioche bun, served with parmesan fries</i>		<i>6 oz. hanger steak, creamy parmesan gnocchi, signature Brussels sprouts, sautéed mushrooms with demi-glace</i>	
Sixty-South Antarctic Salmon	31	Bone-In Pork Chop	36
<i>Pan-seared 6 oz. salmon filet, orange & sweet soy emulsion, quinoa salad, signature Brussels sprouts, pomegranate gastrique</i>		<i>14 oz. bone-in pork chop, sweet potato purée, roasted heirloom carrots, balsamic glaze, crispy tobacco onions</i>	
Four Cheese Pasta	24	Caribbean Jerk Chicken	28.5
<i>Bucatini tossed in a creamy four-cheese sauce with English cheddar, Boursin, parmesan & ricotta, spinach & sun-dried tomatoes, served with Legacy Bakery toast points</i>		<i>Caribbean-style chicken, cilantro rice, pineapple salsa, lemon dill aioli</i>	
		Fish & Chips	23
		<i>Yuengling battered cod loins, parmesan fries, house-made caper tartar sauce & coleslaw</i>	

DESSERTS & NIGHTCAPS

Butter Pecan Cheesecake	12.5	Gelato or Sorbet	6.5
<i>Brown butter cheesecake, pecan crust, brown butter caramel, candied pecans, whipped cream</i>		<i>A rotating selection of gelato & sorbet. Ask your server about our current flavors</i>	
Death by Chocolate Cake	12.5	Flanagan's Travels	10
<i>Rich chocolate cake layered with chocolate cream, topped with dark chocolate whipped cream, raspberry compote & chocolate shavings</i>		<i>A Flanagan's Tradition! Bailey's Irish Cream, coffee liqueur, Chila Orchata, chocolate liqueur</i>	
		Coffee Crossing Coffee	4



MARTINIS

\$5 Martinis every Monday!

Pomegranate • 12
Vodka, acid-adjusted pomegranate juice, simple syrup

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

Classic Dirty • 12
Vodka, Castelvetroano 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

Bella Donna • 12
Vodka, Italicus Rosolio di Bergamotto, pear purée, lemon juice

B&Y Old Fashioned • 12.5
Rye Whiskey, demerara syrup, Angostura bitters, orange bitters, orange peel & maraschino cherry

Meg’s Crisp Apple • 12
Aperol, spiced apple cider, lemon juice, simple syrup

The Cocktail of Many Colors • 12.5
St-Germain, lemon juice, simple syrup, sparkling grapefruit soda, layered with an Empress Gin float

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

The Highwayman • 13
Bourbon, espresso, sweet vermouth, bitters

Red Sangria • 12.5
Lambrusco, brandy, pomegranate juice, simple syrup made with The Spice & Tea Exchange of New Albany Cranberry Apple Tea

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

The Forbidden Fruit • 12
House-infused jalapeño tequila, acid-adjusted pomegranate juice, triple sec, simple syrup, jalapeño lime sugar rim

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

Not Your Momma’s Mai Tai • 13
Aged rum, spiced rum, orange curaçao, pecan orgeat, fresh lime, freshly grated nutmeg

The Momager • 12
Japanese gin, muddled blackberries, lemon juice, green tea-infused simple syrup

MOCKTAILS

Sober Sister • 8
Acid-adjusted pomegranate juice, simple syrup made with The Spice & Tea Exchange of New Albany Cranberry Apple Tea, topped with sparkling grapefruit

The Polite Mule • 8
Spiced apple cider, lime juice, simple syrup, topped with ginger beer

SOMMELIER SELECTED WINES

SPARKLING

La Forestina, Prosecco, Veneto, 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

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

Domaine Labbé, Jacquère, Vin de Savoie Abymes, France • 12/47

Boyer-De Bar, ‘La Glacière’, Sauvignon Blanc, France • 12/47

Sean Minor, ‘California Series’, Chardonnay, Central Coast, USA • 12/47

Braunewell, ‘Unser Täglich’, Scheurebe, Rheinhessen, Germany • 13/49

Casanova della Spinetta, ‘Il Rosé di Casanova’, Rosé, Tuscany, Italy • 13/49

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 • 11/43

The Pinot Project, Pinot Noir, California, USA • 11/43

Grounded Wine Co., Cabernet Sauvignon, California, USA • 12/47

Montecastrillo, ‘Tinto’, Tempranillo, Ribera del Duero, Spain • 13/49

Domaine Michel Tête, Beaujolais-Villages “La Roche”, France • 13/49

Dolcetto, Diano d’Alba, Italy • 13/49

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

Indigenous, Barbera, Piemonte, Italy • 14/56

Land of Saints, Merlot, Santa Ynez Valley, USA • 17/68

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 Zombie Dust
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
Michter’s Small Batch
Michter’s Straight Rye
Michter’s Sour Mash
Peerless
Peerless Rye
Starlight Carl T. Huber’s
WhistlePig 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
Patrón
Don Julio Reposado
Lalo Blanco
Prospero Blanco*

Scotch
*Johannie Walker Black
Glennmorangie 10 Year
Highland Park 12 Year
The Deacon*