

**January 2021 open for curbside to go and outdoor and INDOOR dining
(there is no bar service in PA, but we are serving drinks at the table with dinner)**

-The tables are weather permitting except the front porch, which is covered.
-The restrooms are open, but you must wear a mask when moving from the table to the restroom and back.
(these are not my rules, but they are the rules for now)

Take Out Menu

• For the Table

House Made 3-Cheese Flatbread	13
Hand-made mozzarella, Reggiano, boursin, prosciutto, Tomato, aged balsamic	
Gulf Shrimp Spring Rolls- spicy chipotle sauce	12
Chef's Market Selection of Cheeses	22
Bayley Hazen Blue-Vermont blue veined-Ayrshire cow's milk Pleasant Ridge Reserve-WI-cow's milk, nutty, sweet, salt, sour Round Top Farm-Johnny's Clothbound Cheddar-PA-cow's milk	
Crispy House Made Mozzarella	12
Fire roasted tomato sauce, basil pesto	
Kennett Square Mushroom Tart	12
Sautéed local mushrooms, truffle oil and micro-greens, triple cream brie	
East Coast Blue Crab Dip	15
Grilled pita	
Raw Bar Sampler*	65
6 oysters, 6 jumbo shrimp cocktail, tuna tartare, crab cocktail	

• Soup, Salads & Apps

Cool Breeze Farms Mixed Greens-	10
Mixed greens, local cheddar, honey crisp apple, candied nuts, dark balsamic vinaigrette	
Chopped Iceberg- Tomato, cucumber, bacon, Smokey buttermilk Rogue Valley blue cheese dressing	9
Grilled Romaine	12
Creamy Caesar dressing with Meadow View Farm eggs, Parmignano-Reggiano cheese, croutons +grilled Salmon +16 Chicken+8 Shrimp+13	
Local Salad Special of the Day	MP
Soup of the Day	MP
Crock of French Onion Soup	11
Pain perdu, gruyere cheese	

• Raw Bar

Tuna Tartare* -Avocado, soy marinated onions, tortillas, wasabi	15
Jumbo Lump Crab Cocktail -Red sea salt, artisan olive oil; wakame seaweed	15
Blue Point Oysters -NY-mild-high salt-\$3 per	Beau Soleil-New Brunswick -light, refined-\$3.25
Fresh Texas U12 Shrimp Cocktail-per piece*	-3.50
Raw Bar Sampler*	65
6 oysters, 6 jumbo shrimp cocktail, tuna tartare, crab cocktail	

• From the Steakhouse Grill*-all steaks come with butter braised French green beans, herb butter, and BP steak sauce

12 oz. Certified Angus NY Strip	42	16 oz. USDA Prime Delmonico Ribeye	55
8 oz. Center Cut Choice Filet Mignon	42.5	10. oz. USDA Prime Filet Mignon	54.5
14 oz. USDA Prime NY Strip	53	16 oz. USDA Prime Short Bone Ribeye	55

Creamy potato puree-6	House cut crispy fries-6	Cast iron creamed spinach	9
Crispy brussels sprouts with pancetta-8	Truffle parmesan fries-8	Bearnaise aioli	2
Bacon fat local mushrooms-8.5	Salt crusted baked potato-6	Lobster creamed corn	15

***Consuming raw or undercooked meat, poultry, dairy or seafood may increase your risk of a food borne illness**

TURF	<p>• Le Bus brioche with house cut fries +Bacon-\$2</p> <p>Double Cheddar Cheeseburger 15 Two 4 oz. prime patties-cooked through, Chef's special sauce, LTO</p> <p>The Best of Philly BP Prime Burger 15.5 Caramelized onions, mushrooms, jack cheese, brioche, LTO</p> <p>Blue Cheeseburger 15.5 Rogue valley blue cheese, LTO</p> <p>Buttermilk Fried Chicken Sandwich 15 Buttermilk batter, creamy avocado, spicy aioli, fries, LTO</p> <p>Crab Fritter Sandwich 15.95 Flash fried crab and corn fritter, lemon caper aioli, LTO</p>	SURF
<p>Texas Beef Short Ribs haricot vert, cabernet reduction 4 oz. -22 8 oz.-35</p> <p>Pumpkin+Potato Gnocchi 22 Roasted squash and parsnips, arugula-pistachio pesto (Vegan and GF)</p> <p>Free Bird Farm Chicken Breast 24 Wilted kale and warm farro and delicata squash with a maple cider cream</p>	<p>Grilled Gulf Shrimp 26 Andouille sausage, house made spaetzle, sundried tomato-roasted pepper aioli</p> <p>Grilled Faroe Island Wild Salmon 25 Jicama-carrot slaw, salsa verde, miso remoulade</p> <p>Lobster Ravioli 15/29 Tomato and fennel nage studded with lump crab and lobster</p> <p>Fish of the Day</p>	