

SANDWICHES (à la carte)

Bread choice: Baguette, Sourdough, Seeded, Ciabatta or Lettuce Wrap

Chicken & Pesto with Gruyere, Arugula, Sprouts & Sliced Tomato	\$10 \$14
Turkey & Cheddar with sliced Apples, Pancetta, Power Greens & Honey Mustard Add Bacon +\$2	\$10 \$14
Mozzarella, Avocado, Tomatoes, Basil with Tuscan Herb Oil & Cherry Balsamic on Ciabatta Add Chicken Breast +\$3	\$9 \$12
Ratatouille Sandwich with Eggplant, Bell Pepper, Onion, Zucchini, Basil, Sprouts & Arugula	\$8 \$12
Prosciutto & Brie with Pear, Sprouts & Honey Mustard	\$15
BLTA with Saffron Aioli Add Cheese +\$1.5 Sub Pancetta +\$2	\$12
The Impossible Burger with Pickled Onions, Avocado, Arugula, Sliced Tomato & Pesto Aioli Add Portobello Mushroom +\$1.5	\$12
KOBE Burger with Portobello Mushrooms, Vermont Cheddar & Bacon Aioli	\$18

SIDES	BV Corn, Bacon & Pepper Maque Choux	\$4.5
	Power Green Side Salad	\$4.5
	Kale & Quinoa with Feta, Cucumber, Tomato	\$4.5
	Soup du Jour	Cup or Bowl \$4 \$6
	The BEST Fries served with Saffron Aioli	Half or Full
	Traditional Sweet Potato Add Duck Fat +\$2	\$4.5 \$8 \$5 \$9

ENTREES (after 3pm)

BVMC Tacos (4) Crispy Pork Belly with Corn Maque Choux, Avocado & Jalapeno Jam	\$22
Chicken Pot Pie with Carrots, Potatoes, Onions, Cream Sauce & Flaky Puff Pastry Crust	\$18
Pappardelle Pasta with Chicken Breast, Wild Mushrooms, Sundried Tomatoes & Arugula with a White Wine Cream Sauce	\$26
Angel Hair Pasta with Fresh Tomatoes, Basil, Mozzarella & Pine nuts Add Chicken +\$6	\$18
Lobster Risotto with Mushrooms, Asparagus & Peas with White Wine Cream Sauce	\$24
Tender 12oz. Skirt Steak with French Ratatouille & Scalloped Potatoes with a Choice of Herb Butter Sauce or Chimichurri	\$32
Herb Baked Salmon with Grilled Asparagus & Paris Potatoes	\$26
Chicken Pesto Orecchiette with Asparagus, Cherry Tomatoes & Basil Pesto	\$24
French Onion Penne with Chicken, Caramelized Onions, English Peas with White Wine Garlic Thyme Sauce	\$22

SALADS

Power Greens with Apples, Gorgonzola, Radicchio, Radishes & Cucumber \$10 | \$14

Kale with Quinoa, Feta, Heirloom Cherry Tomato, Cucumber & Cranberries \$10 | \$14

Caesar Salad with Bacon, Fresh Parmesan & Crispy Croutons served with Authentic Caesar Dressing with Anchovies \$11 | \$15

The Greek with Feta Cheese, Kalamata Olives, Red Onion, Persian Cucumbers & Spicy Pita Bread \$8 | \$12

Golden Beets, Warm Breaded Goat Cheese, Power Greens, Pomegranate, Grapes & Candied Walnuts \$15

Add Ons:

Scoop of Hummus \$3

4oz Grilled Chicken \$6

4oz Salmon \$8

Dressings' Honey Balsamic, BV's Lemon Vinaigrette, Blue Cheese, Ranch, Blood Orange Balsamic

TOASTS featuring

BUB & GRANDMA'S BREAD

Smoked Salmon, Dill Creme Cheese, Avocado, Cucumber, Marinated Capers & Shallots	\$22
Burrata, Heirloom Cherry Tomato, Basil, Olives, Sardines & Olive Oil	\$18
Avocado, Cucumber, Sprouts, Radishes, Pomegranate & Lemon Garlic Aioli	\$18

SMALL PLATES

BVMC Hummus with Crudités & Spicy Pita	\$16
Delicately Fried Calamari with Lemon Garlic Aioli & Marinara Sauce	\$16
Shrimp Ceviche with Tomato, Avocado, Onion, Cilantro & Fresh Lime Juice	\$18
Avocado Split smothered in Bruschetta & Parmesan with Balsamic Vinaigrette	\$18
Brussel Sprouts Roasted with Seasonal Nuts & Cranberries tossed in a Fig Balsamic	\$11
Grilled Asparagus Wrapped with Bacon	\$14
Caprese Burrata, Heirloom Tomato, Basil with Reduction	\$15
Crab Cake served with BV Corn, Bacon & Pepper Maque Choux	\$20
Rockin' Mac N Cheese Extra Creamy Aged Cheddar & Fontina Cheeses Add Ons: Peas \$1 Chicken \$4 Bacon \$2 Beef Frank \$2 Lobster \$6	\$12
BV Grilled Oysters with Butter, Parmesan, Parsley, Lemon (6 or 12) Add Crab +\$6 \$12	\$20 \$40