**STARTERS**

**Working Wings** … Marinated chicken wings tossed with your choice of buffalo hot sauce, garlic and parmesan, or vinegar and sea salt. • ½ Dozen $8 / Full Dozen $12

**Peppered Skins** … Six potato skins filled with peppered bacon, aged cheddar cheese, and green onion.  Stilton blue cheese aioli. • $13

**Cheese Platter** … Selection of blue, goat & aged cheddar cheeses, house olives, pickled vegetables, apricot & cranberry mostarda.  Accompanied by grilled onion bread. • $16

**Sausage Platter** … Bison sausage, sweet Italian, and chicken sausage. Pickled vegetables, sweet onion jam, peppercorn aioli, and charred onion bread. • $13

**Double Burger Sliders** … Two angus slider patties stacked tall with aged cheddar, pickles, and aioli sauce. • $10

**Stilton and Crisps** … House potato chips with Stilton onion dip. • $8

**Garlic Cheese Fries** … Beer battered garlic steak fries with ale-cheese sauce, peppered bacon, and scallions. • $11

**Spicy Garlic Shrimp** … Crispy battered garlic shrimp served with an orange spicy garlic sauce, cilantro, and pickled onion. • $13

**Bacon & Mash Flatbread** … Parmesan mashed potato, peppered bacon, and lager turkey gravy. • $10

**Meatballs** … Sage & mushroom sauce, roasted garlic, grated parmesan, and charred onion bread. • $13

**GREENS**

Add to any salad: Grilled Chicken $7, Blackened Salmon $10, Flat Iron Steak $12.

**Caesar Salad** … Romaine lettuce, butter bread crumbs, parmesan crisp, and white anchovy vinaigrette. • $10

**Pickled Vegetable Salad** … Butter lettuce, pickled carrots, cucumbers, onions, burrata, tomato, and chili spiced vinaigrette. • $11

**Wedge Salad** … Iceberg wedges, Stilton blue cheese, peppered bacon, beefsteak tomato, sunny up egg, and garlic ranch. • $12

**R & F Salad** … Tender greens, pickled red onions, herbed goat cheese, cherry tomatoes, and house herb dressing. • $9

**SANDWICHES**

**SANDWICH SIDES...**

Beer Battered Fries, Mac & Cheese, Chili Garlic Broccoli, or Petite Salad.

**Shaved Turkey Dip** … Shaved turkey, Gruyere, and cranberry tapenade. Served on a grilled baguette with lager turkey gravy dipping sauce. • $14

**The Chicken and the Egg** … Grilled herb marinated chicken breast, aged cheddar cheese, pepper bacon, sunny up egg, and roasted garlic ranch on focaccia. • $15

**Hen, Goat, & Mushroom** … Grilled herb marinated chicken breast, sautéed mushrooms, herbed goat cheese, arugula, and sweet onion jam on a brioche bun. • $14

**Pastrami Sandwich** … Sliced pastrami, pickles, Gruyere, and whole grain mustard sauce on a grilled baguette. • $14

**Sausage Sandwich** … Grilled Italian sausage, smoked ricotta, arugula, and tomato sofrito on grilled focaccia. • $13

**Steak & Cheese** … Garlic marinated flat iron, ale braised onions, sautéed mushrooms, aged white cheddar, and garlic aioli. Served on a grilled baguette. • $16
**ENTRÉES**

**Fish & Chips** ... Sycuan ale battered cod fillets, beer battered steak fries, tartar sauce, and lemon. • $15

**Shepherd's Pie** ... Ground Angus beef, English peas, carrots, onions, parmesan-mashed potato, and grilled onion bread. • $15

**Stroganoff** ... Tender sautéed beef, pearl onions, and mushroom sauce over a bed of soft egg noodles. Topped with brandied crème fraiche and chives. • $18

**Bourbon Flat Iron** ... 8oz Marinated and grilled flat iron steak, bourbon mushroom tapenade, and steak fries. • $24

**Blue Cheese Double Meat Loaf** ... Shropshire blue cheese beef meatloaf & Stilton blue cheese turkey meatloaf, English peas, crispy potato cake, and blue cheese fondue. • $16

**BS Mac** ... Bacon, Italian sausage, and cavatappi in ale cheddar cheese sauce. • $15

**Pontchartrain Mac** ... Blackened shrimp, mushrooms, cavatappi pasta in an ale cheese sauce. • $18

**Mom's Mac** ... Chicken, broccoli, and cavatappi pasta in ale cheese sauce. Topped with buttery bread crumbs. • $16

**Chicken Pot Pie** ... Braised chicken, peas, celery, potatoes, carrots, and chicken gravy, and topped with puff pastry. • $16

**Shrimp & Grits** ... Aged cheddar grits, sautéed shrimp, chicken sausage, and green onions. • $18

**Pork Chop** ... 12oz Bone-in pork chop, mashed potato, ale cider reduction, and drunken pears. • $24

**T-bone** ... 24oz T-bone steak, mashed potatoes, garlic Brussels sprouts, and demi sauce. • $47

**BURGERS**

**BURGER SIDES:**
- Beer Battered Steak Fries, Mac & Cheese, Chili Garlic Broccoli, or Petite Salad.

**BC Burger** ... Stilton blue cheese infused Angus burger with ale braised onion, peppered bacon, aged white cheddar, arugula, brioche bun, and horseradish cream. • $15

**Everyone's Burger** ... Grilled Angus burger, aged cheddar cheese, garlic mayonnaise, butter leaf lettuce, beefsteak tomato, onion, and a brioche bun. • $12

**Three Cheese Patty Melt** ... Grilled Angus patty, Gruyere, aged cheddar cheese, ale braised onion, pickles, and blue cheese sauce. • $15

**Full Time Heat** ... Angus burger, Habañero Jack cheese, sweet onion jam, fire roasted jalapeño, lettuce, and beefsteak tomato on a brioche bun. • $13

**Peppered** ... Pepper-crusted Angus burger, pepper bacon, aged white cheddar, and peppercorn aioli on a brioche bun. • $14

**Bring it!** ... Two Angus patties, six bacon strips, aged white cheddar, and garlic mayonnaise on a brioche bun. • $20

**DESSERTS**

**Bread Pudding** ... House made warm bread pudding, bourbon crème anglaise, and candied pecans. • $7

**Kona Mud Pie** ... Kona coffee ice cream, cookies n' cream ice cream, and oreo cookie crust. Topped with whipped cream, crushed hazelnut, and rich chocolate sauce. • $9

**The Ale Brownie** ... Double chocolate fudge brownie, Kona coffee ice cream and topped with chocolate stout sauce. • $8

**Double Apple Cobbler** ... Thick cut apples, cinnamon & sugar, and a flaky puff pastry. • $8

**DRINKS**

**Pepsi** ... Pepsi, Diet Pepsi, Mist Twist, Root Beer, Dr. Pepper • $3

**Juice** ... Orange, Cranberry or V-8 • $5

**Coffee & Teas** ... Regular or Decaf, Iced Tea, Raspberry Tea, Hot Tea~ Black or Herbal • $3

**Milk 2%** ... $3

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Menu price do not include sales tax or gratuity. An 18% service charge will be added to all parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk, may increase your risk of foodborne illness. Menu items subject to availability. Prices subject to change without notice.