

BRUNCH

BAGEL BOARDS

Choice of Bagel, Cream Cheese, Raspberry Preserve, Red Onion, Tomato, Capers, Egg

Smoked Salmon*	18
Chicken Salad*	14
Lobster Salad*	25

RAW BAR

½ Dozen East & West Coast Oyster Selections <i>Classic Mignonette, Horseradish, Lemon Wedges</i>	16
½ Dozen Cherry Stone Clams <i>Cocktail Sauce, Lemon Wedges</i>	11
Chilled Shrimp Cocktail <i>Cocktail Sauce, Lemon Wedges</i>	18
Colossal Crab Cocktail <i>Chilled Cucumber Tomato Salad, Citrus Aioli, Cocktail Sauce</i>	19
Snow Crab Claws <i>Cocktail Sauce, Lemon Wedge</i>	22

SHARE

BBI Homemade Beignets	8
Warm Banana Bread Loaf	8
Pastry Basket	8
Acai Breakfast Bowl ^{GF}	11

SIDES

Applewood Smoked Bacon ^{GF}	5
Sage Sausage Links ^{GF}	5
Add Two Eggs Any Style	3
Bagel or English Muffin	2
Breakfast Potatoes ^{GF}	5
Seasonal Fruit ^{GF}	6

BBI STYLE

*Never-Ending Beverage Selections
(Or At Least Until 4:00...)*

MIMOSAS

House Selection of Fresh Juices
18

BLOODY MARYS

*Bacon Rimmed Glass, Celery,
Olive, Blue Crab Claw*
18

BRUNCH SANDWICHES

Short Rib Sandwich <i>3 Cheese Sauce, Fried Onions, Over Easy Egg, Potato Bun, Breakfast Potatoes</i>	16	Classic Eggs Benedict* <i>Canadian Bacon, Poached Eggs, Hollandaise, Breakfast Potatoes</i>	14
“Ultimate” Burger* <i>Blue Cheese, Onion Marmalade, Bacon Aioli, French Fries</i>	17	Lobster Roll* <i>Citrus Aioli, Split Top Bun, Fries</i>	25

ENTREES

Buttermilk Pancakes <i>Seasonal Compote, Maple Syrup</i>	12
Brownie Pancakes <i>Cream Cheese Glaze, Maple Syrup</i>	13
Classic French Toast <i>Thick Sliced Challah Bread, Vanilla, Cinnamon, Powdered Sugar, Maple Syrup</i>	12
French Toast Bake <i>French Toast Meets Bread Pudding! Blueberries, Cream Cheese, Maple Syrup</i>	14
BBI Blintzes <i>Ricotta Stuffed Crepes, Cherry Sauce, Almonds, Sour Cream</i>	12
Smoked Salmon & Potato Latkes* <i>Sour Cream, Red Onion, Capers</i>	19
Italian Baked Eggs* <i>Marinara, Sharp Provolone & Parmesan, Fresh Basil; Served with Breakfast Potatoes, Italian Sausage, & Focaccia Bread</i>	15
Omelette Du Jour* <i>Chefs Daily Creation.</i>	15
Avocado Toast <i>Avocado, Baby Arugula, Pecorino Romano, Poached Eggs, Multigrain Toast</i>	12
BBI Classic Breakfast* <i>Two Eggs Any Style, Potatoes, English Muffin, Choice of Bacon or Sausage Substitute a 3 oz Filet (+\$6)</i>	14
Chicken & Biscuits <i>Homemade Biscuit, Sausage Gravy, Buttermilk Fried Chicken, Breakfast Potatoes</i>	15
Garden Breakfast Skillet* <i>Caramelized Onion, Roasted Tomato, Broccoli, Avocado, Potatoes, Cheddar Cheese, Topped with 2 Eggs</i>	14
Lobster & Eggs* <i>Soft Scrambled Eggs, Chives, Puff Pastry, Maine Lobster Sauce, Breakfast Potatoes</i>	22
Filet Mignon Duo* <i>Two 3oz Filets, One Topped with Crab Meat & Bearnaise, One Topped with Blue Cheese & Bacon, Matchstick Potatoes</i>	22
Quinoa Bowl ^{GF} <i>Roasted Salmon Or Seared Tuna, Avocado, Pico de Gallo, Roasted Corn, Arugula, Hard Boiled Egg, Cilantro Lime Vinaigrette</i>	17
Chicken Caesar Salad* <i>Multigrain Croutons, Parmesan Cheese</i>	15
Seafood Wedge ^{GF} <i>Crab, Shrimp, Onions, Cucumbers, Tomatoes, Russian Dressing</i>	18
Steak Salad* <i>Spinach, Onion, Blue Cheese Crumbles, Tomato, Bacon, Red Wine Vinaigrette, Matchstick Potatoes</i>	19

(*)This Menu Item can be prepared Gluten Free - (GF) This item is Gluten Free | Parties of 8 people or more will be charged a 20% Gratuity
Eating raw or undercooked fish, shellfish, eggs or meat may increase the risk of food borne illness

BEVERAGES

COCKTAILS

ITALICUS SPRITZ

Italicus Rosolio Di Bergamotto, Sparkling Wine, Club Soda, Olives

PINEAPPLE INFUSED MARGARITA

Hornitos Plata Tequila, Lemon, Lime, Triple Sec, Pineapple Juice

THE 1743

Ketel One Grapefruit & Rose, St. Germain, Lemon, Lime, Grapefruit, Sparkling Wine

BBI FROSÉ

Fresh Raspberrie Puree, Vodka, Rosé Wine

PEACH-MINT JOHN DALY

Ketel One Peach & Orange Blossom, Mint Infused Iced Tea, Lemon

BLOOD ORANGE BOURBON SMASH

Knob Creek Bourbon, Mint Simple Syrup, Blood Orange Puree

BEER

DRAFT

*Miller Lite
Allagash White
Stella Artois
Cape May IPA "Bounding Main"
Guinness
Yard Philly Pale Ale
Dogfish Head Liquid Truth Serum
Evil Genius "Stacys Mom" IPA
Vault Hops&Clouds Hazy Pale Ale
Pizza Boy "Don't Hop Believing" IPA*

BOTTLES

*Miller Lite
Bud Light
Budweiser
Coors Light
Yuengling Lager
Stella Artois
Lagunitas IPA
Stone Delicious IPA
Sierra Nevada Hazy Lil Thing
Cape May Rotating
Chimay Blue Grand Reserve
Conshocken Brewing Type A IPA
Downeast Cider Original*

SPARKLING WINE

CHAMPAGNE/PROSECCO	Marquis De La Tour Sparkling · France	8/30
	La Marca Prosecco Split · Treviso, Italy	13
	Lamberti Prosecco · Veneto, Italy	43
	Veuve Clicquot "Yellow Label" · France	99

ROSE

ROSE	Cielo · Veneto, Italy	8/33
	Domaine Saint Mitre Papillon · France	10/38

WHITE WINE

SAUVIGNON BLANC	Domaine Jouclary · France	10/40
	Whitehaven · Marlborough, New Zealand	14/49
	Ghost Block · Napa Valley, CA 2013	53
	Cade · Napa Valley, CA 2018	68
PINOT GRIGIO	Cielo · Veneto, Italy	9/33
	Santa Margherita · Alto Adige, Italy	16/54
CHARDONNAY	Deux Roches Bourgogne "Tradition" · France	12/42
	Duckhorn Vineyards · Napa Valley, CA	15/55
	Sonoma Cutrer · Russian River, CA 2016	45
	Mer Soleil "Silver" Unoaked · Monterey County, CA	49
OTHER WHITES	Rombauer · Carneros, CA 2017	82
	Far Niente · Napa Valley, CA 2017	135
	St. Urbans-hof "Single Post" Reisling · Germany	9/33
OTHER WHITES	Terlaner Classico · Alto Adige, Italy 2017	49
	Jean Paul Balland Sancerre · Loire Valley, France 2017	55
	Do Ferreiro Albarino · Rias Baixas, Spain 2016	55
	Domaine Michel Cheveau Pouilly Fuisse · Burgundy	72

RED WINE

PINOT NOIR	Montpellier · Central Coast, CA	9/32
	Duckhorn Migration · Russian River, CA	16/57
	Paul Hobbs Crossbarn · Sonoma Coast, CA 2016	63
MERLOT	Flowers · Sonoma Coast, CA 2017	105
	Cannonball · Sonoma County, CA	9/33
	Clos Pegase "Mitsuko's Vineyard" · Carneros/Napa	49
CABERNET SAUVIGNON	Plumpjack · Napa Valley, CA 2016	129
	Jarvis · Napa Valley, CA 2014	199
	Michael Sullberg "Reserve" · CA	11/39
	Browne Family "Heritage" · WA	14/45
	J. Lohr "Hilltop" · Paso Robles, CA 2016	68
MALBEC	Round Pond · Rutherford, Napa Valley, CA 2015	127
	Odette Estate · Stag's Leap District, CA 2015	240
	Dona Paula "Los Cardos" · Argentina	9/33
OTHER REDS	Sottano · Mendoza, Argentina 2016	48
	Bramare · Mendoza, Argentina 2015	88
	Luca Bosio Barbera · Piedmont, Italy	12/42
GRUVINET SELECTIONS	Joel Gott "Shatter" Grenache · Maury, France	13/48
	Seghesio "Angela's Table" Zinfandel · Sonoma, CA	14/45
	Chateau Recoungne · Bordeaux, France	12/42
	Frank Family Zinfandel · Napa Valley, CA 2015	82
	Orin Swift "Slander" Pinot Noir · CA	20/74
OTHER REDS	Orin Swift "Papillon" · Napa Valley, CA	33/130
	Frank Family Cabernet · Napa Valley, CA	22/88
	Shafer TD9 Merlot Blend · Napa Valley, CA	30/120

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