

- small plates -

**crispy brussels sprouts** lemon honey, aleppo pepper / \$8  
**mussels** new england IPA, prince edward island mussels, mustard cream, chives, grilled bread / \$16  
**wings** blue cheese or ranch dip, celery, choice of: hickory bbq, carolina mustard, buffalo / \$15  
**meat & cheese tray** craft cheeses and salumi, seasonal preserve, honey, house pickles, grilled bread / \$18  
**whipped ricotta** seasonal preserve, grilled bread, sea salt, evoo / \$10  
**fried feta** lemon honey, togarashi / \$10  
**steamed bao buns** gochujang pulled pork, pickled daikon slaw, sriracha aioli, cilantro / \$14  
**half-pint of prawns** peeled shrimp, bread & butter, cocktail sauce, remoulade, lemon / \$16

- salads -

**caesar** gem lettuce, parmesan, smoked bacon, anchovies, baguette croutons / \$13  
**watermelon & cucumber** yellow tomatoes, fresh mint, feta cheese, preserved lemon dressing / \$13  
**quinoa arugula**, granny smith apple, goat cheese, dried apricot, toasted pistachio, green goddess / \$13  
 add to any salad: grilled chicken +\$6 | grilled shrimp +\$10 | grilled salmon +\$12

- handhelds -

**BTT burger** roasted mushroom, swiss, smoked bacon, aminos sauce, hand-cut fries / \$17  
**lamb burger** fried feta, honey, lettuce, tomato, herb yoghurt, brioche, hand-cut fries / \$17  
**crispy fried chicken** b&b pickles, lemon slaw, spicy remoulade, onion brioche, hand-cut fries / \$16  
**falafel** lemon herb tahini, cucumber, tomato, radish, greens, herb yoghurt, naan, hand-cut fries / \$15  
**grilled cheese** three cheese blend, apple butter, bacon, country white bread, hand-cut fries / \$14

- mains -

**atlantic salmon** gazpacho vegetables, avocado crema, sherry vinaigrette / \$26  
**steak frites** grilled 12 oz ribeye, black garlic butter, hand-cut parmesan black pepper fries / \$28  
**beer-battered haddock** hand-cut fries, lemon, coleslaw, tartar sauce / \$19  
**bombay grilled chicken** curry & yoghurt marinated chicken breast, bombay potatoes, brussels, cherry tomatoes, herb yoghurt / \$19  
**gnocchi** potato dumplings, sweet corn crema, charred corn, burrata, brown butter bread crumbs, preserved lemon / \$16  
 add grilled chicken +\$6 | grilled shrimp +\$10 | grilled salmon +\$12

- sides -

**btt fries** parmesan, black pepper / \$5  
**house-crafted pickles** / \$5  
**street corn** / \$5

*ask your server about  
today's chalkboard specials*

- sweets -

**chocolate peanut butter stout brownie**  
**burnt marshmallow**, vanilla bean ice cream / \$9  
**seasonal crème brûlée** / \$8

