

**- small plates -**

**scallops** vadouvan curry, parsnip purée, burnt apple, fried capers / \$18  
**crispy brussels sprouts** lemon honey, aleppo pepper / \$8  
**wings** blue cheese or ranch dip, celery, choice of: hickory bbq, lemon pepper, 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  
**mussels** new england IPA, prince edward island mussels, mustard cream, chives, grilled bread / \$16

**- salads -**

**caesar** gem lettuce, parmesan, smoked bacon, anchovies, baguette croutons / \$13  
**pear & brussels** shredded brussels, bosc pear, dried cranberries, toasted walnuts, gorgonzola, sherry vinaigrette / \$13  
**quinoa** arugula, honeycrisp 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** five spice, pumpkin risotto, fried sage, roasted pepitas / \$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, butternut squash crema, walnut pesto, burrata, fried rosemary / \$16  
 add grilled chicken +\$6 | grilled shrimp +\$10 | grilled salmon +\$12

**- sides -**

**btt fries** parmesan, black pepper / \$5  
**house-crafted pickled vegetables** / \$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

