

- 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 | lobster +\$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
lobster roll traditional or warm-buttered, toasted brioche roll, malt vinegar hand-cut fries / \$24
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 | lobster +\$12

- sides -

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

