



All of our menu items are made from scratch in house. Please speak with your server about any dietary restrictions.

## SHAREABLES

### Charcuterie Board (2)\$16 (6)\$23

Chef's assortment of artisan meats, cheeses, olives, pickles, deviled eggs, antipasto, jams & stone mustard

### Pork Belly Brussels Sprouts \$14

Oven roasted brussels sprouts, crispy pork belly, caramelized onion honey sriracha glaze

### Pickle Dip v \$13

Crunchy diced pickles and fresh herbs in a creamy pickle dip served with kettle chips

### Burrata Salad v \$14

Creamy burrata served over a bed of fresh mixed greens & topped with tomatoes, red onion, house grown basil and balsamic glaze. Served with toasted pita points.

## MAINS

### Tuna Nachos \$16

Warm house made tortilla chips piled high with Ahi Tuna, avocado, spicy sweet chili, pickled ginger, and a grilled peach salsa

### Buffalo Blue Shrimp \$15

Plump & juicy fried shrimp tossed in our house made buffalo sauce & smothered in blue cheese

### Gochujang Meatballs \$15

Generously seasoned meatballs covered in housemade Gochujang sauce and topped with fried onions & scallions

### Smash Burger Sliders \$12

Beef sliders, melted cheddar cheese, creamy pickle spread, caramelized onions & pickle

### Land & Sea Stuffed Mushrooms \$15

Combination of 4 vegetarian stuffed mushrooms & 4 seafood stuffed mushrooms

### Shrimp Risotto \$16

Plump garlic & herb sauteed shrimp served over a creamy herb risotto

### Mediterranean Flatbread v \$15

Homemade feta spread, sun-dried tomatoes, artichokes, kalamata olives,, spinach, balsamic glaze



## DESSERTS

### Bourbon Pumpkin Roll \$9

Served a la mode

### Fried Raspberry Donut Cheesecake \$8.50

### Apple Cider Brandy Creme Brûlée \$7.50



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