



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, caramalized 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, kalmata olives,, spinach, balsamic glaze



DESSERTS

Bourbon Pumpkin Roll \$9

Served a la mode

Fried Raspberry Donut \$8.50 Cheesecake

Apple Cider Brandy \$7.50 Creme Brûlée



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