

Restaurant week Summer 2011 Lunch \$12.11

Pizza

ARUGULA

baby arugula, sautéed onions, smoked apple-wood bacon, crumbled maytag bleu cheese, topped with cranberries and a spiced-aged balsamic reduction

SPICY CHICKEN

BBQ spiced pulled chicken, roasted garlic, peppers, onions & crumbled bleu

Salads

Chopped Salad

tomato, prosciutto, olives, provolone, capers, radish, green beans, chickpeas, red wine vinaigrette

Baby Arugula

peppered goat cheese, spiced pumpkin seeds, fresh berries, fig-balsamic vinaigrette

Sandwiches

All served with hand cut French fries

OPEN-FACED BBQ BRISKET REUBEN

gruyere cheese, russian dressing, pickled red cabbage, new york rye

CURANO

slow roasted pork, black forest ham, swiss, dijonnaise, house-cured pickles

"JBLT"

jalapeno cured thick cut bacon marinated vine ripened tomatoes chopped mixed greens dressed with white balsamic and caper aioli with hand cut fries

Chicken Press

pulled chicken, arugula, aged provolone, basil pesto, roasted peppers, focaccia bread

BU8 Burger

farm-raised black angus beef

choose two: cheddar, gruyere, muenster, bleu cheese, american, provolone, sautéed onions, bacon, mushrooms, roasted peppers **\$.75 per additional topping**



Restaurant Week Summer 2011 Dinner \$20.11

Choice of

Onion Soup Gratinee

caramelized vidalia onions, crisp gruyere cheese crouton

-OR-

Farmer's Market Salad

mixed greens, toasted pecans, golden raisins, green apples, lemon-thyme vinaigrette

Choice of

Flat Iron Steak Frites

10 oz. herb grilled steak, hand-cut fries and house made bistro sauce

Fish & Chips

lager battered tilapia with dill tartar sauce, malt vinegar and sea salt hand cut fries

Pan Roasted Tuna

pan roasted tuna with baby bok choy, picked vegetables and sweet soy vinaigrette

Grilled "Free Range" Chicken

grilled "free range" chicken with smashed fingerling potatoes, green beans with almonds and pan gravy

Atlantic Salmon

mixed vegetables and citrus emulsion