

BAPTISTE & BOTTLE

BOURBON + PROVISIONS

STARTERS

- MARINATED BURRATA** 14
house bread / pickled mustard seeds
- SMOKED WHITEFISH RILLETTE** 18
creme fraiche / soft herbs / house pickles
- HOUSE-MADE HUMMUS** 10
toasted pita / crudite

SOUPS & SALADS

- MUSHROOM SOUP** 8 cup | 11 bowl
brioche / hazelnut / banyuls vinegar
- CHICKEN NOODLE SOUP** 7 cup | 10 bowl
roasted chicken / fine herbs
seasonal vegetables
- CAESAR** 11
romaine / white anchovy / pretzel crouton
- SPINACH SALAD** 13
lardon / poached eggs / cambozola
pressed fennel / candied pecan
balsamic vinaigrette
- HANGER STEAK TARTINE** 19
arugula / goat cheese / jus
- SEASONAL GREENS** 9
mixed greens / shaved seasonal vegetables
smoked sherry & honey vinaigrette
- add amish chicken \$6, salmon \$7, shrimp \$8
or hanger steak \$8 to any salad

SANDWICHES

served with choice of:
fries, seasonal greens or seasonal fruit

- FALAFEL PITA** 13
hummus / chickpeas / cucumber raita
- CROQUE** 18
jambon de paris / gruyere / mustard
bread & butter house-made pickle
add fried egg \$4
- B+B BURGER** 16
american cheese / remoulade
bread & butter pickle
- FRIED CHICKEN** 15
apple / remoulade / maple / chili
- LOBSTER ROLL** 22
fine herbs / aioli / dill chips
- A BLT** 14
avocado / crispy bacon / lettuce
heirloom tomato / remoulade

ENTRÉES

- MAC+CHEESE** 14
charred onion / jalapeño / panko
add bacon \$2 or lobster \$8
- SALMON** 21
brussels sprouts / brown butter / raisins
- ROASTED AMISH CHICKEN BREAST** 20
whipped potato / wild mushroom
- STEAK FRITES** 24
grilled hanger steak / pommes frites / bordelaise
\$8 supplement for executive lunch



EXECUTIVE LUNCH \$20

CHOICE OF: CUP OF CHICKEN NOODLE SOUP, SEASONAL GREENS OR CAESAR

and

MAC+CHEESE, LOBSTER ROLL, SALMON ENTRÉE, B+B BURGER, OR CHICKEN SANDWICH