

# B.B. LEMON<sup>®</sup>

## BRUNCH

### Starters

Pigs in a Blanket w/ spicy mustard & beer cheese . . .	\$7
Oysters on the Half Shell*, 1/2 dz or 1 dz . . .	\$18/\$36
Bigote's Campechana w/ shrimp & avocado . . . . .	\$14
Blue Crab Beignets . . . . .	\$19
New England Clam Chowder, bread bowl . . . . .	\$12
French Onion Soup . . . . .	\$11
Tomato Bisque Cup . . . . . \$5	Bowl . . . . . \$8
Bacon Parmesan . . . . .	\$10
Chili Cup . . . . . \$6	Chili Bowl . . . . . \$10

### Salads

#### Add Protein:

Chicken . . . . .	\$6	Shrimp . . . . .	\$10
Salmon* . . . . .	\$12	Filet* . . . . .	\$14
House Green Salad . . . . .	\$8		
Watermelon Salad w/ feta, olives, tomatoes & mint	\$8		
Caesar Salad, chopped Romaine, croutons & parmesan . . . . .	\$10		

### Eggs & Such

All American* w/ eggs any style, bacon or sausage, hash browns & rye toast . . . . .	\$9
Egg & Cheese on a Roll* w/ bacon, ham or sausage	\$6
Add Avocado \$2	
Banana Pudding French Toast w/ sliced bananas & candied walnuts . . . . .	\$12
The Croque Toad*, open faced w/ gruyère, ham, béchamel	\$14
Corned Beef Benedict* w/ grain mustard hollandaise	\$16
Omelet w/ choice of three (spinach, bacon, ham, cheese, onions, tomato, jalapeños, chorizo) . . . . .	\$14
Sub Egg Whites +\$3	
Cornbread Waffle* w/ pulled pork, slaw, fried egg . . .	\$14
Limoncello Pancakes w/ fresh blueberries & maple syrup . . . . .	\$12
Crawfish Hash* w/ poached eggs & blackened hollandaise	\$19

### Burgers & Dogs (all made with TX Wagyu)

Hamburger* . . . . . \$11	Cheeseburger* . . . . . \$12
Baconburger* . . . . . \$13	Bacon Cheeseburger* . . . . . \$14
Patty Melt* . . . . .	\$12
Add a Fried Egg \$2 . . . . .	Add Avocado \$2
Hot Dog, 1/4 lb wagyu w/ dill pickle, onion & creole mustard . . . . .	\$8
Chili Cheese Dog, 1/4 lb wagyu . . . . .	\$10

### Sandwiches

Fried Chicken Sandwich . . . . .	\$10
Chicken Paillard Sandwich w/ arugula, tomato, avocado & balsamic vinaigrette . . . . .	\$11
Lobster Roll, Maine or Connecticut style . . . . .	\$29
BLT . . . . .	\$9
Grilled Cheese w/ tomato & bacon . . . . .	\$12
Reuben w/ corned beef, sauerkraut & swiss cheese . . . . .	\$16

### Entrées

Salmon*, simply grilled or blackened . . . . .	\$24
Fish & Chips . . . . .	\$18
Cajun Chicken w/ mixed greens . . . . .	\$18
Shepherd's Pie, Colorado lamb . . . . .	\$22
Pork Schnitzel w/ brown butter spaetzle & poached egg	\$21

### Sides

Hash Browns . . . . .	\$5
Bacon or Sage Patty . . . . .	\$6
Bagel w/ cream cheese (everything, plain, poppy, sesame) . . . . .	\$4
Sliced Avocado . . . . . \$2	One Egg . . . . . \$2
Cottage Fries . . . . . \$4	Onion Strings \$4
French Fries . . . . . \$4	Fried Brussels \$7

\*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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### Whites by the Glass

Bisol "Jeio" Prosecco Brut . . . . .	\$9
Whispering Angel Rosé . . . . .	\$13
Mohua Sauvignon Blanc . . . . .	\$11
Alois Lageder Pinot Grigio . . . . .	\$10
Prescription Chardonnay . . . . .	\$11

### Reds by the Glass

Felino by Paul Hobbs Malbec . . . . .	\$12
Col dei Venti Barbera d'Asti . . . . .	\$12
Apolloni Pinot Noir . . . . .	\$14
Lucas & Lewellen Cabernet . . . . .	\$13
Charles & Charles Blend . . . . .	\$13

### White Bottle

Jordan Chardonnay . . . . .	\$85
Domaine Delaporte Sancerre . . . . .	\$56
Pazo de Galegos Albariño . . . . .	\$45
Amici Sauvignon Blanc . . . . .	\$56
Bassermann-Jordan Riesling . . . . .	\$54
The Palm Rosé . . . . .	\$46
Whispering Angel Rosé . . . . .	\$52

### Red Bottle

Saldo from The Prisoner Zinfandel . . . . .	\$58
Tolaini Valdisanti Cabernet-Sangiovese . . . . .	\$56
Jean - Luc Colombo Cotes Du Rhône . . . . .	\$46
Decoy Pinot Noir . . . . .	\$66
Groth Cabernet Sauvignon Oakville . . . . .	\$104

### Sparkling

Domaine de la Chanteleuserie Rosé . . . . .	\$64
Ruinart Blanc de Blancs . . . . .	\$120
Veuve Clicquot . . . . .	\$72
Moet & Chandon, "Dom Perignon" Brut . . . . .	\$305

### Cocktails

B.B. Bloody Mary, Vodka, House-Made Mix, Spicy Green Beans	\$10
Michelada, Dos Equis, House-Made Mix . . . . .	\$8
Blushing Italian, Vodka, Aperol, Cipriani Peach, Orange Syrup	\$11
Cole's Survival, Gin, House-Made Bloody Mary Mix, Spicy Green Beans	\$10
Mimosa, Orange, Blood Orange, Grapefruit . . . . .	\$6
Mimosa Carafe, Choice of All 3 Juices . . . . .	\$24
Belle of the Ball, Gin, Lemon, Lavender, Bubbles . . . . .	\$12
Uptown Kiss, Vodka, Lemon, Mint Orgeat, Topo . . . . .	\$12
B.B. Lemon Mule, Vodka, Lime, Basil, Ginger Beer . . . . .	\$11
B.B. Bellini, Peach Vodka, Cipriani Peach, Bubbles . . . . .	\$14
The Palm Frosé . . . . .	\$9

### Beer

Bud Light . . . \$6	Rotating IPA . . . . .	Mkt
Coors Light . . \$6	Seasonal Cider . . . . .	Mkt
Heineken . . . \$6	Montucky Cold Snacks . . .	\$5
Dos Equis . . . \$6	Seasonal . . . . .	Mkt
Shiner Bock . . \$6		

### Beverages & Nightcaps

B.B. Lemonade . . . . .	\$5	Spanish Inquisition	\$12
Arnold Palmer . . . . .	\$3.50	Ben's Brew . . . . .	\$11
Sodas & Topo Chico . . . . .	\$3	Mocha Seduction . . . . .	\$12
Iced Tea . . . . .	\$2.75	Call It a Night . . . . .	\$12
Coffee & Hot Tea . . . . .	\$3.50		